

*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.
Due to Covid-19 we are not accepting cash at this time.*

Small Plates

Deviled Eggs garnished with applewood smoked bacon and honey mustard \$9

Fried Yukon Gold Chips seasoned with fresh herbs and house-made dip \$10

Cheese Board daily selection of imported and local cheeses, walnuts, and fresh berries \$14

Shrimp Cocktail bay seasoned jumbo shrimp and horseradish cocktail sauce \$15

Beer Cheese and Pretzels smoked cheddar beer cheese fondue and fresh baked Bavarian pretzels \$10

Black Eyed Pea Hummus combination of fresh and pickled seasonal vegetables with toasted naan \$9

Smoked Trout canapes of smoked trout, capers, shaved red onion, cucumbers, and pickled egg \$12

Soup/Salad

French Onion topped with croutons and Gruyere swiss cheese \$8

Classic Caesar traditional preparation of romaine hearts, anchovies, fresh parmesan, and Caesar dressing \$12

Spinach salad baby spinach, pickled beets, shaved red onion, blue cheese, pecans, tossed in apple cider vinaigrette \$12

Wedge romaine hearts, grape tomatoes, cucumbers, bacon crumbles, and creamy blue cheese dressing \$12

Kale salad baby kale, strawberries, goat cheese, and candied walnuts tossed in champagne blackberry vinaigrette \$12

Add Salmon or Chicken to any salad \$8

Large Plates

Beef cast iron seared angus filet, grilled asparagus, roasted rainbow fingerling potatoes, sherry and wild mushroom demi-glace \$45

Pork bacon wrapped tenderloin, whipped mash potatoes, grilled squash, and peppercorn & pork demiglace \$28

Shrimp N' Grits sautéed shrimp, andouille sausage, over corn breaded grit cakes and creole sauce \$31

Chicken tender roasted chicken thighs, topped with croutons gruyere swiss cheese, sautéed spinach, whipped mash potatoes, topped with Vidalia onion jus \$29

Salmon cast iron seared Salmon, roasted baby carrots, wilted greens, fingerling potatoes, and roasted red pepper sauce \$31

Shepherd's Pie slow braised lamb, mushrooms, peas, carrots, mash potatoes served with mint vinegar \$25

Scallops cast iron seared scallops, sweet corn puree, wilted kale, and country ham \$36

Garden Pasta spaghetti, sautéed seasonal garden vegetables, herb olive oil, and grated parmesan \$24

All large plates served with a complimentary house salad of mixed greens, cucumbers, tomatoes, croutons, and choice of dressing

Sandwiches

Pork BBQ tender roasted pork shoulder, BBQ sauce, bread & butter pickles, slaw, potato bun, seasoned fries \$14

Salmon Cake open-faced style served on toasted naan with cucumber dill yogurt sauce, mixed greens, shaved red onion, seasoned fries \$14

Chicken Croissant seared chicken, smoked cheddar, honey mustard lettuce, tomato, kosher pickles, seasoned fries \$14

Sister's Burger 8 oz grass fed beef patty, choice of cheese, lettuce, tomato, kosher pickles, potato bun, seasoned fries \$15
...add a fried egg, bacon, mushrooms, or pickled jalapenos \$2 each

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