

Restaurant Review

by Debra Barnes

Alexandra's BISTRO

15 Village Street • Concord (Penacook), NH

alexandrasbistrollc.com

★★★★★ 4.8 Stars • 212 Reviews

Tucked beside the old Thirty Pines on 15 Village Street in Penacook, Alexandra's Bistro has earned one of the most devoted followings in the Concord area since opening in 2022. With 212 reviews averaging a near-perfect 4.8 stars, the word is out — and the food more than justifies it. Owner and Chef Danny Pillsbury brings sixteen years of culinary experience to every plate — twelve spent working his way through the kitchens of the Lake Sunapee region, followed by four years building Alexandra's Bistro into the gem it is today. Along the way he forged deep relationships with local farmers and developed a passion for seasonal cooking that now defines this intimate 36-seat restaurant. The bistro is named for his late wife Alexandra, a nurse, whose memory and spirit live on in the warmth that defines every visit.

The Space

Alexandra's seats 36 guests comfortably — a size that keeps the atmosphere personal without feeling cramped. A quaint bar area with high-top tables draws guests in for a drink and conversation before dinner and the room has the easy warmth of a place that makes you want to linger. This is not a restaurant built for quick turnovers. It is built for evenings worth remembering.

The Farm-to-Table Commitment

At Alexandra's, farm-to-table is not a slogan — it is how the kitchen operates. The menu is deliberately small and rotates with the seasons built around what New Hampshire's farms and producers are offering at any given time. Chef Pillsbury developed these relationships over years of working in the Sunapee region and the integrity of those connections is evident in every dish. When the ingredients change, the menu changes. It keeps the kitchen honest and the dining room perpetually interesting.

Daily specials are the most direct expression of this philosophy. Born from visiting local farmers markets and kitchen creativity, they are often the most exciting items available on any given night. Ask about them first.

The Food

Pillsbury's cooking draws inspiration from his own instincts, his team's ideas, and an active engagement with the broader culinary world. He enjoys discovering great recipes and making them his own. The result is a menu

that feels simultaneously local and provides a bite of something different for everyone.

A standout on a menu special is Faroe Island Salmon — the same premium sustainably sourced fish sought out by five-star chefs worldwide for its exceptional richness and quality. Its presence here reflects the kitchen's refusal to compromise on ingredients. And then there is the maple syrup: each year Pillsbury and his father tap their own trees and produce the syrup that finds its way into a rotating selection of dishes throughout the season. It is the kind of personal, place-rooted detail that no menu description can fully capture — but that you taste.

Weekly Events

Alexandra's has built a lively weekly rhythm that gives the community regular reasons to return.

Monday is Pasta Night, a buffet-style celebration of Italian comfort food that is perfect for families, couples, or anyone who wants a generous, satisfying weeknight dinner. Guests choose their own protein, vegetable, pasta, and sauce, creating a personalized plate in a convivial setting. Priced at \$23.95 for adults and \$10.95 for children under 10, it is one of the best values in the region.

Wednesdays bring Nurse Appreciation Night when nurses receive a discount on their meal — a tribute to Alexandra, who was herself a nurse, and a thank-you to the healthcare community that has embraced the restaurant as one of its own. Patrons will have it become one of the most anticipated nights of the week.

The Verdict

Alexandra's Bistro does everything a great neighborhood restaurant should: it sources local, cooks with skill and creativity, and welcomes every guest with genuine warmth. It is the kind of place that quickly becomes a habit — and a welcome one at that. Whether you come for a perfectly executed lamb burger, a Monday pasta night, or simply to discover what the season has brought to the kitchen today, you will leave well fed and already planning your return.



HOW TO PROTECT YOUR ROOF FROM WATER DAMAGE

1. INSTALL A SEALED ROOF DECK

This is one of the best ways to help keep water out of your home if the roof cover is blown off or damaged.

2. STRENGTHEN YOUR FRAME

Strengthen and anchor parts of your roof frame that extend out to support the overhang of your roof deck. Reinforce your roof to wall connections to better withstand high wind. Also, ask your contractor about adding ring-shank nails to increase your roof strength.

3. EXAMINE EAVES

Have flashing installed and make sure your roof has a proper drip edge to prevent water leakage. The lower edge of a roof should extend

about a half inch past the fascia board, which is the thin board that runs along the outer edge of your roof and covers the entire roofline. Also, have your soffits, or the underside of overhanging eaves, retrofitted to improve wind resistance.

4. CHOOSE WEATHER-RESISTANT MATERIALS

Install roof coverings that are made to resist high wind and impact.

When you look for ways to protect and maintain your roof today, you could save big on damage to your home tomorrow. Since things that could've been prevented may not be covered by insurance, it makes good sense to be proactive about roof damage. If you have questions about what's covered and what isn't, check your homeowners insurance policy.

WHAT SHOULD I DO IF MY ROOF IS DAMAGED?

If you need to repair or replace your roof, seek out a reputable contractor. You should also review your property insurance coverage at least yearly. Any time your finances or your property features change, you should make sure your coverage is up to date.

EXPLORE HOME IMPROVEMENT NETWORKS

You can find local contractors that you can trust to help fortify your home against damage.