

SISTERS

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BREAKFAST, BRUNCH AND DINNER

Haile Plantation Village,
5212 SW 91 Terr, Gainesville, FL
352-379-0281

SMALL PLATES

MEDJOOL DATES - 6.95

filled with parmesan cream cheese
and wrapped with applewood bacon.

WARM BEANS AND ESCAROLE - 6.95

gently wilted with fresh garlic and lemon.

HAM, FIG AND BLUE CHEESE EMPANADAS - 7.95

served with local honey.

MARTHA'S MAKDOUS - 9.95

warm flatbread served with hummus b'tahini,
vidalia onion marinated with zaatar + olive oil,
and housemade turnip pickles.

MARINATED CALAMARI SALAD - 7.95

with celery, red onion, parsley and jalapeno.

PULLED PORK PIZZETTE - 10.95

gingered bbq sauce, cheddar cheese,
red onion marmalade and topped
with dressed organic greens.

SOUTHWESTERN PIZZETTE - 9.95

black bean spread, pepperjack cheese
and caramelized onions, topped with fresh salsa
and dressed organic greens.
(available with vegan cheese)

SOUP OF THE DAY - 4.95

seasonally inspired, always delicious.

SMALL SEASONAL SALAD - 4.95

composed of organic greens, cucumber, tomatoes,
carrot and housemade vinaigrette.

BIG DINNER SALAD - 8.95

composed of seasonal greens, organic potatoes,
cucumbers, carrots, tomatoes and housemade vinaigrette.

You may add

Grilled Tempeh - 2.95

Grilled Steak - 5.95

Pan Seared Trout - 6.95

Grilled Chicken - 3.95

DINNER PLATES

SYRIAN CHICKEN AND GREEN BEANS - 15.95

braised in tomato sauce with cinnamon
and dried mint, served over orzo.

CUMIN ENCRUSTED LAMB CHOPS - 23.95

served with orzo and sauteed vegetables.

100% ANGUS BURGER - 9.95

served on grilled kaiser roll with organic greens,
tomato, onion and organic potatoes.

You may add

Blue Cheese, Cheddar or Pepperjack - .95

Applewood Bacon - 2.50

COCONUT + CORNMEAL CHICKEN BREAST - 15.95

with spicy sweet chipotle adobo glaze served with
grilled drunken pineapple and cardamom fried rice.

FLAT IRON STEAK - 17.95

topped with sauteed onions, mushrooms and
peppers, served with organic potatoes and
sauteed vegetables.

You may add

Sauteed Shrimp - 5.95

BIBIMBAP - 16.95

thinly sliced Korean seasoned beef
served over rice with sauteed vegetables,
housemade kimchi, scallions and topped
with a sunny egg. Served with spicy chile paste.
(available with tempeh and no egg)

SAUTEED GREENS + MUSHROOM ROMESCO - 14.95

served over herbed polenta cakes in a
roasted red pepper tomato sauce with almonds.

You may add

Grilled Chicken - 3.95

VEGAN CREOLE GUMBO - 14.95

with okra, tomatoes, onions, peppers
and celery. Served over seasoned rice.

You may add

Sauteed Shrimp - 5.95

PANKO ENCRUSTED RED SNAPPER - 21.95

finished with a spicy orange chile glaze
and served with orzo and sauteed vegetables.

PAN SEARED TROUT - 16.95

topped with cucumber pico de gallo
and served with orzo and sauteed vegetables.

TEQUILA SHRIMP + PASTA RIBBONS - 19.95

with baby spinach, tomatoes, cilantro, lime juice,
tequila, jalapenos and a touch of cream.

PASTA DE LYONE - 13.95

with fresh tomatoes, garlic, capers, basil
and fresh buffalo mozzarella.

(available with vegan cheese, our pasta contains no egg)

SPINACH + BACON GNOCCHI - 14.95

sauteed with onions, garlic, diced tomatoes
and a touch of cream.

Checks may be split
no more than 6 ways.

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

\$2 plate charge
for split entrees.

\$15 service fee for wine
or cake not purchased here.

RED WINE

Acacia Pinot Noir 10 / 37	Terrazas Malbec 7.5 / 26
A by Acacia Blend 8.5 / 32	Casa Lapastolle Cuvee Alexandre Cabernet Sauvignon 11 / 39
Provenance Merlot 11 / 39	Sterling Vinter's Collection Cabernet Sauvignon 8 / 29
Capezzana Barco Reale di Carmignano 8.5 / 32	Sandeman Tawny Port 9
Sterling Vinter's Collection Meritage 7.5 / 27	Sandeman Ruby Port 9
Jade Mountain La Provencal Blend 8 / 29	

WHITE WINE

Stellina Di Note Pinot Grigio 8 / 29	Sterling Organic Sauvignon Blanc 8 / 29
Snap Dragon California Riesling 7 / 24	Jade Mountain White Blend 8 / 29
J Roget Brut Champagne 7.5 / 26	Sonoma Junction Chardonnay 8 / 29

B E E R

Rogue Dead Guy Ale 6	Guinness 5
Rogue Mocha Porter 6	Boddingtons 5
Rogue American Ale 6	Blue Moon 4
Rogue Juniper 22 oz 10	Harp 4
Jai Alai IPA 5	O'douls 3
Red Brick Porter 5	Golden Monkey 5
Maduro Brown Ale 5	Hop Devil 4
Cubano -Style Espresso Brown Ale 5	Hoegaarden 4
Left Hand Milk Stout 5	Heineken 4
Stone IPA 5	Michelob Ultra 3
Stone Arrogant Bastard 7	Bud 3
	Bud Light 3
	Stella 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.

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.

SEATTLE MANHATTAN - 10

MAKER'S MARK, GODIVA CHOCOLATE, KAHLUA AND SWEET VERMOUTH ON THE ROCKS.

CHOCOLATE RASPBERRY BOMB - 10

GODIVA CHOCOLATE RASPBERRY, ABSOLUT AND BAILEYS SERVED UP.

NOLET'S SILVER MARTINI - 12

FLORAL AND FRUIT FORWARD, THIS EXCEPTIONALLY SMOOTH GIN HAS NOTES OF TURKISH ROSE, PEACH AND RASPBERRY. IT'S SHAKEN ICE COLD AND SERVED WITH A SLICE OF CUCUMBER.

RAMOS GIN FIZZ - 9

BEEFEATERS, ORANGE BLOSSOM WATER, SIMPLE SYRUP, A TOUCH OF CREAM AND SPLASH OF SODA SHAKEN INTO A FOAMY CLOUD OF DELICIOUSNESS.