



*Sandy's*  
**BLUE HILL**  
*Café*

*Homemade Bagels, Doughnuts, Popovers and Bread; Breakfast,  
Lunch, Catered or 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](http://www.sandysbluehillcafe.com)*

## Lunch Menu

Available after 11:30 am

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

❖ <b>Handmade Bagels or Bagel Sandwiches</b> (Usual varieties: Plain, Poppy, Sesame, Salt, Onion, Everything. Entirely hand-crafted in-house from scratch.) Add-ons: - Butter (\$.50) - Plain Whipped Cream Cheese (\$2.25) - Scallion Whipped Cream Cheese (\$2.50) - Smoked Salmon (\$7.00) - Chicken, Cranberry, and Walnut Salad (\$7.00) - Fried Eggs, Bacon and Cheese (\$7.00) - Sliced Avocado (\$2.50) - Veggies (\$0.75 ea.): Kalamata Olives, Peppers, Onions, Tomato, Jalapenos, Mushrooms, Spinach, Capers	\$3.50
❖ <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	\$3.50
❖ <b>Fried or Scrambled Eggs (2) with Bacon or Sausage, Toast and Home Fries*</b>	\$13.50
❖ <b>Fried or Scrambled Eggs (2) with Corned Beef Hash, Toast and Home Fries*</b>	\$15.50
❖ <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. * Add sides of Mashed Avocado (\$2), Sour Cream or Salsa (\$1 ea.)	\$14.50
❖ <b>Fried Egg Sandwich:</b> 2 fried eggs with bacon or sausage or ham, and cheddar cheese on a Kaiser Roll	\$9.00
❖ <b>Assorted Muffins / Croissants:</b> Usual <b>Muffin Varieties:</b> Morning Glory, Blueberry, Coffee Cake, Cranberry Nut; Usual <b>Croissant Varieties:</b> Plain, Blueberry and Cream Cheese; Chocolate; Spinach and Feta	\$3.50- \$4.50
❖ <b>Breakfast Sides:</b> Home Fries (\$3.50), Corned Beef Hash (\$4.50), Bacon (\$3.50), Sausage Links (\$3.50), Fresh Mixed Berries (\$4.00)	\$3.50 - \$4.50

### Soups (Served with Toasted French Baguette or Homemade Sourdough (\$1.90))

❖ <b>Tomato Basil</b>	\$9.00
❖ <b>Squash and Apple</b>	\$9.00
❖ <b>New England Clam Chowder</b>	\$12.00

### 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.	\$15.50
❖ <b>Caesar Salad</b> with Parmesan Cheese, Croutons and House Caesar Dressing	\$11.00
❖ <b>Mixed Greens Salad</b> – Mixed Lettuces with Cherry Tomatoes, Red Onions, Cucumber, Carrots, Croutons and Choice of Dressing	\$11.00
❖ <b>Sandy's House Salad</b> – Mixed Greens with Candied Nuts, Raspberries, Blueberries, Avocado, Carrots, Red Onion, Feta Cheese and Choice of Dressing	\$15.50
❖ <b>Add Grilled Chicken or Fried Tofu to Any Salad</b>	\$4.50
❖ <b>Available Dressings:</b> Balsamic Vinaigrette, Ranch, Thousand Island, Caesar, Blue Cheese	
❖ <b>Boneless Buffalo Chicken Wings</b> with Ranch Dressing	\$11.00

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



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## Lunch Menu (Cont'd)

Available After 11:30 am

### Entrees

❖ <b>Fresh Haddock Fish and Chips.</b> Served with Tartar Sauce.	\$19.00
❖ <b>Half-Pound Cheddar Burger</b> with French Fries, Chips or Coleslaw (Add bacon \$2)*	\$15.00
❖ <b>Ground Turkey Burger</b> with Cranberry Aioli and French Fries, Chips or Coleslaw	\$14.00
❖ <b>Falafel Platter.</b> Six (6) Falafel Balls served with Toasted Pita Bread, Olive Tapenade, Whipped Feta and Hummus, and Small Side Salad.	\$15.00
❖ <b>Chef's Signature Curry</b> with Scallions and Cashews on Coconut Basmati Rice (GF and Dairy-Free). Choose from: - <b>Haddock and Veggies (\$21), Chicken and Veggies (\$20), Fried Tofu and Veggies (\$19), Veggies Only (\$15)</b>	\$Var
❖ <b>Chicken Tenders</b> with Ranch Dipping Sauce. Served with French Fries, Chips or Coleslaw.	\$15.00
❖ <b>Substitute Sweet Potato Fries (\$2), Mixed Berries (\$3) or Side Salad (\$4) for French Fries</b>	\$ 2-4

### Sandwich Platters (Served with Fries, Chips, Coleslaw, Fresh Berries or Side Salad; White, Wheat, Rye, Wrap or GF (\$2) Bread)

❖ <b>Roasted Turkey Club</b> (with Bacon, Lettuce, Tomato and Mayo)	\$15.00
❖ <b>Falafel Wrap.</b> Falafel Balls in a Wrap with Hummus, Feta Cheese, Mixed Greens, Tomatoes and Onions (Add Olive Tapenade - \$1)	\$14.50
❖ <b>Cajun Haddock Wrap.</b> Fried Haddock with Cajun Slaw, Sliced Avocado, Tomatoes, Mixed Greens and Onions	\$16.00
❖ <b>Chicken Caesar Wrap</b>	\$14.00
❖ <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.	\$15.50
❖ <b>Chicken Cranberry Walnut Salad</b>	\$12.50
❖ <b>Grilled Turkey or Pastrami Reuben</b> on Rye	\$15.50
❖ <b>Grilled Turkey or Pastrami Rachel</b> on Rye (a Reuben with coleslaw in lieu of sauerkraut)	\$15.50
❖ <b>Grilled Roasted Beet Reuben</b> on Rye (a vegetarian Reuben with roasted beets instead of meat). <b>Also available as a "Rachel",</b> with Cole Slaw instead of Sauerkraut.	\$14.50
❖ <b>Toasted Brie and Chicken Cranberry Walnut Salad</b> on Croissant	\$15.50
❖ <b>Grilled Cheese Sandwich Platter</b> with Cheddar Cheese (Add Ham or Bacon - \$ 2; Add Tomato - \$1).	\$12.00
❖ <b>Hot Dog Platter</b>	\$12.00
❖ <b>Substitute Sweet Potato Fries (\$2), Mixed Berries (\$3) or Side Salad (\$4) for French Fries</b>	\$2-4

### Sides

❖ <b>French Fries - \$ 4</b>	❖ <b>Fresh Mixed Berries - \$ 4</b>
❖ <b>Sweet Potato Fries - \$ 6</b>	❖ <b>Side Caesar or Mixed Green Salad - \$ 7</b>
❖ <b>Coleslaw - \$ 2</b>	

### Desserts

❖ <b>Blueberry Pie (Add \$2 for Ice Cream)</b>	\$ 7
❖ <b>Affogato.</b> Vanilla ice cream with side pitcher of pour-over, house-roasted espresso.	\$ 8
❖ <b>Homemade Carrot Cake</b>	\$ 7
❖ <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)	\$2.65	\$2.90	\$3.15	\$3.15
<b>CAPPUCCINO</b> Espresso with foamed dairy fresh cream & milk	\$3.90	\$4.40	\$4.90	\$4.90
<b>LATTE</b> Espresso with steamed & foamed milk	\$3.65	\$4.15	\$4.65	\$4.65
<b>SKINNY LATTE</b> A latte with skim milk	\$3.65	\$4.15	\$4.65	\$4.65
<b>WHY BOTHER?</b> A skinny latte with decaf espresso	\$3.65	\$4.15	\$4.65	\$4.65
<b>CAFE AU LAIT</b> Sandy's special light, medium or dark roast coffee with steamed milk	\$2.80	\$3.20	\$3.40	\$3.40
<b>MOCHA</b> Cappuccino with chocolate syrup	\$4.20	\$4.70	\$5.20	\$5.20
<b>CAFE AMERICANO</b> Made from Sandy's espresso with added hot water	\$2.90	\$3.40	\$3.90	\$3.90
<b>ROASTER FRESH COFFEE</b> Sandy's select light, medium or dark roast coffee, craft-roasted in-house	\$2.20	\$2.65	\$3.20	\$3.20
<b>MONTANA</b> Our Roaster Fresh Coffee with a shot of house-roasted espresso	\$2.80	\$3.20	\$3.70	\$3.70
<b>STEAMER &amp; HOT CHOCOLATE</b> Steamed half & half with chocolate or flavored syrup	\$3.15	\$3.40	\$3.65	\$3.65
<b>MICRO BREWED TEA</b> Imported black, green and herbal teas	\$2.30	\$2.60	\$2.90	\$2.90
<b>CHAI TEA LATTE</b> An ancient Asian spiced tea drink served hot or iced	\$3.90	\$4.40	\$4.90	\$4.90
<b>SMOOTHIE</b> All-natural fruit and vegetable blend smoothies				\$5.15
<b>SPARKLING SODA</b> House-crafted sodas made with crushed fruit or other flavors				\$3.00
<b>CREAM SODA</b> Dairy fresh cream & milk, sparkling water & flavors				\$3.75
<b>SANDY'S FRESH FRAPPÉ</b> Vanilla ice cream with Sandy's special blend of house-roasted espresso & flavorings				\$5.15



## 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   | \$ 21 ea. |
| - Chicken and Veggies   | \$ 20 ea. |
| - Fried Tofu and Veggies  | \$ 19 ea. |
| - Veggies Only  | \$ 15 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>Vegetable and Cheese Enchiladas (GF).</b> Black Beans, Spinach, Corn, Onions, Mexican-blend Cheese, corn tortillas with Homemade Enchilada Sauce (Vegetable Broth, Tomato Paste, Olive Oil, Cornstarch, Spices). Single Serving - \$ 9; Triple Serving - \$ 20; Family Size in Returnable Bakeware - \$ 10/lb. | \$ Varies |
| ❖ <b>Three-Cheese Beef Lasagna.</b> Ground Beef, Ricotta, Parmesan, Mozzarella, Vodka Sauce, Basil, Spices. Single Serving - \$ 10; Triple Serving - \$ 21; 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 - \$ 21; 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 - \$ 21; 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.)*

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



## SPECIALTY COCKTAILS (\$12)

### **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, Black 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. Top 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. Top with soda water

### **The Earl Grey**

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

### **Rose Petal Martini (Spring/Summer Only)**

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

**Classic Cocktails - \$10**

**Martinis, Manhattans, Old Fashioneds - \$12**

## HOT COFFEE/ESPRESSO/TEA COCKTAILS

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

### **Chai Hot Toddy**

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

### **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



## 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. 5.0% abv - \$6.50

**Rising Tide Ishmael Copper Ale**, Portland. 4.9% abv - \$6.50

**Peak Organic IPA**, Portland. 7.1% abv - \$7.50

**Cushnoc Coffee Porter**, Augusta. 7.2% abv - \$8.00

**Rising Tide Back Cove (Pilsner)**, Portland. 5.2% abv - \$6.50

## BEERS BY THE BOTTLE/CAN

Bud Light - \$3.75

St. Pauli, Non-alcoholic beer - \$5.50

Gearys, IXNAY, Gluten Free Pale Ale - \$5.50

Baxter Stowaway IPA - \$5.50

Rising Tide Day Mark American Pale Ale - \$5.50

Foundation Zuurzing Sour Ale - \$6.50

Funky Bow G-String Pale Ale - \$6.50

Corona Extra - \$4.50

Guinness Pub Draft - \$6.50

## CIDERS

Citizen Cider Unified Press - \$6.50

Samuel Smith Organic Cider - \$6.50

Honey Badger Cider - \$6.50

## LIQUORS (Neat or On Ice - \$9, 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, Malibu Coconut

**Tequila** - Jose Cuervo Especial, Hornitos, 1800 Reposado

**Cognac / Brandy** - Courvoisier VS, E&J VSOP

