

MOTHER'S DAY BRUNCH

BISTRO 1828

PEPPERRELL COVE

STARTER

SMOKED SALMON BOARD - CAPERS - PICKLED ONIONS - PICKLES - BOILED EGG - DILL CREAM - SOURDOUGH | 18

OYSTER ON THE HALF SHELL - LOCALLY SOURCED - HOUSE-MADE CUCUMBER MIGNONETTE - FRESH LEMON - GF | 4

FRESH PARKER HOUSE ROLLS - WHIPPED BUTTER | 2 PER ROLL

FRIED ZUCCHINI - CHIPOTLE AIOLI - HOT HONEY | 12

BUTTER SEARED CRAB CAKE - GREEN GODDESS DRESSING - SHAVED ASPARAGUS - BABY LEAF - ORANGE SEGMENTS | 18

BRUSSELS SPROUTS - PARMESAN - LARDONS - BALSAMIC GLAZE | 14

YUCCA FRIES - CHIMICHURRI - FETA CHEESE | 12

SHRIMP COCKTAIL - HOUSE MADE SAUCE - FRESH LEMON | 21

FORMAGGIO BOARD - THREE ARTISANAL CHEESES - CROSTINI - ACCOUTREMENTS | 26

TUNA TARTARE - AVOCADO - CUCUMBER - SCALLIONS - SESAME GINGER SAUCE - WONTON | 18

LOBSTER BISQUE - FRESH LOBSTER MEAT - CHIVE OIL | 16

SALAD

BOSTON BIBB SALAD - SHAVED RADISHES - CUCUMBERS - TOASTED ALMONDS - PARMESAN - SHALLOT VINAIGRETTE | 16

BABY SPINACH - STRAWBERRIES - CANDIED ALMONDS - PICKLED ONIONS - GOAT CHEESE - WARM BACON VINAIGRETTE - GF | 16 PETITE | 12

ROASTED BEET SALAD - WHIPPED GOAT CHEESE - PISTACHIO AILLADE - BABY GREENS - SHAVED FENNEL - CITRUS VINAIGRETTE - GF | 16

SALAD PROTEINS: BLACKENED SALMON | 15 FRIED HADDOCK | 10 GRILLED CHICKEN | 10 GRILLED SHRIMP | 14 GRILLED NEW YORK STRIP | 34

MAIN FARE

MAINE LOBSTER ROLL - GRILLED BUN - FRESH LEMON - FRIES | MKP

BELGIAN WAFFLE - STRAWBERRY COMPOTE - WHIPPED CREAM | 16

ADD NEW ENGLAND MAPLE SYRUP | 1

STEAK FRITES - TRUFFLE FRIES WITH PARMESAN & HERBS - GREEN SALAD | 46

CORNED BEEF RED FLANNEL HASH - BEETS - ONIONS - POTATOES - POACHED EGGS - BÉARNAISE - ENGLISH MUFFIN | 26

PAN SEARED COD - OYSTER MUSHROOMS - SWEET PEAS - ROASTED TOMATOES - SUNCHOKE PURÉE - GRILLED LEMON | 38

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

CLASSIC BENEDICT - SMOKED HAM - POACHED EGGS - BÉARNAISE - ENGLISH MUFFIN - HOME FRIES | 21

BLACKENED SALMON - BABY POTATOES - BRUSSELS SPROUTS & BACON HASH - LEMON WEDGE | 36

FRIED HADDOCK SANDWICH - POTATO BUN - LETTUCE - TOMATO - TARTAR SAUCE - LEMON WEDGE - FRIES | 21

FISH 'N' CHIPS - LOCALLY SOURCED HADDOCK - FRIES - LEMON - TARTAR SAUCE | 28

VEGETARIAN OMELETTE - RED PEPPER - SPINACH - CHEDDAR CHEESE - HOME FRIES | 18

ADD BACON | 2 ADD HAM | 3

SIDES - HOME FRIES | 5 ENGLISH MUFFIN | 2 BACON | 4 EGGS(2) | 4

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.

BISTRO 1828

PEPPERRELL COVE

COCKTAIL

PEPPERRELL COSMO

GREY GOOSE - COINTREAU - LEMON
STRAWBERRY LEMONGRASS | 14

COVE OLD FASHIONED

ALMOND INFUSED REDEMPTION BOURBON - APRICOT
BURNT ORANGE - LUXARDO CHERRY | 14

LAVENDER OVERCAST MARGARITA

TEQUILA BLANCO - COCONUT - LAVENDER - LIME - ORANGE | 13

BLACKBERRY BAY SMASH

PILAR BLONDE - CHAMBORD - BLACKBERRIES - BASIL - LEMON | 15

COASTAL DILL DROP

DILL & LEMON INFUSED KETEL ONE - LEMON - SIMPLE SYRUP
LEMONADE | 14

PINK SAIL SPRITZ

TULSI ROSE GIN - ROSE SIMPLE - LEMON - AGAVE
ELDERFLOWER - LA GIOIOSA | 15

BISTRO BLOODY MARY

VODKA - BLEU CHEESE OLIVES - CELERY - CITRUS | 13
BACON | 1 OYSTER | 4 SHRIMP | 3

MORNING MIMOSA FLIGHT

ORANGE CRANBERRY - GRAPEFRUIT ELDERFLOWER - RASPBERRY GINGER | 16

RITUAL ZERO PROOF MOCKTAILS AVAILABLE!

DRAFT BEER

OUR TAPS ARE ALWAYS FROM MAINE BREWERS

LUNCH IPA 7% - MAINE BEER COMPANY | 12

PALE ALE 5.2% - TRIBUTARY BREWING | 9

HAPPY HOUR - PILSNER 4.7% - PEAK ORGANIC BREWING | 9

BAXTER BROWN ALE - 5.0% - BAXTER BREWING | 11

CANNED & BOTTLED

UNIFIED PRESS SEMI-DRY CIDER 5.2% - CITIZEN CIDER | 11

SWISH DIPA 8% - BISSELL BROTHERS | 13

RED IRISH STYLE ALE 4.4% - NONESUCH RIVER BREWING | 10

BLUEBERRY ALE 5% - PEAK ORGANIC BREWING | 10

ALLAGASH WHITE 5.2% - ALLAGASH BREWING | 11

UMBRA OATMEAL STOUT 6.2% - BISSELL BROTHERS | 12

KIT NON-ALCOHOLIC - HAZY IPA OR BLONDE | 7

MILLER HIGH LIFE | 6

VINO

SPARKLING

YOHANNA SUZANNA - EXTRA BRUT - FRANCE | GLS15 BTL56

PROSECCO - BISOL - JEIO - ITALY | GLS13 BTL49

PROSECCO ROSÉ - LA GIOIOSA - ITALY | GLS13 BTL49

NON-ALCOHOLIC SPARKLING BRUT | GLS12 BTL46

ROSÉ

CHÂTEAU PEYRASSOL - FRANCE | GLS13 BTL49

NON-ALCOHOLIC ROSÉ | GLS13 BTL49

WHITE

PINOT GRIGIO - GRADIS' CIUTTA - ITALY | GLS13 BTL49

SAUVIGNON BLANC - GUY MARDON - FRANCE | GLS13 BTL49

CHARDONNAY - J.LOHR - ARROYO VISTA RESERVE - CA | GLS13 BTL49

GRUNER VELTLINER - BRUNN - AUSTRIA | GLS13 BTL49

VERDECA - CANTELE - ITALY | GLS12 BTL48

NON-ALCOHOLIC BLANC DE BLANC | GLS13 BTL49

RED

PINOT NOIR - MARTIN RAY VINEYARDS - RUSSIAN RIVER VALLEY, CA | GLS14 BTL56

SANGIOVESE - COLLE MASSARI - TUSCANY, ITALY | GLS14 BTL52

MERLOT CABERNET FRANC - CHATEAU MANOIR - FRANCE | GLS12 BTL46

CABERNET SAUVIGNON - M BY MAC&BILLY - CA | GLS16 BTL60

DANIELE CONTERNO - NEBBIOLO D'ALBA - PIEDMONT, IT | GLS16 BTL60

BEVERAGE

SARATOGA WATER - SPARKLING OR STILL 1LTR | 6

PEPSI - DIET PEPSI - STARRY - GINGER ALE -

LEMONADE - ICED TEA | 4

MAINE ROOT SODA - ROOT OR GINGER BEER | 5

WHITE HERON HOT TEA | 4

EARL GREY - JASMINE 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

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