RESTAURANT WEEK LUNCH

BISTRO 1828

PEPPERRELL COVE

STARTER

HADDOCK CAKE - PANKO CRUSTED - REMOULADE - FRESH LEMON

HARVEST SALAD - BABY GREENS - FRESH APPLES - PEPITAS - CRANBERRIES - FETA - WHITE BALSAMIC VINAIGRETTE - GF

TRUFFLE FRIES - FRESH HERBS - PARMESAN - CHIPOTLE AIOLI

MAIN FARE

STUFFED ACORN SQUASH - LENTILS - FALL VEGETABLES - SPINACH - GF

GRILLED SHRIMP CAESAR - ROMAINE - TOASTED BAGUETTE CRUMBLES - HOUSE-MADE DRESSING

FRIED CHICKEN THIGH SANDWICH - LETTUCE - TOMATOES - RANCH - HOUSE-MADE DILL PICKLES - FRIES

DESSERTS

PUMPKIN CREME BRULEE - WHIPPED CREAM - CANDIED WALNUTS - GF

APPLE TART - VANILLA ICE CREAM - CARAMEL SAUCE

BLONDIE SUNDAE - MIXED NUTS - VANILLA ICE CREAM - CHOCOLATE GANACHE

THIS MENU HAS BEEN CREATED THOUGHTFULLY BY THE CULINARY TEAM TO MAKE SURE ALL INGREDIENTS COMPLEMENT EACH OTHER.
THE TEAM ASKS FOR NO SUBSTITUTIONS UNLESS IT IS A FOOD ALLERGY. PLEASE INFORM SERVER 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.

RESTAURANT WEEK DINNER

BISTRO 1828

PEPPERRELL COVE

STARTER

HADDOCK CAKE - PANKO CRUSTED - REMOULADE - FRESH LEMON

HARVEST SALAD - BABY GREENS - FRESH APPLES - PEPITAS - CRANBERRIES - FETA - WHITE BALSAMIC VINAIGRETTE - GF

FALL SQUASH & COCONUT BISQUE - TOASTED PEPITAS - SAGE OIL - GF

MAIN FARE

STUFFED ACORN SQUASH - LENTILS - FALL VEGETABLES - SPINACH - GF

BLACKENED SHRIMP & GRITS - ANDOUILLE GRAVY - CILANTRO - GF

CHICKEN MARSALA - MASHED POTATOES - SAUTEED SPINACH - MUSHROOM MARSALA SAUCE - GF

DESSERTS

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