

BRUNCH BISTRO 1828

PEPPERRELL COVE

STARTERS

OYSTER ON A HALF SHELL GF

LOCALLY SOURCED

HOUSE-MADE MIGNONETTE - FRESH LEMON | 3.75

BRUSSELS SPROUTS

PARMESAN - LARDONS - BALSAMIC GLAZE | 14

CRISPY LONG STEM ARTICHOKE

ARUGULA - PARMESAN AOILI

ROASTED TOMATO VINAIGRETTE | 12

SMOKED SALMON BOARD

SLICED AVOCADO - PICKLED ONIONS - BOILED EGG

CAPER DILL CREAM - SOURDOUGH TOAST | 22

SOUP OF THE DAY | 12

FORMAGGIO BOARD

THREE ARTISANAL CHEESES

ARTISANAL CRACKERS & ACCOUTREMENTS | 26

POLENTA FRIES

FRESH CHIMICHURRI | 12

BURRATA

ROASTED TOMATOES - BASIL PESTO

BALSAMIC GLAZE - CROSTINI | 16

SHRIMP CEVICHE TOSTADA

MANGO - GINGERED AVOCADO COULLI | 14

SALADS

PETITE | 9 ENTRÉE | 16

BABY SPINACH SALAD GF

RED ONIONS - MAPLE WALNUTS

CRUMBLLED GOAT CHEESE

GREEN APPLE & CHAMPAGNE VINAIGRETTE

ENDIVE & RADICCHIO GF

ROASTED PEAR - SLICED ALMONDS

POMEGRANATE SEEDS

HONEY POPPYSEED DRESSING

ICEBERG WEDGE GF

ROASTED TOMATOES - PICKLED CARROT

BLUE CHEESE CRUMBLE - LARDONS

HOUSE MADE RANCH DRESSING

SALAD ADDITIONS: BLACKENED SALMON | 15 FRIED HADDOCK | 9 GRILLED CHICKEN | 9

MAIN FARE

SMOKED BRISKET & RED FLANNEL HASH

RUSSET POTATO & RED BEET HASH

POACHED EGGS - HOLLANDAISE - ENGLISH MUFFIN | 22

SMOKED SALMON BENEDICT

POACHED EGGS - SMOKED MAINE SALMON

FRESH DILL - HOLLANDAISE - HOME FRIES | 22

FLORENTINE OMELETTE

SPINACH - TOMATO - FETA - KALAMATA OLIVES

HOME FRIES - ENGLISH MUFFIN | 22

HUEVOS RANCHEROS

SCRAMBLED EGGS - THREE CHEESE BLEND - SALSA

AVOCADO - BLACK BEANS - SOUR CREAM

CRISPY CORN TORTILLA | 19 ADD CHORIZO | 3

BELGIAN WAFFLE

MIXED BERRY COMPOTE - WHIPPED CREAM | 14

CHICKEN & WAFFLES

HOUSE-MADE SAUSAGE GRAVY | 26

BLACKENED ATLANTIC SALMON GF

BACON LEEK BRUSSELS SPROUT POTATO HASH

SCALLION OIL | 32

VEGETARIAN LINGUINI

SPINACH - ROASTED TOMATOES - MUSHROOMS

PARMESAN CREAM - FRESH PASTA | 26

FISH 'N' CHIPS

LOCALLY SOURCED HADDOCK - FRIES

TARTAR SAUCE | 27

1828 BURGER

HOUSE GRIND - LETTUCE - TOMATO - ONION

WHITE CHEDDAR - FRIES | 19

BACON | 2 ADD AN EGG | 2 GLUTEN FREE BUN | 2

CHICKEN TENDERS

HOUSE-MADE RANCH & BUFFALO SAUCE - FRIES | 18

FRIED HADDOCK TACOS

SOFT SHELL - CABBAGE SLAW - PICO DE GALLO

SIRACHA AOILI - FRIES | 18

ADDITIONS

BACON | 4 CHORIZO | 3 ENGLISH MUFFIN | 4 HOME FRIES | 7 HOLLANDAISE | 3 MAPLE SYRUP | 2 TRUFFLE FRIES | 4

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.

BISTRO 1828

PEPPERRELL COVE

WINTER COCKTAILS

WHALE'S TAIL MARTINI

CRANBERRY INFUSED GRAY WHALE GIN - LIME - HERBY SIMPLE | 15

COVE OLD FASHIONED

ROASTED CHESTNUT INFUSED BIB & TUCKER BOURBON
VANILLA BEAN - BROWN SUGAR - COFFEE BITTERS
TOASTED ORANGE | 16

MAI TAI'D

COCONUT WASHED RUM - ALLSPICE - GINGER
ALMOND ORGEAT - CITRUS - BITTERS | 15

SPICY SNOWBIRD

BIRDS EYE CHILI & POBLANO INFUSED BLANCO TEQUILA
FONTBONNE LIQUOR - HOUSE-MADE SOUR | 15

CREW'S CURE

GIN OR VODKA - BARROW'S GINGER LIQUEUR
GINGER SHRUB | 15

LOST SAILOR

TEQUILA - AVUA CACHACA - APEROL - COCONUT
PINEAPPLE - GRAPEFRUIT | 15

PEPPERRELL COSMO

VODKA - COINTREAU - KIWI - CITRUS | 15

WINTER BLEU MARTINI

OLIVE OIL WASHED TITOS - HOUSE-MADE DILLY JUICE
SCOTCH SPRITZ - BLEU CHEESE STUFFED OLIVES | 16

RITUAL ZERO PROOF MOCKTAILS AVAILABLE!

DRAFT BEER

LUNCH IPA - MAINE BEER COMPANY | 9

PALE ALE - TRIBUTARY BREWING CO. | 8

ROTATING DRAFTS - ALWAYS FROM MAINE! | 9

CANNED & BOTTLED

MILLTOWN LAGER - BANDED BREWING CO. | 8

LOON CALL PILSNER - BATSON RIVER BREWING | 8

PEAK ORGANIC BREWING - ASK ABOUT OUR ROTATING CAN | 8

BISSEL BROTHERS - ASK ABOUT OUR ROTATING CAN | 9

IRISH RED - NONESUCH RIVER BREWING | 9

NITRO GUNNER'S DAUGHTER STOUT - MAST LANDING | 9

CIDER - THE ORIGINAL - SEMI-DRY - FREEDOMS EDGE | 8

KIT NON-ALCOHOLIC - HAZY IPA OR BLONDE ALE | 7

HOP WATER | 6

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 - ALTA VIA - ITALY | 13

SAUVIGNON BLANC - GUY MARDON - LOIRE VALLEY, FRANCE | 13

CHARDONNAY - J LOHR - ARROYO VISTA RESERVE - MONTEREY, CA | 13

GRUNER VELTLINER - BRUNN - AUSTRIA | 13

NON-ALCOHOLIC BLANC DE BLANC | 13

RED

PINOT NOIR - ILLAHE - WILLAMETTE VALLEY, OREGON | 14

SANGIOVESE - COLLE MASSARI - TUSCANY, ITALY | 14

MALBEC - ANIMAL - ORGANIC - MENDOZA, ARGENTINA | 15

CABERNET SAUVIGNON - ARCHITECT - ALEXANDER VALLEY, 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

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 MANY LOCATIONS AT PEPPERRELL COVE

THE VIEW

FRISBEE'S WHARF

PROVISIONS

THE VIEW IS OUR BEAUTIFUL FUNCTION SPACE WITH TWO FLOORS OF SWEEPING OCEAN VIEWS. CONTACT DIONNA@PEPPERRELLCOVE.COM

FRISBEE'S WHARF IS OUR OCEAN FRONT, SEASONAL RESTAURANT, OFFERING CLASSIC MAINE FARE.

PROVISIONS OFFERS MANY DIFFERENT ITEMS FROM APPAREL, LOCAL BEERS & WINE, HOME-MADE SOUPS, SANDWICHES, ICE CREAM & SCONES. (APRIL - OCTOBER)

PEPPERRELLCOVE.COM