



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

STARTERS

Brown Sugar Glazed Bacon 6.25
rasher of applewood smoked bacon

Beignets 7
dusted with powdered sugar

House Baked Pastries 10
vermont butter and bistro jams

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

French Onion Soup 10
toasted bread, gruyère cheese, herbs

EGGS
served with fresh fruit or breakfast potatoes

Vegetable Quiche 12
Chef's preparation with green salad or breakfast potato

Quiche Lorraine 12
bacon, comté cheese with green salad or breakfast potato

Spinach Omelette\* 13
spinach, tomato, mushroom, goat cheese

Andres Classic Benedict\* 15
country ham, poached eggs, hollandaise

Smoked Sausage & Gruyère Cheese Omelette\* 15
kielbasa, aged gruyère, caramelized onion

Andres Salmon Benedict\* 16
smoked salmon, poached eggs, hollandaise

SANDWICHES
served with duck fat french fries or green salad

Bistro Hot Dog 10
beef frankfurter, sautéed onion,
dijon mustard

Andre's Burger\* 14
imported swiss cheese, red onion marmalade,
truffle mayo

Croque Madame 14
ham, gruyère cheese, béchamel sauce, fried egg

Lobster Roll 18
Maine lobster, blue crab, herb aioli, toasted bread roll

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

Chilled Seafood Platter\* 42
lobster, crab, shrimp, oysters,
accompaniments

Cheese & Charcuterie Board 22
daily selection of imported charcuterie and
cheese

SWEET

Brioche French Toast 14
seasonal berries, salted caramel sauce

Belgian Waffles 14
maple cream, macerated berries

Chicken & Waffles 16
buttermilk fried chicken, corn bread waffles, country gravy

SALADS
(add) chicken breast 5, salmon, steak or shrimp 6

Caesar Salad\* 10
romaine lettuce, caesar dressing, croutons, grana padano

Lyonnais Salad\* 12 (add duck confit 5)
frisée, smoked lardons, poached egg, warm sherry vinaigrette

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

ENTRÉES

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

Moules Frites 24
PEI mussels, tomato concasse, garlic, parsley, cream, saffron,
duck fat french fries

Prime Flat Iron Steak Frites\* 32
grilled, herb butter, duck fat french fries

Sautéed Scottish Salmon\* 25
carrot purée, english pea panzanella, pickled shallots,
red wine vinaigrette

\*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.

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