

SISTERS

Wednesday - Saturday
9:00 am - 1:00 pm
Sunday till 2:00
Haile Plantation, Gainesville
352-379-0281

DRINK

Sisters Blend Sweetwater Organic Coffee - 2.50
also available as iced coffee.

Hot Herbal Tea or Traditional Iced Tea - 2.00

Fresh Orange Juice or Grapefruit Juice - 2.75
Fresh Pineapple or Carrot Juice - 3.50

A Cold Glass of Milk - 2.00
Chocolate Milk or Hot Chocolate - 2.50
Vanilla Soy Milk - 2.50

Coke, Diet Coke, Sprite - 1.95
Specialty Soft Drinks - 2.50

FROM THE GRIDDLE

3 Homemade Belgian Waffle Boats - 6.95
with maple syrup and fresh whipped cream
Waffles with Strawberries and Whipped Cream - 8.50
add **Warm Belgian Chocolate** - 1.25

3 Homemade Griddle Pancakes - 6.95
Add any filling for .95 per choice
*Strawberries, Blueberries, Peaches, Sauteed Apples,
Bacon, Banana, Belgian Chocolate Chips*

2 Homemade Crepes - 9.95
with your choice of filling
** Dulce de Leche, Mascarpone Cheese and Banana
* Sauteed Mushrooms and Parmesan-Bechamel Sauce
* Nutella, Belgian Chocolate Sauce and Hazelnuts*

Challah Bread French Toast - 7.95
have it stuffed with your choice of filling - 9.95
** Sauteed Apples and Applewood Smoked Bacon
* Grilled Ham and Gruyere
* Amaretto Ricotta and Spiced Peaches*

2 Lemon Blueberry Blintzes - 6.95
filled with farmers cheese, blueberry compote
and topped with lemon curd and blueberries.

EGGS

Farm Fresh Organic Eggs
cooked with extra virgin olive oil.

2 eggs cooked to order - 3.95
3 eggs cooked to order - 4.50

**All egg dishes served with your choice of
Grilled Artisan Bread:**

Sourdough, Rosemary, Rustic Raisin, English Muffin, Pita

3 Egg Omelette with your choice of one filling - 6.95
*Parmesan, Cheddar, Feta, Gruyere,
Baby Spinach, Mushrooms, Tomatoes,
Bacon, Ham, Fresh Salsa*
Each additional filling - \$.95 Egg Whites Only - 2.00

The Morning Standard - 7.95
2 organic eggs cooked to order with your choice of
Applewood Bacon or Turkey Sausage,
Soft Polenta or Salt-Roasted Organic Fingerling Potatoes,
and your choice of Grilled Artisan Bread.

2 Panko Encrusted Poached Eggs - 7.95
served over fresh baby spinach sauteed with
just a touch of cream and parmesan cheese.

Meze Breakfast Plate a Sisters specialty - 8.95
3 scrambled eggs folded with sliced tomato and fresh mint,
accompanied by imported olives, greek style yogurt,
fresh pita bread and chankliche cheese*

**Chankliche (shaunk'-leesh) - a Middle Eastern cheese
reminiscent of a spiced feta.
It is traditional to enjoy a small bite
of cheese with each bite of egg.*

Grilled Ham and Eggs Benedict - 10.95
over organic baby spinach and toasted english muffins
topped with roasted red pepper hollandaise.

Huevos Rancheros - 10.95
2 eggs any style over black beans and cheddar cheese,
topped with fresh guacamole, sour cream
and a side of fresh salsa.

COMFORT

Hearty Homemade Granola - 4.75
rolled oats, walnuts, almonds, raisins and dried cranberries,
served with your choice of milk.

Creamy Vanilla Yogurt - 1.95

Morrocian Yogurt and Fruit - 6.95
with honey, cardamom, banana,
golden raisins, almonds and dried cranberries.

VEGAN SELECTIONS

3 Lemon Cornmeal Waffle Boats - 6.95

with maple syrup

Waffles with Strawberries 8.50

3 Homemade Griddle Vegan Pancakes - 6.95

with maple syrup

Add any filling for .95 per choice
*Strawberries, Blueberries, Peaches,
Sautéed Apples, Banana*

Field Roast Artisan Vegan Sausage - 3.50

Exceptionally full of good flavor.

Warm Tofu with Spicy Garlic Sauce - 7.95

served over sautéed organic spinach and black beans.

SAVORY

Organic Baby Spinach Salad - 7.95

with apples, bacon, walnuts and cheddar cheese
served with sweet vidalia onion dressing.

Sisters Chicken Salad - 8.50

with smoked almonds and dried cranberries,
served with your choice of
an Onion Roll or Romaine Hearts for scooping.

Chicken Puff Pastry Pockets - 9.95

big puff pastry pockets stuffed with all the
yummy goodness of a chicken pot pie on a
bed of seasonal greens.

Sisters Delicious Veggie Burger - 10.95

Handmade and served on a soft onion roll with your choice of
Cheese, Lettuce, Homemade Red Onion Marmalade
and a side of salt roasted organic fingerling potatoes.

vegan

Grilled Halloumi Salad - 10.50

a mild yet wonderfully unique sheep's milk cheese from Cyprus
grilled and served on a bed of seasonal greens
with cucumber, roasted red peppers, oil cured black olives
and olive oil lime vinaigrette.

available with grilled tofu
instead of cheese

Arugula, Apple and Fennel Salad - 8.95

with Lime Dill Vinaigrette.

vegan

A LA CARTE

Grilled Artisan Bread - 1.95

Applewood Bacon or Turkey Sausage - 2.55

Soft Polenta - 2.15

vegan

Salt-Roasted Organic Fingerling Potatoes - 2.50

vegan

Organic Free Range Egg - 2.50

Waffle - 3.95

French Toast - 4.95

Filled Crepe - 4.95

Filled French Toast - 5.95

Filled Pancake - 5.95

LET'S NOT FORGET

Mimosa du Jour - 5.95

A thoughtful concoction of Champagne
with herb infused juice.

Please ask your server for today's combination.

Bloody Maureen - 6.95

Guinness and Bloody Mary mix -
really savory and satisfying.

Check out the list.

Complement your meal any time of the day
with one of our excellent
selections of wine or craft beer.

It's only civilized.