

Andrew's

Brunch

Granola and Grapefruit Brulee \$9

Our own housemade 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* \$13

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 bisquits 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

Tomato and Shiitake Mushroom Bisque \$4

Smoked Ham and Cheese Panini \$10

Shaved Nueske's smoked ham with white cheddar cheese and fig jam on your choice of grilled multi-grain or sourdough bread

Turkey Chipotle Panini \$10

Roasted turkey breast with cranberry-chipotle cheddar, grilled pepper relish and pale ale mustard on your choice of sour dough or multi grain bread

DeLafield Burger* \$10

Seasoned Black Angus beef char grilled and topped with sautéed wild mushrooms and Gruyere cheese. Available without toppings -\$9

Caesar Salad*

Fresh Romaine lettuce, Nicoise olives, grape tomatoes, grated Asiago cheese, Caesar dressing and your choice of:

Grilled Chicken \$13

Grilled, marinated Sirloin steak \$14

Grilled Atlantic salmon \$14

Chicken and Wild Maine Blueberries \$13

Grilled chicken breast presented atop a salad of mesclun greens tossed in a wild Maine blueberry vinaigrette with candied walnuts, Roquefort crumbles and a blueberry reduction

Beef Bolognese \$14

Beef tenderloin braised with wine, tomatoes, garlic and fresh herbs, tossed with Piave cheese and penne pasta

Andrew's Black Angus Filet* \$15

Grilled filet medallions served on brioche with sauce Bordelaise, wild mushroom sauté and crispy fried red onions

Brunch is served from 7:00a.m. to 2:00p.m. Sundays

Ask your server for today's specials

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

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