



Sandy's
BLUE HILL
Café

*Homemade Bagels, Doughnuts, and Popovers; Breakfast,
Lunch, Frozen Prepared Meals, House-Roasted Coffee, Coffee
Beans and Espresso, Craft Cocktails, Maine Beers and Select
Wines*

40 Main Street in Blue Hill, Maine

Tel: 207.374.5550; www.sandysbluehillcafe.com

Lunch Menu
Available after 11:30 am

Homemade Bagels, Doughnuts, Popovers and Breakfast Items Available for Lunch

❖ Homemade Bagel or Bagel Sandwich (Usual varieties: Plain, Poppy, Sesame, Salt, Onion, Everything. Entirely hand-crafted in-house. Made fresh daily.)	
- With or Without Butter	\$ 3
- With Whipped Cream Cheese "Schmear"	\$ 5
- With Whipped Scallion Cream Cheese "Schmear"	\$ 5
- With Whipped Cream Cheese and Smoked Salmon	\$ 9
- With Fried Eggs, Bacon or Sausage, and Cheese	\$ 9
- With Chicken, Cranberry, and Walnut Salad	\$ 9
- Add Capers, Sliced Tomatoes, or Diced Onions (each)	\$ 0.75
❖ Homemade Old-Fashioned Doughnut. Hot and made to order; Powdered, Cinnamon Sugar or Plain	\$ 2.50
❖ Homemade Popover. Hot from the oven and served with Strawberry Jam and Butter	\$ 3.00
❖ Fried or Scrambled Eggs (2) with Bacon or Sausage, Toast and Home Fries*	\$ 12
❖ Fried or Scrambled Eggs (2) with Homemade Hash, Toast and Home Fries*	\$ 14
❖ Breakfast Burrito. Stuffed with Scrambled Eggs, Bacon, Sausage, Sauteed Onions and Peppers, and Cheddar Cheese. Served with Home Fries or Fresh Mixed Berries. *	\$ 13
❖ Fried Egg Sandwich: 2 fried eggs with bacon or sausage, and cheddar cheese on a Kaiser Roll	\$ 8
❖ Assorted Muffins / Danishes: Usual Muffin Varieties: Morning Glory, Blueberry, Coffee Cake, Chocolate Chip, Lemon Poppy, Cranberry Nut; Usual Danish Varieties: Blueberry and Cream Cheese; Raspberry and Cream Cheese; Chocolate; Spinach and Feta	\$ 3 - \$ 4.50
❖ Breakfast Sides: Home Fries (\$3), Homemade Corned Beef Hash (\$4), Bacon (\$3), Sausage Links (\$3), Fresh Mixed Berries (\$3)	\$ 3 - \$ 4

Soups (Served with Toasted French Baguette)

❖ Tomato Basil	\$ 8
❖ Squash and Apple	\$ 8
❖ New England Clam Chowder	\$ 9

Salad Entrees / Appetizers

❖ Chef's Salad (GF) – Romaine Lettuce, Hard Boiled Egg, Bacon, Grilled Chicken, Diced Red Onions, Cherry Tomatoes, Cucumber and Cheddar Cheese. Choose from Available Dressings Below.	\$ 14
❖ Caesar Salad with Parmesan Cheese, Croutons and House Caesar Dressing	\$ 10
❖ Mixed Greens Salad – Mixed Lettuces with Cherry Tomatoes, Red Onions, Cucumber, Carrots, Croutons and Choice of Dressing	\$ 10
❖ Spring/Summer Salad – Mixed Greens with Candied Pecans, Raspberries, Blueberries, Avocado, Carrots, Red Onion, Feta Cheese and Blood Orange Vinaigrette Dressing	\$ 14
❖ Add Grilled Chicken or Fried Tofu to Any Salad	\$ 4
❖ Available Dressings: Balsamic Vinaigrette, Ranch, Thousand Island, Caesar, Blue Cheese	
❖ Boneless Buffalo Chicken Wings with Ranch Dressing	\$ 10

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



Lunch Menu (Cont'd)
Available After 11:30 am

Entrees

❖ Fresh Haddock Fish and Chips. Served with Tartar Sauce.	\$ 16
❖ Half-Pound Cheddar Burger with French Fries, Chips or Coleslaw (Add bacon \$2)*	\$ 14
❖ Ground Turkey Burger with Cranberry Aioli and French Fries, Chips or Coleslaw	\$ 13
❖ Falafel Platter. Six (6) Falafel Balls served with Toasted Pita Bread, Olive Tapenade, Whipped Feta and Hummus, and Small Side Salad.	\$ 14
❖ Chef's Signature Curry with Scallions and Cashews on Coconut Basmati Rice (GF and Dairy-Free). Choose from:	
- Haddock and Veggies	\$ 20
- Chicken and Veggies	\$ 19
- Fried Tofu and Veggies	\$ 18
- Veggies Only	\$ 14
❖ Chicken Tenders with Ranch Dipping Sauce. Served with French Fries, Chips or Coleslaw.	\$ 14
❖ Substitute Sweet Potato Fries (\$2) or Side Salad (\$3) for French Fries	\$ 2-3

Sandwich Platters (Served With Fries, Chips or Coleslaw; White, Wheat, Rye, Wrap or GF (\$2) Bread)

❖ Roasted Turkey Club (with Bacon, Lettuce, Tomato and Mayo)	\$ 14
❖ Falafel Wrap. Falafel Balls in a Wrap with Hummus, Feta Cheese, Mixed Greens, Tomatoes and Onions (Add Olive Tapenade - \$1)	\$ 13
❖ Chicken Caesar Wrap	\$ 13
❖ Chipotle Chicken, Bacon and Ranch Wrap. Grilled Chipotle Chicken and Bacon in a Wrap with Romaine Lettuce, Diced Red Onions, Tomatoes, Avocado and Ranch Dressing.	\$ 14
❖ Chicken Cranberry Walnut Salad	\$ 11
❖ Grilled Turkey or Pastrami Reuben on Rye	\$ 14
❖ Grilled Turkey or Pastrami Rachel on Rye (a Reuben with coleslaw in lieu of sauerkraut)	\$ 14
❖ Toasted Brie and Chicken Cranberry Walnut Salad on Croissant	\$ 14
❖ Grilled Cheese Sandwich Platter with Cheddar Cheese (Add Ham or Bacon - \$ 2; Add Tomato - \$1).	\$ 11
❖ Hot Dog Platter	\$ 11
❖ Substitute Sweet Potato Fries (\$2), Mixed Berries (\$1) or Side Salad (\$3) for French Fries	\$ 2-3

Sides

❖ French Fries - \$ 4	❖ Fresh Mixed Berries - \$ 3
❖ Sweet Potato Fries - \$ 6	❖ Side Caesar or Mixed Green Salad - \$ 6
❖ Coleslaw - \$ 2	

Desserts

❖ Blueberry Pie (Add \$2 for Ice Cream)	\$ 6
❖ Affogato. Vanilla ice cream with side creamer of pour-over, house-roasted espresso.	\$ 8
❖ Carrot Cake	\$ 8
❖ Triple Chocolate Layer Cake	\$ 8
❖ Vanilla Ice Cream	\$ 5

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





**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
SMOOTHIE Classic and organic fruit and vegetable blend smoothies				\$ 4.75
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



Homemade Frozen Prepared Meals – Tasty, Easy Meals for Home

Available In Returnable Porcelain Bakeware (with Refundable \$ 5 Deposit) or Single-Use Bakeware

❖ Chicken Pot Pie. Roasted chicken, onion, carrots, celery, garlic, tarragon, milk, heavy cream, sherry, peas, pie crust top.	\$ 11/lb.
❖ Beef Stew Pie with Red Wine Sauce and Scalloped Potato Top. Stewed beef, scalloped potatoes with parmesan cheese, carrots, onions, red wine, diced tomatoes, Hoisin sauce, green peas, olive oil, bay leaves, salt, pepper.	\$ 12/lb.
❖ Chef's Signature Red Thai Curry (GF; Dairy-Free) with Scallions and Cashews on Coconut Basmati Rice. Single Servings. Choose from:	
- Haddock and Veggies	\$ 20 ea.
- Chicken and Veggies	\$ 19 ea.
- Fried Tofu and Veggies	\$ 18 ea.
- Veggies Only	\$ 14 ea.
❖ Georgia Onion Pie. Vidalia onions, sweet onions, bread crumbs, chicken broth, egg yolks, sour cream, sharp cheddar cheese, spices.	\$ 11/lb.
❖ Three-Cheese Beef Lasagna. Ground Beef, Ricotta, Parmesan, Mozzarella, Vodka Sauce, Basil, Spices. Single Serving - \$ 10; Triple Serving - \$ 24; Family Size in Returnable Bakeware - \$ 11/lb.	\$ Varies
❖ Beef Shepherd's Pie (GF). Ground Beef, GF Gravy, Mashed Potatoes, Corn, Carrots, Onions. Topped with Cheddar Cheese. Single Serving - \$ 10; Triple Serving - \$ 24; Family Size in Returnable Bakeware - \$ 11/lb.	\$ Varies
❖ Mild Beef Chili (GF). Ground Beef, Red Kidney Beans, Fresh Crushed Tomatoes, Onions, Peppers, Garlic, Spices. Topped with Cheddar Cheese. Single Serving - \$ 10; Triple Serving - \$ 24; Family Size in Returnable Bakeware - \$ 11/lb.	\$ Varies



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



House-Roasted Coffee Beans – All Organic, Highest Quality 100% Arabica Coffee; All Freshly Roasted In-House

Pre-Order and Pay Online: Specify Free Local Pickup and 2-5 day Production Time and Save \$2 Per Bag!

Coffee Beans May be Ground Upon Request. All Coffees are \$12 Per 12 oz. bag. (See Pre-Order Option Above to Save \$2 Per Bag.)

❖ <u>Ethiopia - Organic Light Roast.</u> Tasting notes: Moderate body. Bright acidity. Mocha flavor with blueberry and blackberry. Earthy, chocolate aroma.	\$ 12
❖ <u>Blue Hill's Finest - Organic Medium Roast.</u> Tasting notes: Plum, black tea, lemon, vanilla. Caramel notes. Pleasant, sweet finish.	\$ 12
❖ <u>Guatemala - Organic Medium Roast. (Preorder Only.)</u> Tasting notes: Full body. Bright acidity. Rich, chocolatey-cocoa flavor. Toffee-like sweetness.	\$ 12
❖ <u>Witham's Decaf - Organic Medium Roast.</u> Tasting notes: Sweet graham cracker. Balanced, pleasant mouthfeel.	\$ 12
❖ <u>Mountain Blend – Organic Medium-Dark Roast. (Preorder Only.)</u> Tasting notes: Chocolatey-cocoa flavor. Toffee-like sweetness. Moderate acidity. Medium bodied.	\$ 12
❖ <u>Harbor Blend - Organic Dark Roast.</u> Tasting notes: Cacao, black cherry, nutty flavors. Full-bodied. Light acidity.	\$ 12
❖ <u>Sumatra - Organic Dark Roast.</u> Tasting notes: Low to medium acidity. Full body. Lingering chocolate aftertaste.	\$ 12
❖ <u>Midnight Blend - Organic French Roast. (Preorder Only.)</u> Tasting notes: Spicy. Bold, rich body. Light acidity. Smokey finish.	\$ 12



SPECIALTY COCKTAILS (\$12)

Chai Hot Toddy (\$10)

Sandy's House-Brewed Chai Tea with Honey, Lemon, and Bulleit Bourbon

Rosemary Maple Bourbon

Muddle lemon, maple syrup, and rosemary with Bulleit Bourbon

Cucumber Splash (Spring/Summer Only)

Muddle lime, cucumber, agave, and basil with Bombay Sapphire Gin, and topped with soda water

Maine Mule

Ginger beer, fresh lime juice, and blueberries with Tito's Vodka

Spiced Rum Old Fashioned

Muddle orange, bitters, and brown sugar, Captain Morgan Rum

Trader Vic's Mai Tai

Light rum, dark rum, Orgeat syrup, Cointreau, fresh lime juice, 151 Rum.

Elderflower Martini

St. Germain's, Vodka, Dry Vermouth, with fresh lime

Espresso Martini

Patron XO Café, Vodka, Kahlua and Espresso

Maine Blueberry Mojito

Muddle lime, mint, blueberries, and agave with Bacardi Rum topped with soda water and garnish with blueberries

Maine Old Fashioned

Muddle cherry, orange slice, maple syrup and bitters with Jim Beam Bourbon and Sweet Vermouth topped with soda water

The Earl Grey

Gin, Lemon Juice, Earl Grey simple syrup and lemongrass bitters

Cranberry Bourbon Spritzer (Fall Only)

Muddle cranberries with cranberry honey rosemary simple syrup with Bourbon, and topped with soda water

Rose Petal Martini (Spring/Summer Only)

Muddle Basil with Lychee nut syrup, lemon, with Gin and Rose water syrup

Classic Cocktails - \$9

Martinis, Manhattans, Old Fashioneds - \$12

HOT COFFEE/ESPRESSO/TEA COCKTAILS

(Featuring Sandy's House-Roasted Coffees / Espresso and Brewed Tea; \$10)

Chai Latte Hot Toddy (\$11)

Our Chai Hot Toddy Prepared as a Grande Latte with Chai Tea, Steamed Milk, Honey, and Bulleit Bourbon (no lemon). (Add a shot of espresso to make it "dirty".)

Blue Hill Mocha (\$11)

Sandy's Grande Mocha Cappuccino (Cappuccino with Dark Chocolate Sauce) With Jameson Irish Whisky.

Irish Coffee

With Jameson Irish Whisky, Brown Sugar, and topped with fresh whipped cream

Mexican Coffee

With Kahlua, and topped with fresh whipped cream

Tennessee Coffee

With Jack Daniels and Amaretto, and topped with fresh whipped cream

French Coffee

With Grand Marnier, and topped with fresh whipped cream

Jamaican Coffee

With Tia Maria, Captain Morgan, and topped with fresh whipped cream

Nutty Irishman

With Frangelico, Bailey's Irish Cream, Jameson Irish Whisky and topped with fresh whipped cream



GOTHAM PROJECT DRAFT WINE

CHARDONNAY, Pacific Standard, California

Citrusy white fruit and mineral notes

\$8 Glass \$14 Half Carafe \$28 Full Carafe

ROSÉ, Sabine, France

Floral, herbal and red fruits

\$8 Glass \$14 Half Carafe \$28 Full Carafe

RED BLEND, Truth or Consequences, Washington

Merlot/Cabernet Sauvignon/Syrah blend

\$8 Glass \$14 Half Carafe \$28 Full Carafe

WHITE AND ROSE WINES

PINOT GRIGIO – Giacato, Slovenia

Green apple, acacia flower

\$28 Bottle; \$8 Glass

SAUVIGNON BLANC – Proud Pour, California

Citrus, melon, and stone fruit

\$34 Bottle; \$10 Glass

CHARDONNAY – Carmenet, California

Apple, banana, and vanilla

\$28 Bottle; \$8 Glass

GRUNER VELTLINER – Hungary

Dry with ripe apples and apricots

\$28 Bottle; \$8 Glass

RIESLING – Kessler “R”, Germany

Sweet honeydew, apricot and peach

\$30 Bottle; \$9 Glass

ROSE – Terre des Olivettes, Pays d'Oc, France

Dry, herb-scented, Provence-style rose

\$28 Bottle; \$8 Glass

RED WINES

PINOT NOIR – Scarlet of Paris, France

Raspberry, cherry, plum

\$30 Bottle; \$9 Glass

PRIMITIVO – Verosso, Italy

Robust red wine; juicy red fruit flavors

\$30 Bottle; \$9 Glass

MALBEC – Santa Julia Organic, Argentina

Ripe plums with a hint of spice

\$28 Bottle; \$8 Glass

CABERNET SAUVIGNON – William Hill, California

Dark fruit with hints of caramel and cocoa

\$30 Bottle; \$9 Glass

SPARKLING WINE

PROSECCO DOC – Latransa, Italy

Lemon/lime, apple

\$11 Single-Serve Bottle



MAINE CRAFT BEERS ON TAP

Allagash White, Portland - \$6

Rising Tide Ishmael Copper Ale, Portland - \$6

Foundation Burnside Brown Ale, Portland - \$6

Foundation After Glow IPA, Portland - \$7

Peak Organic IPA, Portland - \$7

Atlantic Bar Harbor Real Ale, Bar Harbor - \$6

Strong Brewing Soulpotch Porter, Sedgwick - \$6

Rising Tide Back Cove (Pilsner), Portland - \$6

Rotating Craft Tap - \$ Market

BEERS BY THE BOTTLE/CAN

Bud Light - \$3.25

St. Pauli, Non-alcoholic beer - \$5

Gearys, IXNAY, Gluten Free Pale Ale - \$5

Baxter Stowaway IPA - \$5

Rising Tide Day Mark American Pale Ale - \$5

Foundation Zuurzing Sour Ale - \$6

Funky Bow G-String Pale Ale - \$6

Corona Extra - \$4

Guinness Pub Draft - \$6

CIDERS

Citizen Cider Unified Press - \$6

Samuel Smith Organic Cider - \$6

Honey Badger Cider - \$6

LIQUORS (Neat or On Ice - \$8, unless otherwise noted)

Vodka - Tito's, Absolut, Ketel One

Gin - Bombay Sapphire, Beefeater, Hendrick's

Bourbon Whiskey - Bulleit, Makers Mark, Jim Beam

Rye Whiskey - Knob Creek

Scotch Whiskey - Johnny Walker Red Label, Chivas Regal, Dewar's, Macallan (\$17)

Other Whiskey - Jameson (Irish), Jack Daniels (Tennessee), Seagrams 7 (American Blended)

Rum - Bacardi White, Mount Gay Gold, Captain Morgan Spiced

Tequila - Jose Cuervo Especial, Herradura, 1800 Reposado

Cognac / Brandy - Courvoisier VS, E&J VSOP

