

# 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 1940'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.

Thank you for your patronage,  
Matt Rapposelli, Executive Chef  
Josh Thurston, Sous Chef  
Nicole McCabe, General Manager

## SOUPS & SALADS

### **INN MADE SOUP OF 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 7**

**BISTRO STEAK 11**

**SALMON 9**

### **BISTRO & BLUE SALAD**

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

18

### **CAVE SIDE SALAD**

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

17

## **APPETIZERS**

**HOT CHESAPEAKE CRAB DIP WITH A TOASTED BAGUETTE**

12

**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**

25

**PAN SEARED CHICKEN BREAST**

Topped with Arugula Pesto

23

**BISTRO STEAK**

Grilled and Served with Rosemary Gorgonzola Cream

32

**PAN SEARED SALMON WITH LOCAL MAPLE SYRUP AND BOURBON  
GLAZE**

24

**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.**