

BISTRO 1828



PEPPERRELL COVE

SOUP & SALADS

CHEF'S DAILY SOUP | MP

ASK YOUR SERVER

ICEBERG WEDGE | 10

LARDONS - PICKLED ONIONS - BABY TOMATOES - CREAMY BLUE CHEESE DRESSING

GRILLED CAESAR | 11

BOILED EGG - LARDONS - BABY TOMATOES - SHAVED PARMESAN

BABY GREENS | 10

CONFIT ROMA TOMATOES - TOASTED PEPITAS - RED ONIONS - FETA - POMEGRANATE VINAIGRETTE

APPETIZERS

BRUSSELS SPROUTS | 8

PARMESAN - BALSAMIC GLAZE - LARDONS

TRUFFLE FRIES | 7

PARMESAN - CITRUS AIOLI

SPICY KOREAN PORK BELLY | 12

BRAISED CABBAGE AND APPLES - SCALLIONS

SESAME GINGER SAUCE

OYSTERS ON THE HALF SHELL | 3

LOCALLY SOURCED - HOUSE MIGNONETTE

MUSSELS OF THE DAY | 15

ASK YOUR SERVER

FORMAGGIO BOARD | 17

THREE CHEESES -

HOUSE MADE CONDIMENTS

ENTRÉES

PAN SEARED SALMON | 24

GARLIC FINGERLING POTATOES

BRUSSELS SPROUTS - HERB SALAD - GRILLED LEMON

FORESTIÈRE MUSHROOM RAVIOLI | 17

FRESH HERBS

TARRAGON CREAM SAUCE

CRAB STUFFED HADDOCK | 24

RED BLISS MASHED POTATO

MELTED SWISS CHARD - LOBSTER CREAM SAUCE

BISON SHORT RIBS | 32

PARSNIP, CARROTS AND PEARL ONION RAGOUT

FRESH HERBS - RED BLISS MASHED POTATO

STATLER CHICKEN BREAST | 24

HERB BREAD PUDDING - MELTED SWISS CHARD

TARRAGON CREAM SAUCE

GRILLED BURGER | 14

SAUTÉED MUSHROOMS & ONIONS - SWISS

NORTH COUNTRY BACON - FRENCH FRIES

NEW YORK STRIP | 32

GARLIC FINGERLING POTATOES

BRUSSELS SPROUTS - CHIMICHURRI BUTTER



CHEF OWNER - HENRY ARES

SOUS CHEF - NIJA LIGHTFOOT

WE ARE THANKFUL FOR OUR LOCAL PURVEYORS!

CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES PRIOR TO PLACING YOUR ORDER.