

BRUNCH
BISTRO 1828

PEPPERRELL COVE

STARTERS

MAINE MUSSELS | 24

COCONUT LIME BROTH - ONIONS - GINGER
THAI BASIL - CILANTRO - GRILLED BREAD

OR WHITE WINE - GARLIC & BUTTER

OYSTER ON THE HALF SHELL | 3.75

LOCALLY SOURCED - HOUSE-MADE MIGNONETTE
FRESH LEMON

BRUSSELS SPROUTS | 14

PARMESAN - LARDONS - BALSAMIC GLAZE

HALIBUT CEVICHE | 18

JALAPEÑOS - ONIONS - CITRUS - CILANTRO
SEASONED TORTILLA CHIPS

FRESH CRAB SALAD | 21

BABY ARUGULA & MESCALINE MIX - AVOCADO
CONFIT ARTICHOKE - PICKLED ONIONS

SOUP OF THE DAY | 12

FORMAGGIO BOARD | 26

THREE ARTISANAL CHEESES
HOUSE-MADE CROSTINI & CONDIMENTS

SMOKED SALMON BOARD | 22

SLICED AVOCADO - PICKLED ONIONS - BOILED EGG
CAPER CREAM - SOURDOUGH TOAST

ROASTED OYSTERS | 24

PANKO - PARMESAN CHEESE - CHIMICHURRI - LIME

BIBB SALAD | 16

TOASTED ALMONDS - PARMESAN CHEESE - SHAVED FENNEL
GRAPEFRUIT SEGMENTS - LEMON VINAIGRETTE

BURRATA SALAD | 16

MIXED GREENS - ROASTED TOMATOES - PESTO
BALSAMIC GLAZE - GRILLED BREAD

ADD TO ANY SALAD:

GRILLED SHRIMP | 14 SKIN-ON SALMON | 14
FRIED HADDOCK | 9 GRILLED CHICKEN | 9

MAIN FAIR

SMOKED MAPLE BRISKET | 22

SWEET POTATO HASH - POACHED EGGS
SPICY HOLLANDAISE - ENGLISH MUFFIN

CHEF'S OMELET | MP

ENGLISH MUFFIN - HOME FRIES
PLEASE ASK YOUR SERVER

TODAY'S BENEDICT | MP

POACHED EGG - BÉARNAISE - HOME FRIES
PLEASE ASK YOUR SERVER

BELGIAN WAFFLES | 14

MIXED BERRY COMPOTE - WHIPPED CREAM

FRIED CHICKEN & WAFFLES | 22

HOUSE-MADE SAUSAGE GRAVY

LOBSTER PRIMAVERA | 38

LINGUINE - GRAPE TOMATOES - ASPARAGUS
LEMON CREAM SAUCE - PARMESAN CHEESE - BASIL

PAN SEARED SKIN-ON SALMON | 32

TOASTED ORZO - ROASTED TOMATOES - SPINACH
FETA - ROASTED GARLIC DILL CREAM

FISH 'N' CHIPS | 27

FRESH LEMON - HOUSE-MADE TARTAR SAUCE
HOUSE-MADE COLESLAW

1828 BURGER | 19

CHEDDAR - LETTUCE - TOMATO - ONIONS - SERVED WITH FRIES
CHIMICHURRI AIOLI **ADD BACON | 2**

CHICKEN TENDERS | 18

HOUSE-MADE RANCH & BUFFALO SAUCE - SERVED WITH FRIES

SEASONAL VEGETARIAN ENTRÉE | 24

PLEASE ASK YOUR SERVER

ADDITIONS

ENGLISH MUFFIN | 4 HOME FRIES | 7 SPICY HOLLANDAISE | 3 BÉARNAISE | 3 MAPLE SYRUP | 2

BISTRO 1828

PEPPERRELL COVE

BRUNCH COCKTAILS

PEPPERRELL BLOODY | 14

TITO'S VODKA - HOUSE-MADE SPICY MIX

ADD: OYSTER | 3.5 SHRIMP | 3.5 BACON | 2 BLEU CHEESE OLIVE | 1

SPRING SEASIDE SPRITZ | 14

APEROL - STRAWBERRY-THYME SYRUP - PROSECCO - ORANGE FLORAL TWIST

CAPTAIN & FIRST MATE | 12

4 OZ SPRING PEACH MIMOSA - HOUSE-MADE PEACH PURÉE - CITRUS &

4 OZ CUCUMBER-BASIL MIMOSA - HOUSE-MADE CUCUMBER-BASIL SYRUP - CITRUS

COVE 75 | 15

EMPRESS GIN - LEMON - WILDFLOWER HONEY - LAVENDER BITTERS - PROSECCO

MORNING BREW | 15

TITO'S VODKA - RUMCHATA - COFFEE LIQUEUR - PISTACHIO SYRUP

ESPRESSO - WHIPPED CREAM

FEATURED VINO

SPARKLING

PROSECCO BRUT BISOL 1742, "JEIO" | ITALY | 12

PROSECCO ROSÉ LA GIOIOSA, "ET AMOROSA", VALDOBIADDENE | ITALY | 12

SPARKLING BRUT MANCIAT - CRÉMANT | BURGUNDY, FRANCE | 12

ROSÉ

GRENACHE CHÂTEAU PEYRASSOL | PROVENCE, FRANCE | 12

WHITE

PINOT GRIGIO ALTA VIA | ITALY | 12

GEWÜRZTRAMINER NAVARRO VINEYARDS - ESTATE DRY | MENDOCINO, CA | 12

SAUVIGNON BLANC GUY MARDON - LA COUARDE | LOIRE VALLEY, FRANCE | 12

CHARDONNAY TREFETHEN VINEYARDS - ESHCOL | OAK KNOLL, CA | 13

BRUNN GRUNER VELTLINER | AUSTRIA | 13

RED

PINOT NOIR LYRIC | CALIFORNIA | 13

SANGIOVESE CASALINI | CHIANTI SUPERIORE | TUSCANY, ITALY | 13

MALBEC CLOS DE LOS SIETE | UCO VALLEY, ARGENTINA | 13

CABERNET SAUVIGNON ARCHITECT | ALEXANDER VALLEY | 16

SHIRAZ D'ARENBERG - THE FOOTBOLT | McLAREN VALE, SOUTH AUSTRALIA | 13

DRAFT BEER

TRIBUTARY | 8

ROTATING SEASONAL | KITTERY, MAINE

SACRED PROFANE 4.1% | 7

CZECH AMBER LAGER | BIDDEFORD, MAINE

LUNCH 7% MAINE BREWING COMPANY | 9

AMERICAN IPA | FREEPORT, MAINE

ROTATING DRAFT | 7

ASK ABOUT OUR LOCAL DRAFT SELECTION

CANNED & BOTTLED

BANDED BREWING Co. MILLTOWN | 8

LAGER - BIDDEFORD, ME

PORTLAND ZOO KENNEDY PARK | 9

PILSNER - PORTLAND, ME

OXBOW BREWING Co. | 10

ROTATING - PORTLAND, ME

BLAZE BREWING Co. BROADBILL | 8

HEFEWEIZEN - BIDDEFORD, ME

BELLEFLOWER MAGPIE | 9

PALE ALE - PORTLAND, ME

BISSEL BROTHER'S SUBSTANCE | 9

HAZY IPA - PORTLAND, ME

MAST LANDING GUNNER'S DAUGHTER | 9

STOUT - FREEPORT, ME

WOODLAND FARMS POINTER | 8

NON-ALCOHOLIC IPA - ROLLINSFORD, NH

NORTH COUNTRY CIDER | 8

ROTATING - ROLLINSFORD, NH

NON-ALCHOLIC BEV'S

LAD | 8

HOUSE-MADE CUCUMBER-BASIL SYRUP - LIME
MAINE ROOT GINGER BEER

LASSE | 8

HOUSE-MADE STRAWBERRY-THYME SYRUP
LEMON - SODA

LOW TAI'D | 8

ORGEAT - PINEAPPLE - LIME - SODA

SARATOGA SPARKLING & STILL WATER | 6

MAINE ROOT ROOT BEER OR GINGER BEER | 5

SODA - PEPSI® PRODUCTS | 4

BOTTOMLESS BREWED COFFEE | 4

NESPRESSO® CAPPUCCINO OR LATTE | 6

NESPRESSO® ESPRESSO SINGLE | 4 DOUBLE | 5