

<b>Harvest bean salad</b> 5 bean medley on organic greens, cherry tomatoes, hard boiled egg, cheddar cheese, topped with fried leeks and balsamic dressing.	<b>\$18</b>	<b>Winter green salad</b> Organic greens, julienne vegetables & sweet balsamic dressing. Add chicken or steak +\$9	<b>\$15</b>
<b>Hearts of romaine and baby kale</b> Herbed croutons, asiago fritter, maple bacon, and Caesar vinaigrette. Add chicken or steak +\$9	<b>\$16</b>	<b>Steamed nduja mussels</b> In a bath of garlic & white wine with nduja and served with grilled garlic baguette.	<b>\$19</b>
<b>Falls Inn bruschetta mushroom melt</b> French baguette topped with Inn made bruschetta mushroom mix, warmed with Italian cheese, and drizzled with balsamic.	<b>\$17</b>	<b>Breaded butterfly shrimp martini</b> Served with cocktail sauce.	<b>\$19</b>
<b>Crème brule brie slate for two</b> Warm brie with a selection of pecans, figs, dried oranges, grilled bread, and prosciutto.	<b>\$25</b>	<b>Wings by the pound</b> Choice of sauce and served with veggies & ranch.	<b>\$16</b>
<b>Chicken fingers with house cut fries</b> Served with plum sauce and veggie sticks.	<b>\$18</b>	<b>Tuscan shrimp and chicken crepe</b> Folded into a delicate crepe served with a side salad or fresh cut fries.	<b>\$19</b>
<b>Grilled Ruben wrap</b> Smoked meat, provolone, sauerkraut, dill pickles & old-style mustard. Served with a side salad or fries.	<b>\$18</b>	<b>Falls Inn burger</b> 100% Canadian beef, Inn made 8oz patty, brioche bun. Served with house cut fries. Add cheddar, bacon, blue cheese +\$3 each	<b>\$18</b>
<b>Portobello bake</b> Stuffed portobello with zucchini, artichoke hearts & sweet peppers topped with herb goat cheese on a toasted brioche bun. Served with house cut fries.	<b>\$18</b>	<b>Classic fish and chips</b> Craft beer battered haddock, house fries, coleslaw, homemade tartar sauce and grilled lemon.	<b>1 pc \$18 or 2pc \$22</b>
<b>Flatbread pizza</b> Italian sausage, cranberries, brie, and leeks. Served with a side salad.	<b>\$18</b>	<b>Italian sausage pottage</b> Sausage cooked in baked beans topped with aged cheddar and served with pita crisps	<b>\$16</b>
<b>Lamb shank</b> Juicy tender shank in a tomato au jus, roasted baby onions, radicchio, vegetable & garlic mashed potatoes.	<b>\$39</b>	<b>Feature fish of the day</b> Seared and oven baked, topped with crisp cucumber & Grand Marnier with warm chickpea and bean salad.	<b>Market Price</b>
<b>Winter pasta</b> Shitake mushrooms, sundried tomatoes & fine herbs in a creamy smoked white cheddar sauce. Add chicken, steak, or shrimp +\$9	<b>\$26</b>	<b>Smoky ribs</b> Chef smoked, hickory sauced & served with cob of corn, seasonal vegetables and house cut fries.	<b>Half Rack \$25 or Full Rack \$33</b>
<b>Chicken supreme</b> Roasted chicken supreme drenched in Disaronno cream, fried onion, and leeks with seasonal vegetables.	<b>\$35</b>	<b>Grilled stacked Napoleon</b> Grilled stacked winter vegetables on a bed of olive oil mashed potatoes with a balsamic drizzle.	<b>\$27</b>
		<b>New York steak</b> 8oz seasoned steak with roasted baby potatoes, seasonal vegetables, and peach chili chutney. Add shrimp +\$9	<b>\$42</b>



**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.