



PO Box 1281, 40 Main Street, Blue Hill, ME 04614  
Tel: 207-374-5550; [www.sandysbluehillcafe.com](http://www.sandysbluehillcafe.com)

## FOR BRUNCH

### LIGHTER FARE

House-Made Granola and Yogurt / 9

Smoked Salmon Platter / 14  
smoked Norwegian Salmon with bagel chips,  
cream cheese, capers, red onion and egg ribbons

Bowl of Seasonal Fruit and Berries / 13

Breakfast Pastry Basket / 14  
enough for 2 to 4 persons

### ALL-DAY BREAKFAST FEATURES

Eggs to Order\* / 14  
two eggs cooked to order, choice of toast, breakfast  
meat and served with home fries

Buttermilk Pancakes\* / 16  
served with two eggs, breakfast meat and real  
Maine maple syrup. Add chocolate chips (+2) or  
blueberries (+3)

Cinnamon Bun French Toast\* / 17  
jumbo cinnamon bun in our chef's special custard;  
served with two eggs, choice of breakfast meat and  
real Maine maple syrup

Chef Shawn's Huevos Rancheros\* / 16  
warm corn tortillas, white bean ragout, two fried  
eggs, Pico de Gallo and house made guacamole.

### OMELET PLATTERS

Ham and Cheese\* / 17  
served with home fries and choice of toast

Veggie\* / 16  
spinach, peppers, onions, mushrooms, cheese.  
Served with home fries and choice of toast

Western\* / 18  
peppers, onions, ham, cheese. Served with home  
fries and choice of toast

Three Little Pigs\* / 19  
ham, bacon, sausage, cheese. Served with home  
fries and choice of toast

Restaurant Hours - Lunch: 11 am to 2:30 pm; Dinner: 4:30 pm to close (usually 8 pm);  
Sunday Brunch: 10 am to 2 pm. Dinner and Brunch Reservations Appreciated.

For questions/comments/praise, please email Executive Chef, Shawn McBride, at [smcbride@sbhcafe.com](mailto:smcbride@sbhcafe.com)

\* Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
Note: A "House Charge" will be added to all orders to defray the costs of payment processing, recurring software fees and packaging costs.



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## SANDY'S BRUNCH SPECIALTIES

Homemade Jumbo Quiche and Salad / 17  
ask your server about today's selection

Crab Christina / 26

twin grilled English muffin slices topped with sliced tomato and the chef's sherryed lobster cream crab mix, with melted provolone cheese and side of fries.

## SIDE ORDERS

Bacon / 4

Sausage / 4

Ham / 4

Home Fries / 5

Toast / 3  
white, wheat, rye, English  
Muffin

Mixed Fruit & Berries / 8

Jumbo Cinnamon Bun / 6

## SUGGESTED BRUNCH COCKTAILS

Champagne Mimosa / 10  
champagne and orange juice  
with orange garnish

Pina Colada Mimosa / 11  
champagne, coconut rum and  
pineapple juice in sugar-rimmed  
wine glass

Champagne Bellini / 10  
champagne and peach puree in  
sugar-rimmed wine glass

Sandy's Bloody Mary / 12  
homemade with tomato juice,  
lemon juice, horseradish,  
 Worcestershire sauce, hot sauce,  
salt, pepper and vodka. Served  
in chilled pint glass and rimmed  
with paprika, chili powder and  
celery seeds. Garnished with  
olive, tomato, pepperoncini,  
lemon wedge and celery

The Blue Hill Mocha / 12  
our mocha cappuccino with  
Jameson's Irish whiskey.  
Dusted with cocoa powder (Or,  
try it iced!)

Sandy's Frozen Daiquiris / 12  
pureed mango, strawberry or  
strawberry banana; sugar and  
Bacardi Light rum. Blended  
with ice and served frozen in a  
sugar-rimmed hurricane glass

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