

BISTRO 1828

PEPPERRELL COVE

STARTERS

BANGS ISLAND MUSSELS

CHEBEAGUE, ME

GARLIC BUTTER - WHITE WINE - FRESH BASIL

SWEET DROP PEPPERS - GRILLED BREAD | 24

OYSTER ON A HALF SHELL *GF*

UNICORN OYSTER COMPANY, DAMARISCOTTA, ME

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

PORTUGUESE FLATBREAD

POMODORO - MOZZARELLA - CHORIZO

FRESH BASIL & OREGANO | 16

KOREAN MEATBALLS

HOISIN-GINGER SAUCE - KIMCHI - SESAME SEEDS | 14

WHIPPED GOAT CHEESE SPREAD

CRANBERRY CHUTNEY & PUMPKIN SEEDS

ARTISANAL CRACKERS | 15

FORMAGGIO BOARD

THREE ARTISANAL CHEESES

ARTISANAL CRACKERS & ACCOUTREMENTS | 26

SOUP OF THE DAY | 12

SALADS

PETITE | 9 ENTRÉE | 16

BABY SPINACH SALAD *GF*

RED ONIONS - MAPLE WALNUTS

CRUMBLLED GOAT CHEESE

GREEN APPLE & CHAMPAGNE VINAIGRETTE

BURRATA BLT *GF*

MIXED GREENS - HEIRLOOM TOMATOES

BURRATA - CANDIED BACON STRIPS

ROASTED SHALLOT VINAIGRETTE

ADDITIONS TO SALADS: BLACKENED SALMON | 15 LOBSTER SALAD | MP FRIED HADDOCK | 9 GRILLED CHICKEN | 9

MAIN FARE

STEAK AU POIVRE *GF*

NY SIRLOIN - GREEN BEANS

RUSSET & SWEET POTATO ANNA

BRANDY PEPPERCORN CREAM | 45

BONELESS BRAISED LAMB *GF*

SMASHED ROOT VEGETABLES

RED WINE JUS | 32

ROASTED HALF CHICKEN *GF*

APRICOT HARRISA SAUCE - BIRYANI RICE

GINGER GLAZED CARROTS | 32

ROASTED WILD MUSHROOM GNOCCHI

LEEKS - SPINACH - ROASTED SHALLOTS

PARMESAN CREAM | 29

BOUILLABAISSSE

HALF MAINE LOBSTER - SALMON - MUSSELS

LITTLE NECK CLAMS - GRILLED BREAD

SAFFRON PERNOD TOMATO BROTH | 40

BLACKENED ATLANTIC SALMON *GF*

FINGERLING POTATO, LEEK, BACON, BRUSSELS

SPROUT HASH - CHARD SCALLION OIL | 32

FISH 'N' CHIPS

LOCALLY SOURCED HADDOCK - FRIES

LEMON - TARTAR SAUCE | 27

1828 BURGER

HOUSE GRIND - LETTUCE - TOMATO - ONION

WHITE 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.

BISTRO 1828

PEPPERRELL COVE

WINTER COCKTAILS

FROSTED FOREST "LIKE A GIMLET, BUT SO MUCH BETTER"

CRANBERRY INFUSED GREY WHALE GIN - HERBY SIMPLE | 15

COVE OLD FASHIONED "CHESTNUTS ROASTING ON AN OPEN FIRE"

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

TIKI TAI'D "CHILLY BREEZE AND THINKING OF PALM TREES"

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

SPICY SNOWBIRD "SPICY, HERBAL, FRESH"

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

CREW'S CURE "A CURE FOR EVERYTHING"

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

LOST SAILOR "WHERE ARE WE?"

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

CAPTAIN'S COSMO "CRANBERRY COSMO'S ARE FOR THE FIRST MATE"

VODKA - COINTREAU - KIWI - KUMQUAT - LIME | 15

WINTER BLEU "THE DIRTY MARTINI DREAMS ARE MADE OFF"

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

WINTER MOCKTAILS AVAILABLE UPON REQUEST

DRAFT BEER

MAINE BREWING COMPANY - LUNCH 7%

AMERICAN IPA | FREEPORT, MAINE | 9

TRIBUTARY

PALE ALE | KITTERY, MAINE | 8

ROTATING DRAFTS

LOCALLY SOURCED | 9

CANNED & BOTTLED

BANDED BREWING Co. MILLTOWN LAGER - BIDDEFORD, ME | 8

LOON CALL BATSON RIVER PILSNER - WELLS, ME | 8

PEAKS ORGANIC ROTATING - PORTLAND, ME | 8

BISSEL BROTHER'S ROTATING - PORTLAND, ME | 9

NONESUCH RIVER BREWING RED ALE - SCARBOROUGH, ME | 9

MAST LANDING GUNNER'S DAUGHTER STOUT - FREEPORT, ME | 9

FREEDOMS EDGE CIDER ALBION, ME | 8

KIT NON-ALCOHOLIC BLONDE ALE - PORTLAND, ME | 7

KIT NON-ALCOHOLIC HAZY IPA - PORTLAND, ME | 7

HOP WATER ROTATING | 6

FEATURED VINO

SPARKLING

PROSECCO BRUT 13 | 51
BISOL 1742, "JEIO" | ITALY

PROSECCO ROSÉ 13 | 51
LA GIOIOSA, "ET AMOROSA", VALDOBIADDENE | ITALY

SPARKLING BRUT 13 | 51
MANCIAT - CRÉMANT | BURGUNDY, FRANCE
NON-ALCOHOLIC SPARKLING BRUT 12 | 47

ROSÉ

GRENAche 13 | 51
CHÂTEAU PEYRASSOL | PROVENCE, FRANCE
NON-ALCOHOLIC ROSÉ 13 | 51

WHITE

PINOT GRIGIO 13 | 51
ALTA VIA | ITALY

SAUVIGNON BLANC 13 | 51
GUY MARDON - LA COUARDE | LOIRE VALLEY, FRANCE

CHARDONNAY 13 | 51
J LOHR - ARROYO VISTA RESERVE | MONTEREY, CA

GRUNER VELTLINER 13 | 51
BRUNN | AUSTRIA

NON-ALCOHOLIC BLANC DE BLANC 13 | 51

RED

PINOT NOIR 14 | 55
LYRIC | CALIFORNIA

SANGIOVESE 14 | 55
COLLE MASSARI | MONTECUCCO | TUSCANY, ITALY

MALBEC 14 | 55
CLOS DE LOS SIETE | UCO VALLEY, ARGENTINA

CABERNET SAUVIGNON 16 | 63
ARCHITECT | ALEXANDER VALLEY

SHIRAZ 14 | 55
FOOTBOLT - MCLAREN VALE | AUSTRALIA

BEVERAGES

SARATOGA SPARKLING & STILL WATER 1L | 6

ICED TEA - LEMONADE - FOUNTAIN SODA | 4

MAINE ROOT SODA ROOT BEER & GINGER BEER | 5

WHITE HERON TEA | 4

EARL GREY - JASMINE GREEN
MOROCCAN MINT GREEN - CHAMOMILE

CARPE DIEM COFFEE

SINGLE BREW COFFEE | 5
ESPRESSO SINGLE | 4 DOUBLE | 5
CAPPUCCINO OR LATTE | 6

JOIN US AT ONE OF OUR MANY LOCATIONS AT PEPPERRELL COVE

THE VIEW

FRISBEE'S WHARF

PROVISIONS

PEPPERRELL COVE

PEPPERRELL COVE

PEPPERRELL COVE

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