



KINDRED SPIRITS

APPETIZERS:

CAJUN SHRIMP TOAST 17

Baked with a velvety shrimp topping that includes fresh mozzarella & a delightful hint of cajun spice. Served with toasted baguette slices.

FLATBREAD 16

A delicious oven-baked flatbread topped with pesto, red onions, pancetta, & provolone, finished with a roasted garlic infused olive oil.

SIMPLISTIC BRIE DIP 13

Warm baked brie drizzled with honey and garnished with rosemary, accompanied by toasted slices of baguette.

CILANTRO & LIME HUMMUS 16

Enjoy a zesty hummus infused with cilantro and lime, accompanied by warm, grilled pita bread.

SOUP OF THE DAY 9

SALADS:

INN SALAD 7/10

A perfect blend of fresh greens, red onion, heirloom tomatoes, carrots, cucumber, and parmesan cheese, all gently tossed in our Italian vinaigrette.

CAESAR SALAD 8/13

Romaine lettuce, parmesan cheese, anchovies, freshly baked croutons, all tossed together in our delicious caesar dressing. Topped with a parmesan crisp.

THE MEDITERRANEAN 8/13

Romaine lettuce, cucumber, red onion, heirloom tomatoes, kalamata olives, & pepperoncini peppers mixed in our creamy Greek dressing & sprinkled with feta.

SPRING SUNSHINE SALAD 8/13


Fresh spring salad with arugula, red onion, radish, tomato, goat cheese, sunflower kernels, dried mixed berries - Served with a lemon vinaigrette.

ADD TO YOUR SALAD (GF):

CHICKEN BREAST	8
BISTRO STEAK	11
PORK	10
SALMON	13

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

3% CONVENIENCE FEE WILL BE APPLIED TO ALL NON-CASH TRANSACTIONS. WE THANK YOU FOR YOUR UNDERSTANDING & CONTINUED SUPPORT!





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ENTREES:

“IT’S A BIG DILL” SALMON 35

A beautifully seared salmon filet from the Bay of Fundy, elegantly paired with a creamy lemon dill sauce.

THE MILLIGAN PORK CHOP 34

Indulge in a succulent grilled pork chop, generously drizzled with our house-made sweet and tangy sauce, featuring Dijon mustard and locally sourced Milligan’s maple syrup.

SMOTHERED CHICK(INN) 29

A succulent chicken breast generously smothered in a rich & creamy wild mushroom sauce.

CREAMY SUN-DRIED TOMATO PASTA 25

Your choice of cavatappi pasta or jumbo cheese ravioli, served with a rich & creamy sauce made with parmesan, sun-dried tomatoes, thyme, & garlic.

FLAME ROASTED FIESTA BOWL 27

A hearty bowl of wild rice, topped with a mix of seasoned sweet corn, black beans, onion, tomato, green bell peppers, & roasted red peppers. Finished with a cilantro lime sauce.

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WHEN AVAILABLE:

BROWN BUTTER SCALLOPS
Seared sea scallops finished with a rich brown butter sauce

LOCAL 8 OZ FILET MIGNON

LOCAL 12 OZ RIBEYE

BISTRO STEAK
Grilled shoulder-cut steak

ALL STEAKS ACCOMPANIED BY A SIDE OF SPICY HERB BUTTER SAUCE & YOUR CHOICE OF TWO SIDE DISHES

DESSERTS:

Ask your server for the daily dessert selections.

3% convenience fee will be added to all non-cash transactions. We thank you for your understanding & continued support!