

BISTRO 1828

PEPPERRELL COVE

STARTERS

BANGS ISLAND MUSSELS - CHEBEAGUE, ME
BLUE CHEESE CRUMBLE - BACON - FRESH GARLIC
WHITE WINE CREAM - SHALLOTS - GRILLED BREAD | 24
AVAILABLE WITH GARLIC - WHITE WINE - BUTTER
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
ROASTED LEEK & FENNEL BISQUE GF
CRISPY BEETS - CHIVE OIL | 12

POLENTA FRIES
FRESH CHIMICHURRI - FETA | 12
CITRUS CRAB COCKTAIL GF
BUTTER LETTUCE CUP - GRAPEFRUIT
SHAVED FENNEL - HERB VINAIGRETTE | 21
GARLIC CHILI SAUTÉED CALAMARI GF
FRESH HUMMUS - ROASTED RED PEPPER
CHORIZO - FRESH LEMON | 18
FORMAGGIO BOARD
THREE ARTISANAL CHEESES - CROSTINI
ACCOUTREMENTS | 26
HOUSE-MADE PARKER HOUSE ROLLS
WHIPPED BUTTER | 8

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 | 12

MAIN FARE

NEW YORK STRIP 12oz
PARMESAN TRUFFLE FRIES - CHIMICHURRI
GREEN SALAD | 48
PAN SEARED HALIBUT GF
OYSTER MUSHROOMS - SWEET PEAS - ASPARAGUS
PARSNIP PUREE - GARLIC PAPRIKA OIL | 38
STUFFED CHICKEN BREAST GF
GOAT CHEESE & MUSHROOM DUXELLE
GRILLED ASPARAGUS - BABY POTATOES
SHALLOT THYME GRAVY | 32
LINGUINE PRIMAVERA
SWEET PEAS - ASPARAGUS - ROASTED TOMATOES
PARMESAN - LEMON WHITE WINE SAUCE | 26

LOBSTER SHRIMP SCAMPI
BASIL - ROASTED TOMATOES - FRESH LINGUINE
PARMESAN - LEMON WHITE WINE SAUCE | 40
MISO GLAZED SALMON
SOBA NOODLES - RED PEPPER - SWEET PEAS
FRESH SCALLIONS - SESAME GINGER SAUCE | 36
PAN SEARED COD GF
CREAMY POLENTA - QUEEN OLIVES
BABY TOMATOES - BACON - LEMON | 36
FISH 'N' CHIPS
LOCALLY SOURCED HADDOCK - FRIES
LEMON - TARTAR SAUCE | 27
1828 HOUSE-GROUND BURGER
LETTUCE - TOMATO - ONION - CHEDDAR - FRIES | 19
BACON | 2 TRUFFLE FRIES | 4 GLUTEN FREE BUN | 2

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.

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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 | 9

PALE ALE - TRIBUTARY BREWING CO. | 8

ROTATING DRAFT - BISSEL BROTHERS | 9

ROTATING DRAFT - ALWAYS FROM MAINE! | 9

CANNED & BOTTLED

MILLTOWN LAGER - BANDED BREWING CO. | 9

LOON CALL PILSNER - BATSON RIVER BREWING | 9

FRUITFUL SOUR - ORONO BREWING | 9

PEAK ORGANIC BREWING - ASK ABOUT OUR ROTATING CAN | 6

ALLAGASH WHITE - ALLAGASH BREWING CO. | 8

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

PEPPERRELL COVE

FRISBEE'S WHARF

PEPPERRELL COVE

PROVISIONS

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