

OPEN

EVERYDAY
8AM - 2PM

Rise & Dine

at Kindred Spirits

COMFORT SERVED SUNNY SIDE UP

Classic Breakfasts:

Guests staying on property or with a 'Rise & Dine' lodge voucher receive a complimentary \$10 breakfast credit to enjoy during their visit.

INNKEEPER CLASSIC \$10

Our classic breakfast
One egg cooked your way, choice of
breakfast meat, fresh cut redskin home fries

Inn made muffin, cinnamon roll or toast

GRIDDLE CAKES \$10

A pancake experience you won't forget! Indulge in
these expertly made, fluffy pancakes with favorite
breakfast meat.

Chocolate chips \$1 ~ Wild blueberries \$2
Gluten-Free Available

CLASSIC CURE \$10

Bowl loaded with redskin home fries,
sharp cheddar cheese, one egg cooked your way
with breakfast meat or seasonal veggies.

Inn made cheese sauce ~ \$2

THE HEARTY \$10

Slow cooked steel cut oats your way
Add in pumpkin seeds, sunflower kernels, dried
cranberries, raisins, coconut, chocolate chips,
cinnamon, local maple syrup, & brown sugar.

Inn made muffin, cinnamon roll or toast

DRINKS

equator coffee . decaf coffee . twining's tea . orange juice .
sunrise juice . cranberry juice . apple juice . grapefruit juice .
whole milk . chocolate milk

SIDES

| | | | |
|-------------------------------|-------------|----------------------------------|-------------|
| YOGURT PARFAIT | 4.50 | TWO EGGS | 5.00 |
| APPLEWOOD SMOKED BACON | 4.50 | TOAST | 2.00 |
| PORK SAUSAGE LINKS | 4.50 | INN-MADE MUFFIN | 4.00 |
| TURKEY SAUSAGE PATTIES | 4.50 | INN-MADE CINNAMON ROLL | 4.00 |
| REDSKIN HOME-FRIES | 4.00 | LOADED HOME FRIES UPGRADE | 2.00 |

Deluxe Breakfasts

Guests staying on property or with a 'Rise & Dine' lodge voucher may apply their credit towards a Deluxe Breakfast, Brunch or Lunch

DELUXE INNKEEPER

\$ 12

Two eggs cooked your way,
choice of breakfast meat,
fresh cut redskin home fries
Inn made muffin, cinnamon roll or toast

OMELET

\$ 15

Two egg omelet with sharp cheddar, sautéed
seasonal veggies, choice of breakfast meat. Fresh
cut redskin home fries
Inn made muffin, cinnamon roll or toast

THE CURE

\$ 14

Bowl of fresh cut redskin home fries, sharp cheddar
cheese, choice of breakfast meat or seasonal
veggies. Topped with two eggs cooked your way,
crème fraîche & scallions.

Vegan ~ No egg or cheese, double veggies
& a white bean drizzle.

AVOCADO TOAST

\$ 15

Toasted wheat bread with avocado, arugula, two
over easy eggs, sriracha aioli &
everything bagel seasoning.

Vegan ~ No eggs, blend of sunflower kernels,
pumpkin & finish with a tahini sauce.

INN SAMMIE

\$ 14

Two over hard eggs, sharp cheddar cheese,
applewood smoked bacon, tomato, & mixed greens,
roasted garlic aioli between a lightly toasted
croissant. Redskin home fries.

Vegan ~ No eggs, bacon or cheese
add grilled veggies & a tahini sauce.

BREAKFAST BURRITO

\$ 15

Scrambled eggs, fresh cut redskin home fries,
applewood smoked bacon, sharp cheddar cheese,
crème fraîche, & house-made pico de gallo rolled in
a spinach tortilla.

Smothered with Inn made cheese sauce - \$2

STEAK & EGGS

\$ 20

Grilled focaccia topped with a 10oz sirloin,
choice of eggs, horseradish cream sauce.
Served with fresh cut redskin home fries.

Salads:

INN SALAD **\$4 SIDE/\$8 SM/\$12 LG**

A bed of tuscan blend lettuce with carrot, tomato, cucumber, red onion, & parmesan cheese. Served with our inn vinaigrette.

SPINACH SALAD & WARM BACON DRESSING **SM \$8/LG \$15**

A bed of fresh baby spinach topped with sliced mushrooms, hard-boiled eggs, & cranberries. Finished with our house-made sweet & tangy warm bacon dressing.

CAESAR SALAD **\$8 SM/\$15 LG**

Crisp romaine lettuce tossed in our house-made caesar dressing. Finished with parmesan cheese & house-made croutons.

HIKER'S DELIGHT CHUNK SALAD **SIDE \$4/SM \$8/LG \$14**

A chunky mix of bell peppers, cucumber, red onions, tomatoes, green olives, kalamata olives, pepperoncinis with our house vinaigrette & feta cheese.

Appetizers:

BEEF SLIDER \$5

A ground beef patty topped with choice of cheese & burger sauce, lettuce, tomato, and red onion.

HUMMUS \$8

House made chickpea hummus with fresh-cut veggies & warm pita slices.

CHEESEBALL \$10

Our seasonal cheeseball served with assorted crackers.

½ DEVILED EGG \$1.00

Light and fluffy deviled egg mixture piped into hard boiled eggs

QUESADILLA \$12

Three gooey cheddar & mozzarella street taco quesadillas, house made pico de gallo & avocado sour cream.

Grilled veggies ~ \$3

Shredded chicken ~ \$3

SIDES

INN PASTA SALAD \$4.00
DILL DIJON POTATO SALAD \$4.00
SOUP DU JOUR \$7.00

KETTLE CHIPS \$4.00
COLE SLAW \$4.00

Sandwiches & Wraps

SERVED WITH ONE SIDE & A PICKLE SPEAR

INN'S CHICKEN SALAD \$14

Our famous chicken salad with a medley of grapes, celery, dill, sunflower kernels & lettuce on a toasted croissant.

PESTO PROVOLONE \$13

Basil pesto, sliced provolone, roasted red peppers, romaine lettuce, red onions with Inn vinaigrette on toasted wheatberry bread.

GRILLED CHICKEN SALAD \$15

Our famous chicken salad
Crafted on grilled sourdough bread
with & dill havarti cheese.

MONTE CRISTO \$18

Thin-sliced prosciutto & roasted turkey
rich gruyère cheese layered with our signature
whole grain mustard & tangy cranberry jam
on sourdough, dipped in egg, & perfectly grilled.
Finished with a light dusting of powdered sugar.

RUEB (INN) \$16

A classic rueben with thin-sliced corned beef, tangy sauerkraut, swiss cheese, & our house-made sandwich sauce served on Grilled Marbled Rye Bread.

BLT \$13

A bacon, lettuce, & tomato sandwich
on toasted sourdough with
house made roasted garlic aioli.

VEGETABLE HUMMUS WRAP \$13

Our hiker's chunk salad with a schmear of our house made hummus, arugula & wrapped in a spinach tortilla.

THE PLAIN JANE \$13

Thin sliced roasted turkey breast, gouda cheese, bacon, lettuce, & tomato, house made roasted garlic aioli on toasted sourdough bread.

CHICKEN BACON RANCH \$15

Seared chicken breast with dill havarti cheese, applewood smoked bacon, ranch dressing, lettuce & tomato on a toasted brioche bun.

GRILLED CHEESE \$12

An elevated classic on grilled sourdough with a blend of cheddar, american, provolone, & gouda cheeses. Kick it up a notch by substituting the gouda cheese for pepperjack.

GRILLED VEGGIE \$15

Grilled zucchini, red onion, carrots, & red peppers, melted provolone stacked on wheatberry bread with a drizzle of pesto & our Inn Vinaigrette.

PIMENTO GRILLED CHEESE \$14

House made pimento cheese, applewood smoked bacon crumbles, & fresh tomato served on grilled sourdough.

½ SANDWICH & SOUP COMBO \$13

Burgers

SERVED WITH ONE SIDE & A PICKLE SPEAR

CLASSIC BURGER \$18

A seasoned all-beef burger served on a brioche bun, with your choice of cheese, lettuce, tomato, onion & one of our burger sauces.
Chef recommended sauce: steak sauce

BEYOND BURGER \$18

A seasoned plant-based beyond burger on a brioche bun, with your Choice of cheese, lettuce, tomato, onion & one of our burger sauces.
Chef recommended sauce: sriracha aioli

PATTY MELT \$20

Your choice of one of our burger patties, sandwiched with our sharp cheddar & provolone cheeses, grilled onions & mushrooms, house made sandwich sauce on grilled sourdough bread

BACON, EGG, & CHEESE BURGER \$20

A seasoned all-beef burger served on a brioche bun, topped with your choice of cheese, applewood smoked bacon & an egg cooked to order.

Cheese Options:

**PROVOLONE
SWISS**

**CHEDDAR
AMERICAN
SMOKED GOUDA**

**PEPPERJACK
DILL HAVARTI**

HOUSEMADE

Burger Sauces:

Steak Sauce
Sriracha Aioli
Roasted Garlic Aioli
Cedar Falls Sandwich Sauce

Burger add-ons:

Applewood smoked bacon \$3
Grilled onions \$2
Sautéed mushrooms \$4
House-made bacon jam \$4