

# BISTRO 1828

PEPPERRELL COVE

## SHAREABLES

### MAINE MUSSELS | 24

TOMATO & CHORIZO BROTH - FRESH CILANTRO  
GRILLED BREAD

### OYSTER ON THE HALF SHELL | 3.5

LOCALLY SOURCED - HOUSE-MADE MIGNONETTE

### FIRECRACKER CALAMARI | 18

PARMESAN - PEPPER FLAKES - THAI CHILI DIPPING SAUCE

### BRUSSELS SPROUTS | 13

PARMESAN - BALSAMIC GLAZE - LARDONS

### ROASTED POBLANO & ARTICHOKE DIP | 13

SERVED WITH CRISPY PITA CHIPS

### FRIED DEVILED EGGS | 10

PANKO CRUST - CREAMY FILLING - PICKLED ONION JAM

### FORMAGGIO BOARD | 22

THREE ARTISANAL CHEESES - HOUSE-MADE  
CROSTINI & CONDIMENTS

### SOUP OF THE DAY | 12

PLEASE ASK YOUR SERVER

### ROASTED BEET SALAD | 13

BABY GREENS - TOASTED ALMONDS - GOAT CHEESE  
WHITE BALSAMIC VINAIGRETTE

### FALL HARVEST | 13

ROMAINE - QUINOA - WALNUTS - FETA - ROASTED SWEET  
POTATOES - DRIED CRANBERRIES - CIDER VINAIGRETTE

### ADD TO ANY SALAD

FRIED HADDOCK | 9 PAN SEARED SALMON | 13  
GRILLED CHICKEN | 9

## MAIN FARE

### NY STRIP & FRITES | 42

TRUFFLE & PARMESAN FRIES - BABY GREENS  
CIDER VINAIGRETTE

### BONE IN PORK CHOP | 38

ROASTED SQUASH - MELTED KALE  
ROSEMARY DEMI GLACE

### BRAISED CHICKEN THIGHS | 28

JASMINE RICE - ROASTED FALL VEGETABLES  
MUSHROOM CREAM SAUCE

### 1828 BURGER | 18

LETTUCE - TOMATO - ONIONS - CHEDDAR CHEESE  
GARLIC HERB AIOLI ADD BACON | 2

### THAI CHILI SALMON | 28

GARLIC RICE - GREEN BEANS - PICKLED VEGETABLES

### SEAFOOD PIE | 38

LOBSTER - SHRIMP - HADDOCK - BUTTERY CRUMBS

### PAN SEARED SCALLOPS | 42

CREAMY RISOTTO - CORN - RED PEPPERS - PARMESAN  
BACON EMULSION

### FISH N CHIPS | 24

FRESH LEMON - HOUSE-MADE TARTAR SAUCE - COLESLAW

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES PRIOR TO PLACING YOUR ORDER  
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS  
20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE | NO MORE THAN 4 SEPARATE CHECKS PER PARTY

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PEPPERRELL COVE

## FEATURED COCKTAILS

<b>BEETIN' PATH</b>	13
BEET INFUSED VODKA - CANTON GINGER LIQUEUR FRESH LEMON - HOUSE-MADE GINGER SHRUB	
<b>ALL AT SEA</b>	12
PROBITAS BLENDED RUM - ALL SPICE DRAM APPLE CIDER - PINEAPPLE JUICE - LOCAL MAPLE SYRUP ANGOSTURA BITTERS	
<b>COVE 75</b>	12
BIMINI MAINE GIN - ST ELDER - PEAR NECTAR FRESH LIME - CAVA - THYME	
<b>SMOKEY SUNSET</b>	13
PELTON MEZCAL - CARROT JUICE - FRESH LIME AGAVE NECTAR - LAVA SALT RIM	
<b>STORM WARNING</b>	13
BULLEIT BOURBON - FIG - LOCAL APPLE CIDER SMOKED ROSEMARY - FRESH LEMON - LAMBRUSCO FLOAT	
<b>NIGHTSAIL MARTINI</b> <small>A DESSERT COCKTAIL</small>	12
TITO'S VODKA - COFFEE BRANDY - KAHLUA ESPRESSO	

## DRAFT BEER

<b>FALL ROTATING</b>	6	<b>TRIBUTARY</b>	8
ASK YOUR SERVER		PALE ALE	
<b>SACRED PROFANE</b>	8	<b>STONEFACE</b>	8
DARK CZECH LAGER		IPA	

## CANNED & BOTTLED

<b>PEAK ORGANIC</b>	6	<b>OMISSION</b>	5
SLIM HAZY IPA <95 CAL>		IPA <GF>	
<b>ATHLETIC</b>	5	<b>LONE PINE</b>	8
NON-ALC IPA 0.5%		TESSELLATION DIPA	
<b>NORTH CO. CIDER</b>	7	<b>STELLA ARTOIS</b>	6
ROTATING <GF>		GUINNESS	
<b>TRULY HARD SELTZER</b>	6	<b>PBR</b>	5
WILD BERRY OR PINEAPPLE		BUDWEISER	
<b>ISLAND DISTRICT</b>	9	<b>COORS LIGHT</b>	5
SPARKLING CANNED COCKTAIL BLUEBERRY POMEGRANATE		CORONA	

## FEATURED VINO

### SPARKLING

<b>PROSECCO, ZONIN VENETO</b>	12 47
ITALY	
<b>CAVA BRUT, CONQUILLA</b>	11 43
SPAIN	
<b>LAMBRUSCO, TENUTA</b>	11 43
ITALY	

### ROSÉ

<b>GRENACHE BLEND, PEYRASSOL LA CROIX</b>	13 45
FRANCE	

### WHITE

<b>PINOT GRIGIO, ALTA VIA</b>	11 43
CALIFORNIA	
<b>SAUVIGNON BLANC, MANOIR DE LA FIRETIERE</b>	12 47
FRANCE	
<b>CHARDONNAY, J. LOHR 'RIVERSTONE'</b>	11 43
CALIFORNIA	
<b>GRÜNER VETLINER, BRUNN</b>	11 43
AUSTRIA 1L 2018	

### RED

<b>PINOT NOIR, CLOUDLINE</b>	12 47
OREGON	
<b>OLD VINE ZINFANDEL, ANDIS</b>	13 52
CALIFORNIA	
<b>MALBEC, LOTE 44</b>	12 47
ARGENTINA	
<b>CABERNET SAUVIGNON, ALEXANDER VALLEY</b>	12 47
CALIFORNIA	
<b>MONTEPULCIANO D' ABRUZZO, LA QUERCIA</b>	13 52
ITALY	

## ALCOHOL FREE

<b>THE SNYDER</b> <small>MOCKTAIL</small>	8
GINGER SHRUB - CRANBERRY - LIME & SELTZER	
<b>SPARKLING &amp; STILL WATER, SARATOGA 1L</b>	6
<b>ROOT BEER, MAINE ROOT</b>	4
<b>SODA, PEPSI® PRODUCTS</b>	3.5
<b>COFFEE, NESPRESSO® SINGLE BREW CUP</b>	4