



# KINDRED SPIRITS

## *To Start*

### MUSSELS FRA'DIAVOLO

Steamed Mussels cooked in a Spicy  
Tomato Broth (GF)  
\$16

### OLIVE TAPENADE

A Mix of Olives & Capers blended w/  
Lemon, Garlic & Olive Oil served w/  
Pita Chips (GF-w/o pita chips)  
\$15

### WHIPPED FETA TOAST

Lemony Whipped Feta w/ a hint of  
Garlic served on top of Toasted  
Focaccia Bread & finished w/  
Marinated Tomatoes  
\$15

### ROASTED PUMPKIN DIP

Bring Fall to your Table and a  
Comfort to your Soul w/ the Warm  
Spices in this Roasted Pumpkin Dip  
served w/ Toasted Baguette  
(GF-w/o Bread)  
\$15

SOUP OF THE DAY  
CUP \$5  
BOWL \$9

## *Salads*

### INN SALAD

Fresh Mixed Greens, Red Onion,  
Heirloom Tomatoes, Carrots,  
Cucumbers & Parmesan Cheese  
tossed in our Inn-Made Vinaigrette  
\$6/\$9

### CAESAR SALAD

Crisp Romaine, Parmesan Cheese,  
Inn-Made Croutons, Anchovies & A  
Parmesan Crip tossed in our  
Inn-Made Caesar Dressing  
\$7/\$12

### GREEK SALAD

Romaine, Cucumbers, Tomatoes,  
Red Onion, Kalamata Olives &  
Feta Cheese served w/ our Inn-Made  
Vinaigrette  
\$7/\$12

### AUTUMN IN THE GARDEN

A Bed of Kale topped w/ Cucumbers,  
Red Onion, a Blend of Dried Berries,  
Spiced Pumpkin Seeds & Goat  
Cheese served w/ our Inn-Made  
Apple Cider Dijon Vinaigrette.  
\$7/\$12

ADD TO YOUR SALAD [GF]:  
GRILLED CHICKEN THIGH \$7  
BISTRO STEAK \$11  
PORK \$9  
PAN SEARED MAHI MAHI \$10  
SAUTEED SHRIMP \$12







# KINDRED SPIRITS



## *Entrees*

### **FALL HARVEST BOWL**

A blend of Hearty Grains topped w/ Warm Winter Squash, Pumpkin, Brussels Sprouts, Carrots & Broccoli tossed in our Inn- Made Maple Balsamic Sauce

\$25

### **APPLE JACK PORK CHOP**

Grilled Center Cut Pork Chop topped w/ a Local Apple & Jack Daniels Whiskey Compote

\$29

### **INN'S BBQ CHICKEN**

Grilled Chicken Thigh seasoned w/ Inn-Made BBQ Rub & House-Made BBQ Sauce

\$29

### **PASTA OF THE DAY**

MARKET PRICE

## *Entrees Cont.*

### **BISTRO STEAK**

Local Bistro Steak grilled to perfection & topped w/ a Smoked Gouda & Mushroom Sauce

\$36

### **WHEN AVAILABLE**

**LOCAL 12OZ RIBEYE**

**LOCAL 12OZ NY STRIP**

**MARKET PRICE**

### **TROPICAL MAHI MAHI**

Blackened Mahi Mahi topped w/ Inn-Made Pineapple Salsa

\$35

## *Dessert*

**A PERFECT END TO YOUR MEAL.**

**ASK YOUR SERVER FOR THE DAILY SELECTIONS**

