

TAKE ME HOME

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Curbside Takeout Menu

Order and pay securely online from our Facebook page (@sandysbluehillcafe) or our website. Or, call us at 374-5550. Pick up at our Mill Street parking lot. Open Thursday to Monday; 8 am to 2 pm. Please note: A 6% service charge is added to all takeout orders to defray the costs of packaging and utensils.



*Homemade Bagels, Doughnuts, and Popovers; Breakfast, Lunch, Frozen Prepared Meals, House-Roasted Coffee, Coffee Beans and Espresso*

*40 Main Street in Blue Hill, Maine. Tel: 207.374.5550; [www.sandysbluehillcafe.com](http://www.sandysbluehillcafe.com)*

## Sandy's Breakfast

(Available Until 11:30 am)

### For Breakfast

❖ <b>Homemade Bagel or Bagel Sandwich</b> (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 (Plain or Scallion) 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
❖ <b>Homemade, Old Fashioned Doughnut.</b> Hot and Made to Order; Powdered, Cinnamon Sugar, or Plain	\$ 2.50
❖ <b>Homemade Popover.</b> Hot from the oven and served with Strawberry Jam and Butter	\$ 3.00
❖ <b>Fried or Scrambled Eggs (2) with Bacon or Sausage, Toast and Home Fries*</b>	\$ 12
❖ <b>Fried or Scrambled Eggs (2) with Homemade Hash, Toast and Home Fries*</b>	\$ 14
❖ <b>Build-Your-Own 3-Egg Omelet</b> with Toast and Home Fries (Add \$2 for Egg Whites)*:	\$ 12
- Cheese: Cheddar Jack, Swiss or Feta	
- Add Bacon or Sausage (\$ 2.00)	
- Add Veggies (\$ 0.50 each): Tomatoes, Mushrooms, Red Onions, Peppers, Spinach, Jalapenos, Kalamata Olives	
❖ <b>Breakfast Burrito:</b> Stuffed with Scrambled Eggs, Bacon, Sausage, Sauteed Onions and Peppers, and Cheddar Cheese. Served with Home Fries or Fresh Mixed Berries*	\$ 13
❖ <b>Toasted Avocado Flatbread:</b> Toasted Flatbread Topped with Guacamole, Cherry Tomatoes, Cheddar Jack Cheese and Balsamic Drizzle (Add 2 Fried or Scrambled Eggs for \$3*)	\$ 11
❖ <b>Ultimate Avocado Flatbread:</b> Toasted Avocado Flatbread above plus diced red onions, bacon and sausage (Add side of 2 Fried or Scrambled Eggs for \$3*)	\$ 14
❖ <b>Pancakes</b> with Maple Syrup. Avail. Plain, with Blueberries (\$2), Raspberries (\$2) or Chocolate Chips (\$1)	\$ 10
❖ <b>French Toast</b> with Maple Syrup and Powdered Sugar	\$ 11
❖ <b>Blueberry Stuffed French Toast</b> with Maple Butter Cream Cheese, Blueberries, Fresh Lemon Curd and Maple Syrup	\$ 13
❖ <b>Mixed-Berry Stuffed French Toast Casserole</b> with Bacon or Sausage, Maple Syrup and Fresh Berries	\$ 14
❖ <b>Monte Cristo</b> (French-Toasted Ham and Provolone Cheese Sandwich with Maple Syrup and Home Fries)	\$ 12
❖ <b>Fried Egg Sandwich:</b> 2 fried eggs with bacon or sausage, and cheddar cheese on a Kaiser Roll	\$ 8
❖ <b>Steel Cut Irish Oatmeal</b> with Blueberries (Maple syrup and brown sugar on the side; Extra Maple Syrup \$1)	\$ 10
❖ <b>Stuffed Croissants</b> (Blueberry and Cream Cheese; Spinach and Feta Cheese; Others)	\$ 4.50
❖ <b>Homemade Muffins, Plain Croissants</b> (\$2,50 - \$ 3.50)	\$ Var.
<b>Juices and Sides</b>	
❖ <b>Juices – 12 oz Orange (\$3), 6 oz Tomato (\$2); Bottled 12 oz. Apple or Cranberry (\$3)</b>	\$2 - \$3
❖ <b>Sides of Bacon or Breakfast Link Sausage</b>	\$ 3
❖ <b>Side of Home Fries</b>	\$ 3
❖ <b>Fresh Mixed Berries</b>	\$ 3
❖ <b>Toast Side: White, Rye, Wheat; English Muffin, Croissant (Add \$1), Homemade Bagel (Add \$1), Homemade Sourdough (Add \$1), Gluten-Free (Add \$2)</b>	\$ 2
<b>Breakfast Cocktails (Also see full beer, wine and cocktail menu)</b>	
❖ <b>Champagne Mimosa, Champagne Bellini, Pina Colada Mimosa, Bloody Mary</b>	\$ 8-10

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

**Lunch Menu**  
Available After 11:30 am

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

❖ <b>Homemade Bagel or Bagel Sandwich</b> (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
❖ <b>Homemade, Old Fashioned Doughnut.</b> Hot and Made to Order; Powdered, Cinnamon Sugar, Plain	\$ 2.50
❖ <b>Homemade Popover.</b> Hot from the oven and served with Strawberry Jam and Butter	\$ 3.00
❖ <b>Fried or Scrambled Eggs (2) with Bacon or Sausage, Toast and Home Fries*</b>	\$ 12
❖ <b>Fried or Scrambled Eggs (2) with Homemade Hash, Toast and Home Fries*</b>	\$ 14
❖ <b>Breakfast Burrito.</b> Stuffed with Scrambled Eggs, Bacon, Sausage, Sauteed Onions and Peppers, and Cheddar Cheese. Served with Home Fries or Fresh Mixed Berries. *	\$ 13
❖ <b>Fried Egg Sandwich:</b> 2 fried eggs with bacon or sausage, and cheddar cheese on a Kaiser Roll	\$ 8
❖ <b>Assorted Muffins / Danishes:</b> Usual <b>Muffin Varieties:</b> Morning Glory, Blueberry, Coffee Cake, Chocolate Chip, Lemon Poppy, Cranberry Nut; Usual <b>Danish Varieties:</b> Blueberry and Cream Cheese; Raspberry and Cream Cheese; Chocolate; Spinach and Feta	\$ 3 - \$ 4.50
❖ <b>Breakfast Sides:</b> 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)**

❖ <b>Tomato Basil</b>	\$ 8
❖ <b>Squash and Apple</b>	\$ 8
❖ <b>New England Clam Chowder</b>	\$ 9

**Salad Entrees / Appetizers**

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

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**Lunch Menu**  
Available After 11:30 am

**Entrees**

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

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

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

**Sides**

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

**Desserts**

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

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

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

❖ <b>Chicken Pot Pie.</b> Roasted chicken, onion, carrots, celery, garlic, tarragon, milk, heavy cream, sherry, peas, pie crust top.	\$ 11/lb.
❖ <b>Beef Stew Pie with Red Wine Sauce and Scalloped Potato Top.</b> 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.
❖ <b>Chef's Signature Red Thai Curry (GF; Dairy-Free)</b> 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.
❖ <b>Georgia Onion Pie.</b> Vidalia onions, sweet onions, bread crumbs, chicken broth, egg yolks, sour cream, sharp cheddar cheese, spices.	\$ 11/lb.
❖ <b>Three-Cheese Beef Lasagna.</b> Ground Beef, Ricotta, Parmesan, Mozzarella, Vodka Sauce, Basil, Spices. Single Serving - \$ 10; Triple Serving - \$ 24; Family Size in Returnable Bakeware - \$ 11/lb.	\$ Varies
❖ <b>Beef Shepherd's Pie (GF).</b> 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
❖ <b>Mild Beef Chili (GF).</b> 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



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**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.)**

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



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