

DRINK

SISTERS BLEND SWEETWATER ORGANIC COFFEE - 1.99

Value! 5 CUP COFFEE CARAFE AT THE TABLE - 7.99

HOT TEA, ICED TEA AND LEMONADE - 1.99

FRESH ORANGE JUICE OR GRAPEFRUIT JUICE - 2.75

FRESH PINEAPPLE OR CARROT JUICE - 3.50

A COLD GLASS OF MILK - 2.25

CHOCOLATE MILK, HOT CHOCOLATE OR SOY - 2.50

COKE, DIET COKE, SPRITE - 1.95

SAN PELLEGRINO - 4.95

MIMOSA DU JOUR - 6.95

A thoughtful concoction of champagne and fresh juices.

THE IRISH ACHIEVER - 5.95

Guinness stout and iced coffee.

FROM THE GRIDDLE

We serve Maple Flavored Syrup.

2oz of 100% Pure Grade A Maple Syrup
is available for \$2.50.

Sugar Free Syrup is available for no extra charge.

2 BIG BELGIAN WAFFLES - 6.95

served with syrup and whipped cream.

Add any topping for .95 per choice:

Strawberries, Blueberries, Peaches, Sauteed Apples,
Applewood Bacon, Banana, Warm Belgian Chocolate

3 HOMEMADE GRIDDLE PANCAKES - 6.95

Add any filling for .95 per choice:

Blueberries, Banana, Applewood Bacon, Chocolate Chips
or topped with

Peaches, Strawberries or Sauteed Apples

2 HOMEMADE CREPES - 8.95

with your choice of filling:

* Dulce de Leche, Mascarpone Cheese and Banana

* Nutella and Belgian Chocolate Sauce

* Sauteed Mushrooms and Parmesan-Bechamel Sauce

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 CHEESE BLINTZES - 6.95

filled with farmers cheese and topped with
your choice of raspberry, blueberry or lemon curd.

EGGS

FARM FRESH ORGANIC EGGS

2 eggs cooked to order - 3.95

3 eggs cooked to order - 4.50

**ALL EGG DISHES ARE SERVED WITH YOUR CHOICE OF
GRILLED ARTISAN BREAD:**

*Sourdough, Rosemary, Rustic Raisin,
English Muffin, Pita, Whole Wheat*

Gluten Free Bread \$.95

You may substitute a bread choice
with a waffle, pancake or french toast for \$1.95

3 EGG OMELETTE

WITH YOUR CHOICE OF ONE FILLING - 6.95

Each additional filling - \$.95

Egg Whites Only - \$2.00 Vegan Sausage - \$1.50

*Parmesan, Cheddar, Vegan Cheese, Feta, Gruyere, Baby Spinach,
Mushrooms, Tomatoes, Applewood Bacon, Ham, Fresh Salsa*

THE MORNING STANDARD - 8.25

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

Available with Vegan Sausage for \$1.50

GRILLED HAM AND EGGS BENEDICT - 10.95

over organic baby spinach and toasted English muffins
topped with roasted red pepper hollandaise.

Substitute Ham with Vegan Sausage \$1.50

MEZE BREAKFAST PLATE a Sisters Specialty - 8.95

3 scrambled eggs folded with sliced tomato and mint,
accompanied by imported olives, Greek style yogurt,
grilled flat bread and chankliche cheese*

*(shaunk'-leesh) - a Middle Eastern cheese reminiscent of a spiced feta.

2 PANKO ENCRUSTED POACHED EGGS - 9.95

served over fresh organic spinach sauteed with
just a touch of cream and parmesan cheese and

now with your choice of **Applewood Bacon or Turkey Sausage.**

Available with Vegan Sausage for \$1.50

HUEVOS RANCHEROS - 10.95

2 eggs any style over seasoned black beans and cheddar cheese,
topped with fresh guacamole, sour cream, scallions
and a side of fresh salsa.

OUR POLICIES:

\$2 plate charge for split entrees.

We will split checks
no more than 6 ways,
for parties of any size.

\$15 corking fee for wine
not purchased here.

A 20% gratuity will be applied
to checks for parties of 6 or more.

\$15 cake cutting fee for cakes
not purchased here.

SAVORY

SOUPS OF THE DAY - 4.95

seasonally inspired, always delicious.

TAKE A QUART JAR OF SOUP HOME - 12.95

SEASONAL GREEN SALAD - 4.95 / 7.95

seasonal greens with cucumber, tomatoes and housemade white balsamic vinaigrette.

SISTERS CHICKEN SALAD - 8.50

with celery, cilantro, scallions and cashews - served on foccacia bread or organic seasonal greens.

GRILLED HALLOUMI CHEESE SALAD - 10.95

organic seasonal greens, marinated chickpeas, organic potatoes, sundried tomatoes, greek olives and white balsamic vinaigrette.

*Add 8 oz portion of Chicken Breast 2.95
Wild Coho Salmon 6.95 or Grilled Tempeh 1.95*

TEMPEH REUBEN SANDWICH- 10.50

on thick pumpernickel bread with sauerkraut, red onion marmalade, gruyere cheese, spicy remoulade and a side of organic potatoes.
Available with Vegan Cheese and Vegan Remoulade.

CHIPOTLE FLANK STEAK SANDWICH- 11.95

on grilled challah bread with seasonal greens, red onion marmalade, a side of whipped horseradish cream, and organic potatoes.

SMOKED TURKEY GRINDER- 9.95

with dijonaise, pepperjack cheese, tomatoes, kosher dill pickle, seasonal greens, a side of organic potatoes.

ROAST BEEF GRINDER- 10.95

with olive oil vinaigrette, bluecheese, artichoke tapenade, seasonal greens, and a side of organic potatoes.

CHICKEN PUFF PASTRIES - 9.95

handmade turnovers stuffed with all the yummy goodness of a chicken pot pie on a bed of organic spinach with a side of vidalia onion dressing.

COMFORT

HEARTY HOMEMADE GRANOLA - 4.75

rolled oats, walnuts, almonds, raisins and dried cranberries, served with your choice of milk.

MORROCAN YOGURT AND FRUIT - 6.95

with honey, cardamom, banana, golden raisins, almonds and dried cranberries.

SEASONAL FRUIT BOWL - 6.95

sprinkled with local bee pollen.

VEGAN SELECTIONS

3 HOMEMADE VEGAN GRIDDLE PANCAKES - 6.95

Add any filling for .95 per choice.
*Strawberries, Blueberries, Banana
or topped with Sauteed Apples, Peaches*

FIELD ROAST ARTISAN VEGAN SAUSAGE - 3.99

apple sage breakfast style.

SOFT SCRAMBLED TOFU -9.50

served with sauteed organic greens, vegan sausage and your choice of bread.

SISTERS HOMEMADE VEGGIE BURGER - 10.95

bean based recipe served on onion foccacia bread with greens, red onion marmalade, spicy remoulade and a side of organic potatoes.
Available with Vegan Remoulade.

A LA CARTE

GRILLED ARTISAN BREAD - 1.95

APPLEWOOD BACON OR TURKEY SAUSAGE - 2.55

FIELD ROAST ARTISAN VEGAN SAUSAGE - 3.99

SOFT POLENTA - 2.15

ORGANIC POTATOES - 2.50

ORGANIC FREE RANGE EGG - 2.50

1 WAFFLE - 3.95

1 FRENCH TOAST - 4.95

1 FILLED FRENCH TOAST - 5.95

1 FILLED CREPE - 3.95

1 PLAIN PANCAKE - 2.95

1 FILLED PANCAKE - 3.95

1 BLINTZ - 3.95

CREAMY VANILLA YOGURT - 1.95

TAKE HOME A LOAF OF ARTISAN BREAD

ROSEMARY - 5.95 RAISIN - 8.95 SOURDOUGH - 5.95

SMALL PLATES

MEDJOO DATES - 5.95

filled with Parmesan Cream Cheese and wrapped with Applewood Bacon.

ORGANIC POTATO & LOCAL SAUSAGE HASH - 6.95

sautéed with Caramelized Onions and Cilantro.

Also available with Vegan Sausage for an extra 1.50

SHRIMP AND SCALLOP CEVICHE - 9.95

marinated in fresh Lime, Cilantro, Celery and Sweet Onion.

CALAMARI PUTTANESCA - 6.95

sautéed with Tomatoes, Garlic, Onions, Crushed Hot Pepper, Anchovy Paste and Capers.

SMOKED BABY BACK RIBS - 5.95

finished with Cranberry Curry BBQ Sauce.

SUMMER SALAD - 6.95

composed of Cucumbers, Tomatoes, Mint and Boccacini Mozzarella with White Balsamic Vinaigrette.

Also available with Vegan Cheese.

GRILLED FLAT BREAD PIZZETTE - 9.95

Goat Cheese, Smoked Ham, Caramelized Onions, topped with dressed Organic Seasonal Greens.

or

Mozzarella, Imported Olives, Plum Tomatoes, topped with dressed Organic Seasonal Greens.

Also available with Vegan Cheese.

GRILLED HALLOUMI CHEESE SALAD - 10.50

composed of Seasonal Greens with Organic Potatoes, Marinated Chickpeas, Sundried Tomatoes and Oil Cured Olives.

Add an 8 oz portion of Chicken Breast 2.95

Wild Coho Salmon 6.95 or Grilled Tempeh 1.95.

SEASONAL GREEN SALAD - 4.95 / 7.95

composed of Greens, Cucumber, Tomatoes and Housemade White Balsamic Vinegrette.

SOUPS OF THE DAY - 4.95

Seasonally inspired, always delicious.

OUR POLICIES:

\$2 plate charge for split entrees.

We will split checks no more than 6 ways, for parties of any size.

\$15 corking fee for wine not purchased here.

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\$15 cake cutting fee for cakes not purchased here.

DINNER PLATES

CORNMEAL-CRUSTED CHICKEN BREAST - 15.95

with Fresh Spinach, Pepperjack Cheese and topped with Roasted Corn and Tomato Salsa.
Served with seasonal vegetables and organic potatoes.

KIBBEE - 13.95

ground Angus Beef combined with Cracked Wheat and seasoned with Allspice, Caramelized Onions, Pinenuts and served with Yogurt.
Served with seasonal vegetables and orzo pasta.

BRAISED LAMB SHANK - 17.95

with Coriander, Fennel Seeds and Peppercorns.
Served with seasonal vegetables and orzo pasta.

GRILLED ANGUS BEEF MEDALLIONS - 17.95

delicious Beef Shoulder Tender grilled, then finished with a Rosemary Mushroom Cream Sauce.
Served with seasonal vegetables and organic potatoes.

CHIPOTLE MARINATED FLANK STEAK - 16.95

topped with Blue Cheese and Red Onion Marmalade.
Served with seasonal vegetables and organic potatoes.

WILD COHO SALMON - 18.95

topped with Roasted Artichoke Hearts and Capers.
Served with seasonal vegetables and orzo pasta.

FLORIDA RED SNAPPER - 17.95

encrusted with Panko Bread Crumbs and finished with a Spicy Orange Chile Glaze.
Served with seasonal vegetables and orzo pasta.

PAN FRIED RAINBOW TROUT - 16.95

finished with a Pecan, Sweet Onion and Bacon Dressing.
Served with seasonal vegetables and orzo pasta.

TEQUILA SHRIMP AND PASTA RIBBONS - 19.95

sautéed with Baby Spinach, Tomatoes, Cilantro, Lime Juice, Tequila, Jalapenos and a touch of cream.
Served with seasonal vegetables.

SAUSAGE, SWEET PEPPERS and PASTA - 14.95

sautéed Local Sausage with Vidalia Onions, Sweet Bell Peppers and Plum Tomatoes.
Also available with Vegan Sausage for an extra 1.50
Served with seasonal vegetables.

POTATO GNOCCHI - 13.95

sautéed with Arugula, Smoked Bacon, Plum Tomatoes and a touch of cream.
Served with seasonal vegetables.

RED WINE

Acacia

Pinot Noir
10 / 37

Provenance

Merlot
9.5 / 35

A by Acacia

Blend
8.5 / 32

Sterling Vinter's Collection

Meritage
7.5 / 27

Jade Mountain

Cabernet Sauvignon
7 / 24

Casa Lapastolle Cuvee Alexandre

Cabernet Sauvignon
11 / 42

Sterling Organic

Cabernet Sauvignon
8 / 29

Jade Mountain

La Provençal Blend
8 / 29

Terrazas

Malbec
7.5 / 26

Navarro Correas

Malbec
7.5 / 26

Sandeman

Tawny Port
9

Sandeman

Ruby Port
9

Desiree

Chocolate
Dessert Wine
10 / 38

WHITE WINE

Esperto

Pinot Grigio
8.5 / 32

Snap Dragon

California Riesling
7 / 24

J Roget

Brut Champagne
7.5 / 26

Sterling Organic

Sauvignon Blanc
8 / 29

Jade Mountain

White Blend
8.5 / 32

Sonoma Junction

Chardonnay
8 / 29

B E E R

Stone IPA

5

Rogue Dead Guy Ale

6

Guinness

5

O'douls

3

Michelob Ultra

3

Stone Arrogant Bastard

7

Rogue Mocha Porter

6

Boddingtons

5

Red Bridge Gluten Free

4

Bud

3

Stone Smoked Porter 22oz

10

Rogue American Ale

6

Kell's Irish Lager 22oz

10

Golden Monkey

4

Bud Light

3

Rogue Juniper 22 oz

10

Blue Moon

3

Hop Devil

4

Stella

4

Dogfish Head 60 IPA

5

Rogue Brutal Bitter

6

Harp

4

Hoegaarden

3

Heineken

4

VERY SPECIAL COCKTAILS

SALSA VERDE - 11

POBLANO INFUSED PATRON TEQUILA SHAKEN WITH AGAVE NECTAR CILANTRO PUREE AND SERVED ON THE ROCKS WITH A SPICY SALT AND SUGAR RIM.

SLIPPERY SLOPE - 9

MAKERS MARK BOURBON AND BUTTERSCOTCH SCHNAPPS MUDDLED WITH FRESH ORANGE AND SERVED ON THE ROCKS WITH A CHERRY.

CUT TO THE CHASE - 9

PATRON SILVER AND GRAND MARNIER ON THE ROCKS WITH A LIME.

THE MANZARITA - 11

BELVEDERE VODKA, ST GERMAIN ELDERFLOWER LIQUOR, FRESH LEMON, A SPLASH OF APPLE JUICE AND A CINNAMON STICK

THE HEMINGWAY MARTINI - 9

10 CANE RUM, FRESH SQUEEZED LIME JUICE AND GINGER SIMPLE SYRUP SHAKEN AND GARNISHED WITH A LIME.

FRENCH RIVIERA MARTINI - 11

KETEL ONE VODKA, GRAND MARNIER, PINEAPPLE AND ORANGE JUICE SHAKEN AND GARNISHED WITH AN ORANGE.

DESSERT WINES

SANDEMAN PORTO

9

SANDEMAN 10 YR TAWNY

9

DESIREE CHOCOLATE DESSERT WINE

10

SPIRITS

BELVEDERE
BELVEDERE CITRON
KETEL ONE
ABSOLUT
ABSOLUT MANDARIN
ABSOLUT CITRON
ABSOLUT VANILLA
CIROQ RED BERRY
CIROQ COCONUT

BEEFEATER
TANQUERAY

PATRON
JOSE CUERVO

10 CANE RUM
CAPT MORGAN
MYERS DARK
MYERS PLATINUM

CROWN ROYAL
CROWN BLACK

MAKERS MARK
JIM BEAM
JAMESON
JOHNNY WALKER
BLACK 12 yr
GLENMORANGIE 10 yr
OBAN 14 yr

HENESSEY
GRAND MARNIER
ST GERMAIN

PATRON XO
BAILEYS IRISH CREAM
GODIVA CHOCOLATE
KAHLUA