

Appetizers

- Steamed mussels** \$19
In Lemon Thai cream served with grilled garlic baguette.
- Stuffed caps** \$19
Baked baby Bella mushrooms filled with a blended crab, herb cream cheese.
- Crème brule brie slate for two** \$25
Warm brie with black cherry preserve, creamed honey, apples, grilled bread, & Genoa salami.

- Falls Inn bruschetta melt** \$17
French baguette topped with Inn made bruschetta, warmed with a mix of Italian cheeses, and drizzled with balsamic.
- Torpedo shrimp slate** \$19
8 crisp breaded shrimp with chunk pineapple and Thai mayo.
- Soup of the day** \$7

Salads

- Summer Waldorf salad** \$18
Baby greens, apples, walnuts celery and grapes in a citrus dressing.
Add chicken or steak +\$9
- Hearts of romaine** \$18
Herbed croutons, maple bacon, petal parm and Caesar vinaigrette.
Add chicken or steak +\$9

- Green salad** \$15
Organic greens, julienne vegetables, olives and feta with a white balsamic dressing.
Add chicken or steak +\$9
- Smoked trout** \$19
Caper, onion, dill pickled egg, greens and vegetables.

Classics

- Tuscan shrimp and chicken crepe** \$19
Shrimp and chicken folded into a delicate crepe and served with a side salad or fresh cut fries.
- Flatbread pizza** \$18
Spiced steak and asparagus, roasted garlic, tomatoes, basil and peppered blue cheese with crisp onions. Served with a side salad.
- Quiche salad** \$27
Garden vegetable quiche topped with a fried egg on a salsa and goat cheese salad.
- Falls Inn burger** \$18
100% Canadian beef Inn made 8oz patty, on a brioche bun. Served with house cut fries.
Add cheddar, bacon, blue cheese, pineapple +\$3 each.

- Classic fish and chips** 1 pc \$18 or 2pc \$22
Light Craft beer battered haddock, house fries, black bean and corn coleslaw, homemade tartar sauce and grilled lemon.
- Crab melt croissant** \$18
A heated Blended crab with asparagus and Monterey jack cheese. Served with a side salad or fries.
- Wings by the pound** \$16
Choice of sauce and served with veggies & ranch.
- Chicken fingers with house cut fries** \$18
Served with plum sauce and veggie sticks.
- Vegetarian impossible burger** \$18
Barbecued on a toasted bun, Monterey jack cheese topped with crispy fried onions and dill pickles. Served with house cut fries.

Mains

- Lamb shank** \$39
Slow simmered in red wine au jus, embellished roasted cherry tomatoes seasonal vegetable, buttery mashed potatoes.
- Feature fish** Market Price
Baked Veracruz fillet, (tomato, caper and olives) on herb rice and micro green salad.
- Risotto** \$29
Mushroom, sweet potato and leaks with a herb pesto.

- Smoky ribs** Half Rack \$25 or Full Rack \$33
Inn braised pork ribs with house cut fries and Black bean and corn coleslaw.
- Tripoline pasta** \$32
Hearty pasta tossed with fresh vegetables, ground marsala veal and mushroom sauce. Topped with blistered tomatoes.
- Stuffed chicken** \$38
Pina colada stuffed chicken, seasonal vegetable, pan jus and choice of roast or mashed potatoes.

See the table menu for dessert selections



A Brief History Walter's Falls was founded by John Walter over 163 years ago. John Walter (1804 - 1867) and his wife Elizabeth Payne (1804 - 1882) are buried in the church yard of St. Phillip's Anglican Church. This beautiful stone church, built in 1880, is located beside the Inn and is open to the public year-round. Settling around the river, John harnessed the waterpower to develop a sawmill, feed mill and woolen mill. The sawmill was operated by the Olmstead brothers until it was sold to Willard Hallman in the early 1940's. The sawmill increased its power capacity and expanded in the 50's but outgrew the power and changed to the hydro grid in the early 80's. Willard's son John continued to operate the sawmill until it burned in 1984. The sawmill was rebuilt on a larger property on the edge of town.

Executive Chef April MacLean

Please inform your server of any allergies or dietary needs. Reasonable substitutions or omission are gladly accommodated.