

At Sisters American grill we are pleased to accommodate any substitutions at your request to the best of our ability. If you have any requests or allergies please notify your server.

Appetizers

(V) **Cream of Asparagus soup**, crème fraiche, crispy peas -9

Devilled Eggs, crispy country ham, honey, pimento, chives-11

Cheese and Charcuterie Board, country ham prosciutto, sorghum glazed pork belly, smoked salmon, pimento cheese, Humboldt Fog, Asher Blue -18

Seasoned Spiral Fries, truffle aioli - 8

Appalachian Poke, tuna, avocado, green onion, sorghum- soy chili marinade, toasted sesame seed, crispy ginger -16

Shrimp Cocktail, tomato horseradish sauce, parsley, lemon -15

(V) **Pickled Plate**, rotating assortment of our house pickles -8

Salads

Wedge Salad, baby ice-burg lettuce, grape tomatoes, cucumbers, bacon, Asher Blue cheese, black pepper buttermilk dressing, croutons, balsamic glaze -15

(Vg) **Heirloom Tomato Salad**, local tomatoes, spinach, mozzarella, basil pesto vinaigrette, pickled shallots -12

(Vg) **Strawberry Salad**, spinach, pecans, queso fresco, pickled green strawberries, poppyseed vinaigrette -11

(V) **Sister's Spring Salad**, mixed greens, cucumber, grape tomatoes, sunflower seeds, radish, herb vinaigrette - 9

Sandwiches

Sister's Burger, 8 oz beef patty, bacon, American cheese, lettuce, tomato, mayo, bread & butter pickles, choice of side -16

Fried Alabama Chicken, Alabama white sauce, bread & butter pickles, slaw, potato bun, choice of side -15

Benton's BLT & P, bacon, lettuce, heirloom tomato, pimento cheese, with your choice of a side - 14

(V)- Vegan (Vg)- Vegetarian

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

Entrée's

Buttermilk Braised Pork Shoulder, crispy fingerling potatoes, broccolini, sorghum glaze, pickled shallots -27

Salmon, long grain wild rice, sautéed kale, warm bacon vinaigrette -29

Chicken and Waffles, buttermilk waffle, sweet chili maple syrup, collard greens -25

9 oz Beef Filet, Maldon sea salt, crispy fingerling potatoes, roasted asparagus -45

Catch of the week, a weekly seafood inspired dish from Chef Mitch – MKT

Specialty Cut, bringing in different exciting cuts of meat weekly- MKT

(V) **Spring Garden Bowl**, quinoa, roasted baby carrots, kale, broccolini, grape tomatoes, charred shallot vinaigrette - 17

Sides

Seasoned Spiral Fries - 4

Fingerling Potatoes - 4

Roasted Asparagus -4

Long Grain Wild Rice-4

Cole Slaw -3

Sautéed Kale -3

Roasted Broccolini -5

Testimonials

Benton's Ham & Bacon (TN)

Cypress Grove Chèvre (CA)

Sweet Water Valley Farm (TN)

Cheshire Pork (NC)

Brasstown Beef (NC)

Springer Mountain Chicken (GA)

Leben Farms Micro Greens (Abingdon VA)

Katbird's Wine & Gourmet (Abingdon VA)