



KINDRED SPIRITS

BY EXECUTIVE CHEF, JOSH THURSTON

To Start

MUSSELS FRA'DIAVOLO

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

FRENCH ONION FONDUE

A Warm Cheesy Caramelized Onion Dip
served w/ Toasted Slices of Baguette
\$16

WHIPPED FETA TOAST

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

ARTICHOKE DIP

A Spin on the Inn's Classic Artichoke
Dip. This one is served chilled rather
than hot with Carrots, Cucumbers,
and Celery for Dipping
\$16

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
\$7/\$10

CAESAR SALAD

Crisp Romaine, Parmesan Cheese,
Inn-Made Croutons, Anchovies & A
Parmesan Crip tossed in our
Inn-Made Caesar Dressing
\$8/\$13

MEDITERRANEAN CHOP SALAD

Romaine Lettuce, Cucumber, Red Onion,
Heirloom Tomatoes, Kalamata Olives, and
Pepperoncini Peppers tossed in a Creamy
Greek Dressing topped with Feta Cheese
\$8/\$13

GREEN GODDESS WEDGE

Heart of Romaine topped with
Cucumber, Green Onion, Herbed
Sunflower and Pumpkin Seeds & our
Inn-Made Green Goddess Dressing
\$8/\$13

ADD TO YOUR SALAD [GF]:

GRILLED CHICKEN THIGH \$8
BISTRO STEAK \$11
PORK \$10
SALMON \$12



KINDRED SPIRITS



Entrees

SOUTHWEST BOWL

A Hearty Blend of Rice, topped with Red Peppers, Corn, Green Onion, Zucchini, and Black Beans Seasoned & Sautéed to Perfection. Topped with Inn-Made Pico de Gallo
\$27

TART CHERRY BBQ PORK CHOP

Grilled to Perfection Center Cut Pork Chop topped with our Inn-Made Tart Cherry BBQ Sauce with just the right amount of kick
\$30

INN'S LEMON AND HERB CHICKEN

Seasoned and Grilled Chicken Thigh Brushed with Lemon, Herbs and Extra Virgin Olive Oil
\$29

PASTA OF THE DAY

MARKET PRICE

Entrees Cont.

BISTRO STEAK

Local Bistro Steak seasoned and grilled to perfection & topped w/ a Roasted Poblano Cream Sauce
\$37

WHEN AVAILABLE

LOCAL 12OZ RIBEYE
LOCAL 12OZ NY STRIP
MARKET PRICE

SEARED BAY OF FUNDY SALMON

Seared to Perfection & Finished with your choice of Inn-Made Hot Honey or Inn-Made Teriyaki Sauce
\$35

Dessert

A PERFECT END TO YOUR MEAL.
ASK YOUR SERVER FOR THE DAILY SELECTIONS

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS