

Winter green salad	14	Seafood chowder	9
Tender greens, julienne of vegetables, crispy onions, crushed nuts & goat cheese with balsamic dressing. Add chicken or steak +\$7.		Served with cheddar and herb biscuit.	
Hearts of romaine	16	Sea scallops and shrimp	19
Herbed croutons, asiago fritter, maple bacon, and Caesar vinaigrette. Add chicken or steak +\$7.		Sauteed in a brown butter dill and tossed with julienne vegetables.	
Cheese and artichoke dip slate	15	Steamed mussels	17
Served warm with crisps.		Steamed in a bath of roasted garlic butter, cilantro, white wine & caper berries with grilled garlic baguette.	
Chicken fingers with house cut fries	17	Seafood crepe	19
Served with plum sauce and veggie sticks.		Rich creamy fish and seafood folded in a tender crepe with side Caesar and herb biscuit.	
Falls Inn burger	18	Classic fish and chips	1 pc 16 2pc 19
100% Canadian beef, Inn made 8oz patty, brioche bun. Served with house cut fries. Cheddar, bacon, blue cheese +\$2 each.		Craft beer battered haddock, house fries, coleslaw, homemade tartar sauce and grilled lemon.	
Portobello bake	16	Wings by the pound	16
Stuffed portobello with zucchini, artichoke hearts & sweet peppers topped with herb goat cheese on a toasted brioche bun. Served with house cut fries.		Choice of sauce and served with veggies & ranch.	
Charcuterie slate for 1 or 2	19/27	Clubhouse sandwich	17
Selection of cured meats, cheeses, grilled vegetables, olives, and ciabatta points.		Chicken, bacon, cheese, lettuce, and tomato, toasted with house cut fries.	
Feature fish of the day	30	Flatbread pizza	18
Seared & oven baked with kalamata salsa on a bed of rice, lentils & seasoned red cabbage.		Salami, apples and brie with red pepper jelly onions and chives. Served with a side salad.	
Lamb shank	33	Grilled stacked Napoleon	25
Juicy tender shank and pesto mashed potatoes with winter vegetables and rich jus.		Grilled stacked winter vegetables on a bed of olive oil mashed potatoes with a balsamic drizzle.	
Winter pasta	27	New York steak	34
Light buttermilk cream folded in walnuts, rockets, goat cheese, mint, and heirloom carrot ribbons. Add chicken, steak, shrimp +\$7.		8oz dry herb rubbed striploin, garlic mashed potatoes, and grilled winter vegetables.	
		Chicken supreme	30
		Marinated in a white wine mushroom sauce, herb roasted potatoes and winter vegetables.	



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.