

Welcome to Kindred Spirits

The Inn resides on 75 acres originally owned by the Watts family during the 1800 and 1900's. The original log cabin (the dining room next to the kitchen) was built in the early 1840's. Mary Kalklosch (Watts) sold the property to Anne Castle in 1985. While the Inn began as the vision of one person, the Inn was eventually brought into being in 1987 by the combined effort, talents and expertise of a whole cluster of people. The Inn opened with nine rooms in the fall of 1987.

Reservations highly recommended as we will up very quickly in our small, intimate restaurant. Reservations can be made online at our website or by calling our office at 740.385.7489 and pressing 1 for reservations.

Thank You for Your Patronage,

Matt Rapposelli, Executive Chef
Josh Thurston, Sous Chef
Nicole McCabe, General Manager

Soup & Salads

Inn Made Soup of the Day

Made Daily with the Freshest Ingredients

4/7

Inn Salad

Fresh Mixed Greens, Red Onions, Heirloom Tomatoes, Carrots, Cucumbers and Parmesan tossed in our Inn-Made Vinaigrette

4/7

Apple Sunflower Salad

Mixed Greens, Sunflower Seeds, Apples and Blue Cheese tossed in our Inn-Made Raspberry Vinaigrette

5/8

Caesar Salad

Crisp Romaine, Parmesan, Inn-made Croutons, Anchovies and a Parmesan Crisp tossed in our Inn-Made Caesar Dressing

5/8

Greek Chop Salad

Cucumbers, Tomatoes, Kalamata Olives, Red Onions, Feta and Romaine tossed in our Red Wine Vinaigrette

5/8

Add to your Salad

Grilled Chicken Breast 6

Bistro Steak 9

Salmon 8

Bistro & Blue Salad

Mixed Greens, Blue Cheese Crumbles, Bacon, Tomatoes, Cucumbers, Red Onions and Carrots topped with Grilled Bistro Steak

17

Cave Side Salad

Mixed Greens, Goat Cheese, Dried Cranberries, Pumpkin Seeds, Tomatoes, Cucumbers, Red Onions and Carrots topped with Grilled Chicken

16

Appetizers

Hot Chesapeake Crab Dip with A Toasted Baguette

9

Herb and Seed Crusted Cheeseball & Warm Artichoke Dip Duo

8

Flatbread of the Day

8

Prince Edward Island Mussels in a Tomato, Garlic, Herb, White Wine & Butter Sauce

13

Entrees

All entrees, except pasta, are accompanied by your choice of two daily sides.

Maple Chipotle Grilled Center Cut Pork Chop

23

Pan Seared Chicken Breast

Topped with Arugula Pesto

23

Bistro Steak

Grilled and Served with Rosemary Gorgonzola Cream

29

Pan Seared Salmon with Local Maple Syrup and Bourbon Glaze

22

Pasta of the Day

22

Desserts

Scratch Made and the Perfect End to Your Meal.

Please inform your server of any allergies before ordering.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you are pregnant or have certain medical conditions.