



Sandy's
BLUE HILL
Café

*Downhome Food, House-Roasted Coffee and Espresso, Craft
Cocktails, Maine Beers and Wine in a Comfortable Setting*

40 Main Street in Blue Hill, Maine

Tel: 207.374.5550; www.sandysbluehillcafe.com

Lunch Menu
Available 11:30 am to 2 pm

Appetizers

❖ Boneless Buffalo Chicken Wings with Ranch Dressing	\$ 11
❖ Spinach Artichoke Dip with House-Fried Tortilla Chips	\$ 9
❖ Fried Calamari with Banana Peppers and Sweet Chili Sauce	\$ 12
❖ Melted Local Cheese Curds in mini skillet with Kalamata Olives, Cherry Tomatoes, Pesto and French Bread	\$ 10
❖ French Fries with White Truffle Aioli (GF)	\$ 8

Salads

❖ Wedge Salad with Candied Bacon, Diced Tomatoes, Blue Cheese Dressing and Croutons	\$ 9
❖ Caesar Salad with Parmesan Cheese, Diced Tomatoes, Croutons and House Caesar Dressing	\$ 8
❖ Mixed Greens Salad – Mixed Lettuces with Tomatoes, Red Onions, Mushrooms, Croutons and House Dressing	\$ 8
❖ Spring Salad – Mixed Greens with Candied Pecans, Goat Cheese, Mixed Berries, Fried Shallots, Croutons and Blood Orange Dressing	\$ 10
❖ Add Grilled Chicken to Any Salad	\$ 4

Soup (Served with Toasted French Bread)

❖ Tomato Basil	\$ 7
❖ Butternut Squash and Apple	\$ 7

* Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



40 Main Street, Blue Hill, Maine; Tel: 207-374-5550; www.sandysbluehillcafe.com

Lunch Menu (Cont'd)
Available 11:30 am to 2 pm

Entrees

❖ Fresh Haddock Fish and Chips	\$ 15
❖ Half-Pound Bacon Cheddar Burger with French Fries*	\$ 13
❖ Haddock Fish Curry with Scallions, Cashews and Micro Greens on Coconut Basmati Rice (GF and Dairy-Free)	\$ 15
❖ Veggie Curry with Scallions, Cashews and Micro Greens on Coconut Basmati Rice (GF and Dairy-Free)	\$ 13
❖ Popcorn Chicken with French Fries	\$ 11
❖ Barbecued Pulled Pork Sliders with French Fries	\$ 13

Sandwich Platters (All Served With French Fries or Chips)

❖ Roasted Turkey, Bacon, Lettuce and Tomato	\$ 12
❖ Chicken Cranberry Walnut Salad (on White, Rye or Multigrain)	\$ 10
❖ Pastrami Reuben	\$ 14
❖ Toasted Brie and Chicken Cranberry Walnut Salad on Croissant	\$ 13
❖ Tuna Salad on White	\$ 11

Sides

❖ Side Mixed Greens Salad - \$ 5	❖ Side Caesar Salad - \$ 5
❖ French Fries (GF) - \$ 3	❖ Fruit Salad - \$ 3

Desserts

❖ Homemade New York-Style Cheesecake	\$ 7
❖ Rose Water Crème Brulee	\$ 8
❖ Blueberry Pie (Add \$2 for Ice Cream)	\$ 6
❖ Gluten-Free Chocolate Cake	\$ 6
❖ Ice Cream	\$ 5

* Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



40 Main Street, Blue Hill, Maine; Tel: 207-374-5550; www.sandysbluehillcafe.com



**HOUSE-ROASTED ESPRESSO DRINKS AND
HAND-CRAFTED TEAS AND BEVERAGES**

	Tall	Grande	Magnum	Iced Magnum
ESPRESSO Sandy's house-roasted espresso blend (3, 4 or 6 oz. shots)	\$2.25	\$2.50	\$2.75	\$2.75
CAPPUCCINO Espresso with foamed dairy fresh cream & milk	\$3.50	\$4.00	\$4.50	\$4.50
LATTE Espresso with steamed & foamed milk	\$3.25	\$3.75	\$4.25	\$4.25
SKINNY LATTE A latte with skim milk	\$3.25	\$3.75	\$4.25	\$4.25
WHY BOTHER? A skinny latte with decaf espresso	\$3.25	\$3.75	\$4.25	\$4.25
CAFE AU LAIT Sandy's special light, medium or dark roast coffee with steamed milk	\$2.40	\$2.80	\$3.00	\$3.00
MOCHA Cappuccino with chocolate syrup	\$3.80	\$4.30	\$4.80	\$4.80
CAFE AMERICANO Made from Sandy's espresso with added hot water	\$2.50	\$3.00	\$3.50	\$3.50
ROASTER FRESH COFFEE Sandy's select light, medium or dark roast coffee, craft-roasted in-house	\$1.80	\$2.25	\$2.80	\$2.80
MONTANA Our Roaster Fresh Coffee with a shot of house-roasted espresso	\$2.40	\$2.80	\$3.30	\$3.30
STEAMER & HOT CHOCOLATE Steamed half & half with chocolate or flavored syrup	\$2.75	\$3.00	\$3.25	\$3.25
MICRO BREWED TEA Imported exotic black, green and herbal teas	\$1.90	\$2.20	\$2.50	\$2.50
CHAI TEA LATTE An ancient Asian spiced tea drink served hot or iced	\$3.50	\$4.00	\$4.50	\$4.50
CLASSIC OR ORGANIC SPARKLING SODA House-crafted sodas made with organic crushed fruit or classic flavors				\$2.60
CREAM SODA Dairy fresh cream & milk, sparkling water & flavors				\$3.35
SANDY'S FRESH FRAPPÉ Vanilla ice cream with Sandy's special blend of house-roasted espresso & flavorings				\$4.75

GOTHAM PROJECT DRAFT WINE (BY GLASS OR CARAFE)

CHARDONNAY, Pacific Standard, California

Citrusy white fruit and mineral notes

\$8.00 Glass \$14.00 1/2 Carafe \$28.00 Full Carafe

ROSÉ, Sabine, France

Floral, herbal and red fruits

\$8.00 Glass \$14.00 1/2 Carafe \$28.00 Full Carafe

RED BLEND, Truth or Consequences, Washington

Merlot/Cabernet Sauvignon/Syrah blend

\$8.00 Glass \$14.00 1/2 Carafe \$28.00 Full Carafe

Wines by the Bottle or Glass

PROSECCO – Cantine Maschio

Fruit forward with peach and almond flavors

\$11.00 Single-Serve Bottle

PINOT GRIGIO - Angelini, Italy

Bright acidity and tropical fruits

\$26.00 Bottle; \$8.00 Glass

SAUVIGNON BLANC – Dry Creek Vineyards, California

Ripe pineapple and papaya

\$34.00 Bottle; \$10.00 Glass

RIESLING – Kessler “R”, Germany

Sweet honeydew, apricot and peach

\$30.00 Bottle; \$9.00 Glass

PINOT NOIR – Parker Station, California

Bing cherry, raspberry and red plum

\$30.00 Bottle; \$9.00 Glass

MALBEC – Santa Julia Organic, Argentina

Ripe plums with a hint of spice

\$26.00 Bottle; \$8.00 Glass

CABERNET SAUVIGNON – William Hill, California

Dark fruit with hints of caramel and cocoa

\$30.00 Bottle; \$9.00 Glass

Beers on Tap

Bud Light \$3.50

Allagash White (Portland) \$6.50

Rock Harbor Breakwater (Rockland) \$6.50

Black Bear Liquid Sunshine (Orono) \$6.50

Peak Organic The Juice (Portland) \$7.25

Atlantic Bar Harbor Real Ale (Bar Harbor) \$6.50

Funky Bow Jam Session IPA (Lyman) \$6.50

Rotating Craft Tap varies

Beers by the Bottle/Can

Bud Light \$3.25

Geaghan Brothers Stein Song (Bangor) \$5.50

Penobscot Bay Brewery Building 5 Rye IPA
(Winterport) \$6.00

Rock Harbor Copper House ESB
(Rockland) \$5.50

Samuel Smith Organic Cherry Stout \$7.50

Blue Moon Belgian White \$5.00

Corona Extra \$4.50

Guinness Pub Draft \$6.00

Ciders

Citizen Cider Unified Press \$6.00

Samuel Smith Organic Cider \$6.00

BLUEBERRY CIDER on tap \$7.50

Urban Farm Fermentory