

MOTHER'S DAY  
**BISTRO 1828**

PEPPERRELL COVE

**STARTERS**

OYSTER ON A HALF SHELL - LOCALLY SOURCED GF  
HOUSE-MADE MIGNONETTE - FRESH LEMON | 3.75

BRUSSELS SPROUTS  
PARMESAN - LARDONS - BALSAMIC GLAZE | 14

TRUFFLE FRIES  
PARMESAN - FRESH HERBS - CITRUS AIOLI | 9

SMOKE SALMON BOARD  
SLICED AVOCADO - PICKLED ONION - BOILED EGG  
CAPER DILL CREAM - SOURDOUGH TOAST | 22

POTATO LEEK SOUP  
CRISPY BACON - CHIVE OIL | 12

POLENTA FRIES  
FRESH CHIMICHURRI - FETA | 12

CRISPY PORK BELLY  
GARLIC GINGER GLAZE - SESAME SEEDS  
SCALLIONS - ASIAN SLAW | 14

FORMAGGIO BOARD  
THREE ARTISANAL CHEESES - CROSTINI  
ACCOUTREMENTS | 26

**SALADS**

PETITE | 9 ENTRÉE | 16

BABY KALE  
ROASTED TOMATOES - CRISPY CHICKPEAS  
SHAVED FENNEL - PARMESAN  
HONEY POPPY SEED DRESSING

CAESAR  
ROMAINE - CROUTONS  
SHAVED PARMESAN  
HOUSE-MADE DRESSING

BOSTON BIBB GF  
GOLDEN BEETS - TOASTED ALMONDS  
FRESH RADISHES - RICOTTA SALATA  
HERB VINAIGRETTE

SALAD ADDITIONS: PAN SEARED SALMON | 15 FRIED HADDOCK | 10 GRILLED CHICKEN | 9 GRILLED SHRIMP | 14

**MAIN FARE**

MAPLE CORNED BEEF HASH  
POTATOES - ONIONS - POACHED EGGS  
BEARNAISE - ENGLISH MUFFIN | 22  
BUTTER SEARED CRAB CAKE BENEDICT  
POACHED EGGS - BEARNAISE - HOME FRIES | 24

CAPRESE BENEDICT  
TOMATOES - BASIL - MOZZARELLA - BEARNAISE  
BALSAMIC GLAZE - HOME FRIES | 22

BELGIAN WAFFLES  
STAWBERRY COMPOTE - WHIPPED CREAM | 14

FISH 'N' CHIPS  
LOCALLY SOURCED HADDOCK - FRIES - TARTAR SAUCE | 27

CHICKEN TENDERS  
HOUSE-MADE RANCH - BUFFALO SAUCE - FRIES | 18

BISON RIBEYE  
TRUFFLE STEAK FRIES - GREEN SALAD | 42

MISO GLAZED SALMON  
SOBA NOODLES - RED PEPPER - SWEET PEAS  
FRESH SCALLIONS - SESAME GINGER SAUCE | 36

PAN SEARED HALIBUT GF  
OYSTER MUSHROOMS - SWEET PEAS - ASPARAGUS  
PARSNIP PUREE - GARLIC PAPRIKA OIL | 38

LOBSTER SHRIMP SCAMPI  
BASIL - ROASTED TOMATOES - PARMESAN  
LEMON WHITE WINE SAUCE - LINGUINI | MP

MAINE LOBSTER ROLL  
BUTTERED ROLL - MAYO - FRESH LEMON - FRIES | MP

THIS MENU HAS BEEN CREATED & CRAFTED BY THE CULINARY TEAM AT PEPPERRELL COVE  
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.

# BISTRO 1828

PEPPERRELL COVE

## COCKTAILS

### RHUBARB REVERIE

GRAY WHALE GIN - STRAWBERRY RHUBARB SHRUB - LIME | 15

### PEPPERRELL COSMO

TITO'S VODKA - SEASONAL FRUIT - CITRUS | 16

### HIGH TAI'D

COCO WASHED RUM - PASSION FRUIT - ORGEAT

CREME DE CACAO CREAM - LIME - BITTERS | 15

### SNAP PEA MARGARITA

TEQUILA - SNAP PEA JUICE - CUCUMBER

AGAVE - CITRUS | 15

### SPRING SUNSHINE

TITO'S VODKA - VELVET FALERNUM

GINGER BEER - LEMON | 15

### LOST TRAVELER

TEQUILA - AVUA CACHACA - APEROL - COCONUT

PINEAPPLE - GRAPEFRUIT | 15

### PINEAPPLE MOJITO

PLANTERAY RUM - MINT - LIME - SODA | 15

### BOURBON BLISS

RASPBERRY MINT TEA - HONEY - LEMON | 16

### SAILOR'S SPAGHETT

MILLER HIGH LIFE - APEROL - LEMON | 7

RITUAL ZERO PROOF MOCKTAILS AVAILABLE!

## DRAFT BEER

LUNCH IPA - MAINE BEER COMPANY | 11

PALE ALE - TRIBUTARY BREWING CO. | 9

ROTATING DRAFT - BISSEL BROTHERS | 11

ROTATING DRAFT - ALWAYS FROM MAINE! | 10

## CANNED & BOTTLED

MILLTOWN LAGER - BANDED BREWING CO. | 10

LOON CALL PILSNER - BATSON RIVER BREWING | 10

FRUITFUL SOUR - ORONO BREWING | 10

PEAK ORGANIC BREWING - ASK ABOUT OUR ROTATING CAN | 6

ALLAGASH WHITE - ALLAGASH BREWING CO. | 10

CIDER - THE ORIGINAL - SEMI-DRY - FREEDOM'S EDGE | 8

GUINNESS STOUT | 9

MODELO ESPECIAL | 7

KIT NON-ALCOHOLIC - HAZY IPA OR BLONDE | 7

## FEATURED VINO

### SPARKLING

PROSECCO - BISOL - JEIO - ITALY | 13

PROSECCO ROSÉ - LA GIOIOSA - ITALY | 13

SPARKLING MANCIAT CRÉMANT BRUT - BURGUNDY, FRANCE | 13

NON-ALCOHOLIC SPARKLING BRUT | 12

### ROSÉ

CHÂTEAU PEYRASSOL - PROVENCE, FRANCE | 13

NON-ALCOHOLIC ROSÉ | 13

### WHITE

PINOT GRIGIO - GRADIS' CIUTTA - ITALY | 13

SAUVIGNON BLANC - GUY MARDON - LOIRE VALLEY, FRANCE | 13

CHARDONNAY - J LOHR - ARROYO VISTA RESERVE - MONTEREY, CA | 13

GRUNER VELTLINER - BRUNN - AUSTRIA | 13

ALVARINHO - FORAL DE MELGACO - PORTUGAL | 13

NON-ALCOHOLIC BLANC DE BLANC | 13

### RED

PINOT NOIR - ILLAHE - WILLAMETTE VALLEY, OREGON | 14

SANGIOVESE - COLLE MASSARI - TUSCANY, ITALY | 14

SUPER TUSCAN - TENUTA DI GRACCINO - ITALY | 16

MALBEC - ANIMAL - ORGANIC - MENDOZA, ARGENTINA | 15

CABERNET SAUVIGNON - M BY MAC&BILLY - PASO ROBLES, CA | 16

SHIRAZ - FOOTBOLT - MCLAREN VALE, AUSTRALIA | 14

## BEVERAGES

SARATOGA WATER - SPARKLING & STILL 1LTR | 6

FOUNTAIN SODA, LEMONADE, & ICED TEA | 4

MAINE ROOT SODA - ROOT BEER & GINGER BEER | 5

HOP WATER | 6

HOT TEA - WHITE HERON | 4

EARL GREY - JASMINE GREEN - MINT GREEN - CHAMOMILE

CARPE DIEM COFFEE

COFFEE | 4

ESPRESSO | 4

CAPPUCCINO OR LATTE | 5

JOIN US AT ONE OF OUR LOCATIONS AT PEPPERRELL COVE

THE VIEW

FRISBEE'S WHARF

PROVISIONS

PEPPERRELL COVE

PEPPERRELL COVE

PEPPERRELL COVE

THE VIEW- BEAUTIFUL EVENT SPACE WITH TWO FLOORS OF OCEAN VIEWS. CONTACT [DIONNA@PEPPERRELLCOVE.COM](mailto:DIONNA@PEPPERRELLCOVE.COM)

FRISBEE'S WHARF- OCEAN FRONT, SEASONAL RESTAURANT, OFFERING CLASSIC MAINE FARE.

PROVISIONS- COFFEE, BAKED GOODS, BREAKFAST & LUNCH. BEER, WINE, AND ICE CREAM (APRIL - OCTOBER)

PEPPERRELLCOVE.COM