

Appetizers

Steamed mussels White wine and garlic broth served with grilled garlic baguette.	\$21	Soup of the day Server will inform you of today's selection.	\$12
Stuffed vol-au-vent Stuffed with mushrooms, crab and topped with a brandy cream sauce.	\$19	Breaded shrimp 8 crispy breaded torpedo style shrimp served with diced pineapple and Thai aioli.	\$19
Crème brule brie slate for two Warm brie accompanied with black cherry preserve, creamed honey, apples, grilled bread, & Genoa salami.	\$25	Falls Inn bruschetta melt French baguette topped with Inn made bruschetta, warmed with a mix of Italian cheeses, and drizzled with balsamic. (V)	\$15

Salads

Winter salad Rocket greens topped with yellow peppers, beets, sauteed mushrooms, goat cheese and garnished with seeds. (V) Add chicken or steak +\$9	\$18	Mediterranean salad Organic greens, julienne vegetables, olives, and feta with a white balsamic dressing. (V) Add chicken or steak +\$9	\$15
Hearts of romaine Inn made Caesar vinaigrette with herbed croutons with maple glazed bacon and petal parm. Add chicken or steak +\$9	\$15	Local Inn Smoked trout salad Flaked smoked trout on organic greens and topped with capers, red onions, dill pickled egg, julienne vegetables, goat cheese with a citrus dressing.	\$22

Mains

Lamb shank Slow simmered in red wine demi, embellished with roasted cherry tomatoes seasonal vegetable, buttery mashed potatoes.	\$39	Smoky ribs Inn braised pork ribs, smothered in BBQ sauce. Accompanied with black bean and corn coleslaw, vegetables and house cut fries	Half Rack \$25 or Full Rack \$33
Stuffed chicken supreme Roasted red peppers, Havarti with fresh basil stuffed chicken with pan fried polenta and seasonal vegetables.	\$35	Veal lasagna rolls In a rich Inn made tomato sauce, veal, spinach and ricotta. Served with a garlic parmesan stick.	\$29
Crispy duck Seared duck breast, topped with a rosemary marmalade cream, seasonal vegetables and Italian black rice.	\$38	Feature fish Veracruz topped fillet on herb rice, seasonal vegetables, and micro green accoutrement.	Market Price
Beef short rib Slow roasted red wine rib with choice of Asiago mashed potato or pan-fried polenta. Served with seasonal vegetables.	\$39	New York steak Seasoned flame grilled steak with ratatouille sauté, side of au jus and garlic parmesan stick. Add shrimp +\$9	8oz \$42 or 10oz \$49

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.