Kindred SPIRITS

APPETIZERS:

CAJUN CRAB TOAST 17

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

FIRESIDE FLATBREAD 17

A delicious oven-baked flatbread topped with pear slices, pancetta, shredded mozzarella, and gorgonzola, all topped with a drizzle of honey.

PUMPKIN FETA DIP 13

This simple, delicious fall dip made with creamy pumpkin, tangy feta, sweet honey, and autumn spices. Served with warm pita slices.

BACON CRUNCH DIP 18

A warm, luscious whipped cream cheese dip, garnished with crispy bacon, a house-made chili crunch, and a drizzle of local maple syrup, served alongside toasted baguette slices.

SOUP OF THE DAY 9

SALADS:

INN SALAD 8/11

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

CAESAR SALAD 9/14

Romaine lettuce, parmesan cheese, and freshly baked croutons, all tossed together in our delicious caesar dressing.

CRANBERRY HARVEST 10/15

A refreshing blend of romaine lettuce, crunchy apples, pumpkin seeds, rich goat cheese, and a delightful cranberry poppyseed dressing.

PROTEIN ADD-ONS (GF):

CHICKEN THIGH	8
BISTRO STEAK	11
SEA BASS	13

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAT 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:

AUTUMN HARVEST SEA BASS 39

Indulge in a beautifully seared Chilean Sea Bass, coated with a savory pumpkin seed crust. This delightful dish is complemented by a creamy avocado-based sauce infused with cilantro, lime, and poblano.

SPICED LOIN 36

Experience the comforts of fall with this delicate portion of sliced, tender Pork Loin, paired with our very own spiced, mulled red wine reduction.

CIDER & SPICE CHICKEN 33

Seared Chicken Thighs with a cozy, flavorful mix of warm spices, shallots, sweet apples, and local Laurelville Apple Cider. Wonderfully savory with a kiss of sweetness.

BUTTERNUT & BROWN BUTTER TORTELLINI 29

A comforting dish of Cheese Tortellini, complemented by roasted butternut squash, all enveloped in a luscious brown butter and sage sauce.

FALL COMFORT BOWL 34

A Medley of roasted root vegetables including: sweet potatoes, yellow carrots, parsnips, red peppers, red onions, and kale, all on top of the night's featured grain. Drizzled with a maple-tahini sauce.

DESSERTS:

ASK YOUR SERVER FOR THE DAILY DESSERT SELECTIONS

WHEN AVAILABLE:

BROWN BUTTER SCALLOPS

8 OZ FILET MIGNON

12 OZ RIBEYE

10 OZ NEW YORK STRIP

ALL STEAKS ACCOMPANIED WITH OUR HOUSE-MADE BOURBON SAUCE & YOUR CHOICE OF TWO SIDE DISHES

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