

# BISTRO 1828



PEPPERRELL COVE

## STARTERS



### MAINE MUSSELS | 24

BLEU CHEESE - WHITE WINE - CARAMELIZED  
ONIONS - BACON - CREAM - GRILLED BREAD  
OR WHITE WINE - GARLIC & BUTTER

### OYSTER ON THE HALF SHELL | 3.5

LOCALLY SOURCED - HOUSE-MADE MIGNONETTE  
FRESH LEMON

### BAKED OYSTER FLORENTINE | 24

SPINACH - PARMESAN - RED PEPPER - PANKO

### BRUSSELS SPROUTS | 14

PARMESAN - LARDONS - BALSAMIC GLAZE

### HOUSE-MADE CRAB CAKE | 18

FENNEL - BABY GREENS - CITRUS AIOLI

### SOUP OF THE DAY | 12

PLEASE ASK YOUR SERVER

### FORMAGGIO BOARD | 24

THREE ARTISANAL CHEESES  
HOUSE-MADE CROSTINI & CONDIMENTS

### FLATBREAD | 16

MOZZARELLA - HERBED GOAT CHEESE - BACON  
CARAMELIZED ONIONS - APPLE - BALSAMIC GLAZE

### COBB SALAD | 14

ROMAINE - HARD BOILED EGG - AVOCADO  
RED ONION - GRAPE TOMATOES - BACON - FETA  
SHALLOT VINAIGRETTE

### BEET SALAD, | 14

MIXED GREENS - GOAT CHEESE RANGOON'S  
MAPLE ROASTED CARROTS - TOASTED PECANS  
CITRUS VINAIGRETTE

### ADD TO ANY SALAD:

CRAB CAKE | 16 GRILLED SHRIMP | 14  
FRIED HADDOCK | 9 GRILLED CHICKEN | 9

## MAIN FAIR



### DUCK CONFIT GNOCCHI | 34

HOUSE-MADE GNOCCHI - MUSHROOM CREAM SAUCE  
TRUFFLE OIL

### WINTER SQUASH RAVIOLI | 24

SAGE BROWN BUTTER CREAM SAUCE  
PARMESAN CHEESE

### FISH 'N' CHIPS | 25

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

### 1828 BURGER | 19

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

### NEW YORK STEAK AU POIVRE | 45

PEPPERCORN CRUSTED - MASHED POTATOES  
GRILLED BROCCOLINI

### PAN SEARED SCALLOPS | 36

MISO FENNEL CREAM - BOK CHOY - SUSHI RICE  
CHILI OIL - GINGER

### SEAFOOD STUFFED HADDOCK | 30

MASHED POTATOES - SPINACH - TARRAGON CREAM SAUCE

### BRAISED LAMB SHANK | 30

ROASTED VEGETABLES - ROSEMARY JUS - MASHED POTATOES

### STATLER CHICKEN POT PIE | 29

PAN SEARED STATLER - RICH CREAM SAUCE  
MIREPOIX - PUFF PASTRY

## DESSERT



### SEASONAL DESSERTS

PLEASE ASK YOUR SERVER



THIS MENU HAS BEEN CRAFTED AND CREATED BY EXECUTIVE CHEF JERICA SNYDER

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

## FEATURED COCKTAILS

### Crew's Cure | 14

Tito's Vodka - House-made Ginger Shrub - Ginger Liqueur  
Lemon Juice - Candied Ginger

### Smooth Sailing | 14

Gray Whale Gin - House-made Cranberry Simple Syrup  
Lime Juice - Egg White - Torched Rosemary

### Cove Old Fashioned | 14

Brown-sugared Chestnut Infused Bourbon - Orange Bitters  
House-made Cinnamon-vanilla Simple Syrup - Torched Orange Peel

### The Bounty | MP

Choice of Bourbon - House-made Honey Simple Syrup  
Lemon Juice - Egg White - Lemon Peel

### Pepperrell Spice | 13

House Tequila - Pear Brandy - House-made Spiced Pear Simple Syrup  
Cinnamon-vanilla Simple Syrup - Lime Juice - Soda Water  
Dried Lime Wheel

### Blackbeard's Folly | 13

Spiced Rum - Lemon Juice - Allspice Dram - Apple Cider  
House-made Honey Simple Syrup - Lemon Peel - Served Warm

## FEATURED VINO

### SPARKLING

Prosecco Brut Bisol 1742, "Jeio" | Italy | 11  
Prosecco Rosé La Gioiosa, "Et Amorosa", Valdobbiadene | Italy | 11  
Sparkling Brut Manciat - Crémant | Burgundy, France | 11

### ROSÉ

Grenache Château Peyrassol | Provence, France | 12

### WHITE

Pinot Grigio Alta Via | Italy | 11  
Gewürztraminer Emile Beyer - Tradition | Alsace, France | 11  
Sauvignon Blanc Guy Mardon - La Couarde | Loire Valley, France | 12  
Chardonnay Trefethen Vineyards - Eshcol | Oak Knoll, California | 13  
Brunn Gruner Veltliner | Austria | 13

### RED

Pinot Noir Lyric | California | 12  
Sangiovese Casalini | Chianti Superiore | Tuscany, Italy | 11  
Malbec Clos De Los Siete | Uco Valley, Argentina | 12  
Cabernet Sauvignon Architect | Alexander Valley | 16  
Shiraz Forest Hill - Mount Barker | 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 your server about our local draft selection

## CANNED & BOTTLED

### Paulaner Bräuhaus Helles | 7

Pale Lager | Munich, Germany

### Stoneface Brewing Co. | 7

Raspberry Berliner Weisse | Newington, NH

### Rising Tide - Daymark | 7

American Pale Ale | Portland, ME

### Brasserie Thiriez | 7

Amber Ale | Esquelbecq, France

### Oxbow - Catalyst | 8

Honey Farmhouse Ale | Portland, ME

### Foundation - Burnside | 7

English Brown Ale | Portland, ME

### Northwoods Brewing | 8

Coffee Porter | Northwood, NH

### Kloster Andechs - Doppelbock Dunkel | 8

Bavaria, Germany

### Athletic - Run Wild | 7

Non-alc IPA | San Diego, CA

### Lucky Pigeon - GF | 8

Plumage - Belgian Style Ale | Biddeford, ME

### North Country - Original Press | 8

Hard Cider | Dover, NH

## NON-ALCHOLIC BEV'S

### LAD | 8

House-made Spiced Pear Simple Syrup - Lemon Juice - Soda Water - Ginger Beer - Candied Ginger  
Add an egg white / 1

### LASSE | 8

House-made Cranberry Simple Syrup - Lime Juice - Soda Water - Dried Lime Wheel  
Add an egg white / 1

### Saratoga Sparkling & Still Water | 6

### Maine Root Root Beer | 4

### Maine Root Ginger Beer | 4

### Soda - Pepsi® Products | 4

### Nespresso® Single Brew | 4

Join us at one of our many locations at Pepperrell Cove

## PROVISIONS

PEPPERRELL COVE

## FRISBEE'S WHARF

PEPPERRELL COVE

## THE VIEW

PEPPERRELL COVE

Provisions offers many different items from apparel, local beers & wine, home-made soups, sandwiches & scones. (April - October)

Frisbee's Wharf is our ocean front, seasonal restaurant, offering classic Maine fairs!

The View is our beautiful function space with two floors of sweeping ocean views. Contact [dionna@pepperrellcove.com](mailto:dionna@pepperrellcove.com)