

Andrew's

Breakfast

Granola and Grapefruit Brulee \$9

Our own house made granola blend of steel cut oatmeal, almonds, walnuts, filberts, coconut and raisins, layered with fresh berries and lemon yogurt, served with bruleed pink grapefruit slices

Irish Oatmeal Brulee \$8

Steel cut oatmeal finished with a crisp sugar crust and fresh seasonal berries

Peach Ginger French Toast \$9

Sweet apple bread in a cinnamon batter, finished with caramelized ginger peaches and served with a side of sweet cream

Eggs Any Style* \$9

Three eggs prepared to your liking with white cheddar dauphinoise potatoes, your choice of bacon, sausage or ham and toast or an English muffin

Smoked Ham and White Cheddar Omelet \$10

Nueske's smoked ham with white cheddar cheese, our dauphinoise potatoes and your choice of toast or an English muffin

Seafood Omelet \$12

Gulf shrimp, Blue crab, asparagus, dill and fresh mozzarella cheese, served with dauphinoise potatoes and your choice of toast or an English muffin

Vegetarian Omelet \$10

Seared mushroom, tomato, onion, asparagus, wilted spinach and fresh mozzarella cheese, served with dauphinoise potatoes and your choice of toast or an English muffin

Andrew's Eggs Benedict* \$12

Gently poached eggs served over toasted brioche with Nueske's ham and camembert cheese, topped with hollandaise, crisp bacon and fresh chives accompanied by a fresh fruit medley

Country Benedict* \$11

Housemade biscuits topped with sausage, fried eggs, country gravy and fresh scallions accompanied by a fresh fruit medley

Steak and Eggs* \$12

Two eggs prepared to your liking with white cheddar dauphinoise potatoes and grilled, marinated Sirloin steak with Roquefort butter and your choice of toast or an English muffin

Quiche du Jour \$9

Experience our chef's creativity, accompanied by a fresh fruit medley

A la Carte

<i>Coffee, Regular or decaffeinated</i>		<i>\$2.50</i>
<i>Tea, Assorted Flavors</i>		<i>\$3.00</i>
<i>Milk, Whole or Skim</i>		<i>\$2.00</i>
<i>Juices, Orange, Cranberry or Apple</i>	<i>Small</i>	<i>\$3.00</i>
	<i>Large</i>	<i>\$5.00</i>
<i>Scone</i>		<i>\$2.00</i>
<i>White Chocolate Raspberry</i>		
<i>Apple Cinnamon</i>		
<i>Blueberry</i>		
<i>Fresh Fruit</i>		<i>\$4.50</i>
<i>Fresh Berries</i>		<i>\$6.00</i>
<i>Side of Dauphinoise Potatoes</i>		<i>\$3.00</i>
<i>Side of bacon, sausage or ham</i>		<i>\$3.50</i>
<i>One egg*</i>		<i>\$2.00</i>
<i>Side of toast or English muffin</i>		<i>\$1.75</i>

We will gladly cook with olive oil, substitute with Eggbeaters and accommodate any dietary requests.

*Breakfast is served from 7:00a.m to 10:30a.m.
Monday through Saturday*

Join us for Sunday Brunch served 7a.m. to 2p.m.

**Whether dining out or preparing foods at home, consuming undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness.*