# BISTRO 1828

PEPPERRELL COVE

## STARTER

MAINE MUSSELS - BLUE CHEESE - CARAMELIZED ONIONS - APPLEWOOD SMOKED BACON - GRILLED BREAD | 26

AVAILABLE WITH GARLIC - WHITE WINE - BUTTER  EXTRA GRILLED BREAD | 1

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

BUFFALO WINGS - HOUSE-MADE RANCH | 14

HOUSE SMOKED SALMON DIP - CAPERS - PICKLED ONIONS - CROSTINI | 14

BRUSSELS SPROUTS - PARMESAN - LARDONS - BALSAMIC GLAZE | 14

BROWN BUTTER ROASTED CARROTS - WHIPPED GOAT CHEESE - PECAN AILLADE - CITRUS ZEST - OLIVE OIL - GARLIC - GF | 12

TRUFFLE FRIES - PARMESAN - FRESH HERBS - CITRUS AIOLI | 12

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

HERB GOAT CHEESE SPREAD - ORANGE CRANBERRY COMPOTE - TOASTED ALMONDS - CROSTINI | 16

SOUP DU JOUR - CHEF'S DAILY CREATION | 14

## SALAD

ICEBERG WEDGE - LARDONS - ROASTED TOMATOES - PICKLED ONIONS - BLUE CHEESE CRUMBLES - HOUSE-MADE RANCH - GF | 16

BURRATA - ARUGULA - ROASTED TOMATOES - BASIL PESTO - PINE NUTS - BALSAMIC GLAZE - GF | 16

BABY GREENS - ORANGE SEGMENTS - DRIED CRANBERRIES - TOASTED ALMONDS - GOAT CHEESE - CITRUS VINAIGRETTE - GF | 16  PETITE | 12

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

## MAIN FARE

GRILLED NEW YORK STRIP(12oz) - TRUFFLE FRIES - BABY GREENS - MUSHROOM FOIE GRAS BUTTER | 46

BLACKENED SHRIMP & GRITS - ANDOUILLE GRAVY - CILANTRO - GF | 32

CHICKEN CORDON BLUE WITH ROASTED TOMATOES & MOSTARDA SAUCE - MASHED POTATOES - GRILLED ASPARAGUS | 36

FRESH PASTA - ROASTED WINTER SQUASH - SPINACH - SAGE BROWN BUTTER SAUCE - PINE NUTS - PARMESAN | 28

PAN SEARED SALMON - ROASTED FENNEL, FINGERLING POTATOES & ONIONS - ROMESCO SAUCE - GF | 36

BRAISED LAMB SHANK - POLENTA - ROASTED SHALLOTS & CARROTS - ROSEMARY AU JUS - GF | 38

PAN SEARED HADDOCK PICCATA - MASHED POTATOES - GRILLED ASPARAGUS - LEMON CAPER BROWN BUTTER - GF | 36

FISH 'N' CHIPS - LOCALLY SOURCED HADDOCK - FRIES - LEMON - TARTAR SAUCE | 27

1828 HOUSE-GROUND BURGER - LETTUCE - CARAMELIZED ONIONS - BACON - BLUE CHEESE - FRIES | 21

TRUFFLE FRIES | 4  GLUTEN FREE BUN | 2

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.

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## COCKTAIL

### PEPPERRELL COSMO
TITO'S - COINTREAU - LILLET BLANC - WHITE CRANBERRY - LIME | 14

### COVE OLD FASHIONED
CHESTNUT INFUSED BOURBON - CINNAMON
BURNT ORANGE - LUXARDO CHERRY | 14

### STORMY SEAS
TITO'S - ELDERBERRY - CRANBERRY - PROSECCO - LEMON
SMOKED ROSEMARY GLASS | 14

### THYME ON THE TIDE
SLACKTIDE GIN - HONEY - LEMON - PROSECCO | 15

### GHOST SAILOR
GHOST TEQUILA - BLOOD ORANGE - AGAVE - LIME - BITTERS - LA GIOIOSA | 15

### HARBOR SPICE NEGRONI
TANQUERAY - SWEET VERMOUTH - CAMPARI - ALLSPICE GLASS | 13

### BROWN SUGAR SOUND
BOURBON - MINT SIMPLE - CITRUS | 13

### RED SKY AT NIGHT
SPICED RUM - CHERRY SHRUB - GINGER - LIME | 13

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

## 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

ALVARINHO - FORAL DE MELGACO - PORTUGAL | GLS13 BTL49

NON-ALCOHOLIC BLANC DE BLANC | GLS13 BTL49

### RED

PINOT NOIR - ILLAHE - WILLAMETTE VALLEY, OREGON | GLS14 BTL52

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

## CANNED & BOTTLED

COZY HOLIDAY ALE(LIMITED BATCH) 8% - BANDED BREWING | 11

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

## 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

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