



BRUNCH
Saturday & Sunday 10:00am - 3:30pm

FOR THE TABLE

House Baked Pastries 10
vermont butter and bistro jams

Beignets 6
dusted with powdered sugar

Charcuterie Board (per person) 12
daily selection of housemade and imported charcuterie

Cheese Board (per person) 12
variety of imported and domestic cheeses

EGGS

served with fresh fruit or breakfast potatoes

Andres Classic Benedict* 14
country ham, poached eggs, hollandaise

Smoked Salmon Benedict* 16
house smoked salmon, poached eggs, hollandaise

Spinach Omelette* 12
spinach, tomato, mushroom and goat cheese

Smoked Sausage & Gruyere Cheese Omelette* 14
house kielbasa, aged gruyere, caramelized onion

Vegetable Quiche 10
chef's daily preparation

Quiche Lorraine 10
bacon, comte cheese, served with side green salad

SANDWICHES

served with french fries or green salad

Andre's Burger 12
imported swiss cheese, red onion marmalade,
truffle mayo, seasoned french fries

Bistro Hot Dog 9
house made beef frankfurter, sauteed onion,
dijon mustard

Lobster Roll 16
maine lobster, lobster sausage, fine herbs,
toasted bread roll

Croque Madame 14
ham, gruyere cheese, bechamel sauce, fried egg

Chilled Seafood Platter (for two)* 32
lobster, crab, shrimp, oysters, accompaniments

Escargots de Bourgogne 12
imported french snails, garlic butter, herbs

French Onion Soup 10
toasted bread, gruyere cheese, herbs

Brown Sugar Glazed Bacon 6.25
rasher of applewood smoked bacon

ENTREES

SWEET

Brioche French Toast 12
seasonal berries, salted caramel sauce

Seasonal Granola & Yogurt Parfait 10
bistro granola, greek yogurt and fresh fruits

Belgian Waffles 12
maple cream, macerated berries

SAVORY

Caesar Salad* 10
romaine lettuce, caesar dressing, croutons, grana padano
add grilled chicken breast 4

Cobb Salad 14
baby whole leaf lettuce, hard boiled egg, avocado, tomato,
roquefort, bacon, grilled chicken, red wine vinaigrette

Moules Frites 22
PEI mussels, tomato concasse, garlic, parsley, seasoned
french fries

Chicken & Waffles 14
buttermilk fried chicken, waffles, country gravy

Artisanal Sausages 20
spicy lamb, pork-garlic, duck-foie, potato salad

Prime Flat Iron Steak Frites* 22
grilled, herb butter, seasoned fries

Please enjoy our complementary wifi
Web: Andresbistroandbar.com
Instagram @andresbistrobar
Facebook Andres Bistro & Bar

*Consuming raw or undercooked meat, poultry, seafood, shell stock or eggs may increase your risk of foodborne illness. Young children, the elderly, individuals with certain health conditions may be at higher risk. All seafood items are served fully cooked.