

BISTRO 1828



PEPPERRELL COVE

SOUP & SALADS

CHEF'S DAILY SOUP | MP

ASK YOUR SERVER

GREEK SALAD | 9

FETA CHEESE - GRAPE TOMATOES - CUCUMBERS - RED ONIONS - NIÇOISE OLIVES

BABY SPINACH | 11

STRAWBERRIES - RED ONIONS - GOAT CHEESE - CANDIED WALNUTS - SHALLOT VINAIGRETTE

APPETIZERS

BRUSSELS SPROUTS | 8

PECORINO - BALSAMIC GLAZE - LARDONS

MUSSELS OF THE DAY | 14

KIELBASA | 8

GRAIN MUSTARD - ONION JAM

CRAB & ARTICHOKE DIP | 12

CRISPY LAVASH

POLENTA FRIES | 7

CHIMICHURRI - FETA

FORMAGGIO BOARD | 16

THREE CHEESES - ACCOMPANIMENTS

ENTREE

ROASTED SALMON | 25

GRILLED RATATOUILLE VEGETABLES - ISRAELI
COUSCOUS - BASIL PESTO

SCALLOPS | 27

PEA PUREE - BLACK TRUMPET MUSHROOMS - CREAMY
POLENTA - MEYER LEMON AIOLI

STUFFED CHICKEN BREAST | 21

PROSCIUTTO - GOAT CHEESE - YUKON GOLD MASHERS
BABY CARROTS - ROSEMARY GRAVY

12 OZ NY STRIP | 34

GRILLED ASPARAGUS - TRUFFLE PARMESAN STEAK
FRITES - RAMP BUTTER

SPRING GNOCCHI | 18

ENGLISH PEAS - PEARL ONIONS - GRAPE TOMATOES
CREMINI MUSHROOMS - PARMESAN CREAM SAUCE

BLACKENED SWORDFISH | 25

FINGERLINGS - CHICK PEAS - GRILLED CORN
ROASTED RED PEPPERS - CHIMICHURRI SAUCE

1828 BURGER | 14

SPICED RUB BACON - SHARP CHEDDAR - TOMATO
SRIRACHA AIOLI

CARBONARA | 18

CRISPY PANCETTA - NORTH COUNTRY BACON
FRESH GRATED PECORINO

HOME MADE PARKER HOUSE ROLLS

CHEF OWNER - HENRY ARES

SOUS CHEF - CLARK CLARY

WE ARE THANKFUL FOR OUR LOCAL PURVEYORS

OVINGTON'S PRODUCE

TAYLOR LOBSTER

GREENLAW FARM

MAINE SHELLFISH

NEW ENGLAND FISHMONGERS

CARPE DIEM

Consuming raw or undercooked foods may increase your risk of foodborne illness. Please inform your server of any food allergies you may have.