

BISTRO 1828



PEPPERRELL COVE

SOUP & SALADS

CHEF'S DAILY SOUP | MP

ASK YOUR SERVER

GREEK SALAD | 9

FETA CHEESE - GRAPE TOMATOES - CUCUMBERS - RED ONIONS - NIÇOISE OLIVES

BABY MIXED GREENS | 10

PICKLED ONIONS - TOASTED ALMONDS - CHERRY TOMATOES - GOAT CHEESE - BALSAMIC VINAIGRETTE

TOMATO AND WATERMELON | 10

BASIL LIME VINAIGRETTE - FETA CHEESE - BALSAMIC GLAZE - MICRO GREENS

APPETIZERS

BRUSSELS SPROUTS | 8

PECORINO - BALSAMIC GLAZE - LARDONS

MUSSELS OF THE DAY | 14

ASK YOUR SERVER

FRIED OYSTERS | 12

CORN SALSA - SRIRACHA AIOLI

CRAB & ARTICHOKE DIP | 12

CRISPY LAVASH

TRUFFLE FRIES | 7

PARMESAN CHEESE - CITRUS AIOLI

FORMAGGIO BOARD | 16

THREE CHEESES - ACCOMPANIMENTS

ENTRÉE

LOBSTER RISOTTO | 32

SUMMER VEGETABLES - PARMESAN REGGIANO

LOBSTER ROLL | MP

FRESH MAINE LOBSTER MEAT - FRENCH FRIES

ROASTED STATLER CHICKEN BREAST | 23

MASHED POTATOES - GARLIC BROCCOLINI

SHALLOT THYME GRAVY

BEEF FILET | 36

GRILLED ASPARAGUS - MASHED POTATOES

AU POIVRE SAUCE

PORK CHOP | 25

CREAMY POLENTA - BROCCOLINI - SAGE AU JUS

BLACKENED SWORDFISH | 25

ROMESCO SAUCE - RATATOUILLE - CREAMY POTATO

1828 BURGER | 14

NORTH COUNTRY BACON - CHEDDAR CHEESE

CARAMELIZED ONIONS - LETTUCE - TOMATO

FRENCH FRIES

CARBONARA | 18

CRISPY PANCETTA - NORTH COUNTRY BACON

FRESH GRATED PECORINO ROMANO

SUMMER VEGETABLE RISOTTO | 18

FRESH SEASONAL VEGETABLES - PARMESAN REGGIANO

CHEF OWNER - HENRY ARES

WE ARE THANKFUL FOR OUR LOCAL PURVEYORS!

Consuming raw or undercooked foods may increase your risk of foodborne illness.

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PEPPERRELL COVE

Please inform your server of any food allergies you may have.