

# SISTERS

for breakfast

Wednesday - Sunday 9:00am - 1:00pm

## 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** - \$2.30

**vanilla soy milk** - \$2.30

**genuine new york egg cream** - \$2.75

*made with fox's u-bet syrup!*

**oxygenated bottled water** - \$1.75

**coke, diet coke, sprite** - \$1.50 **specialty soft drinks** - \$2.50

## 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 or cranberry walnut

**3 egg omelette with your choice of one filling** - \$6.95

parmesan cheese, cheddar cheese, feta cheese  
baby spinach, mushrooms, tomatoes, bacon, fresh salsa.  
each additional filling - \$.95 egg whites only - \$2.00

**the morning standard** - \$7.50

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.

## WAFFLES, BLINTZES & CREPES

**3 homemade belgian waffle boats** - \$6.95

with maple syrup and fresh whipped cream

**with strawberries and fresh whipped cream** - \$7.95

add warm belgian chocolate - \$1.95

**2 savory crepes** - \$8.95

mushroom saute with parmesan-bechamel sauce

**2 sweet crepes** - \$7.95

dulce de leche, mascarpone cheese and fresh banana

**2 raspberry blintzes** - \$6.50

filled with farmers cheese  
and homemade raspberry compote

## COMFORT

**vanilla yogurt** - \$1.95

**hearty homemade granola** - \$4.75

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

**homemade chicken pot pie** - \$7.95

chicken, potatoes, celery, onions, carrots and peas  
in a delicious sauce under a golden pastry top

## BRUNCH

**seasonal fruit salad** - \$5.95

**sisters' chicken salad** - \$7.95

with smoked almonds and dried cranberries.  
served with a soft onion roll or romaine hearts for scooping

**salad of curly endive, apple cider vinaigrette**

**and warm black-eyed peas, served with pita** - \$7.95

**house-cured salmon piled high on a seeded bagel** - \$8.95

served with cream cheese, cucumber and vidalia onion

## A LA CARTE

**grilled artisan toast** - \$1.95

**applewood smoked bacon or turkey sausage** - \$2.55

**soft polenta** - \$2.15

**salt-roasted organic potatoes** - \$2.50

**organic free range egg** - \$2.50

**1 waffle with maple syrup** - \$3.95

**1 sweet or savory crepe** - \$4.95

**1 raspberry blintz** - \$4.50

(352) 372-2929

sisters proudly supports  
local organic farmers!

5212 sw 91st terrace  
haile plantation village