

Appetizers

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

Salads

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

Classics

Tuscan chicken crepe	\$19	Crab melt croissant	\$18
In a velvety sundried tomato cream, folded into a delicate crepe and served with a side salad or fresh cut fries.		A warm blend of crab with asparagus and Monterey jack cheese. Served with a side salad or fries.	
Flatbread pizza	\$18	Impossible smash burger	\$18
BBQ chicken with apple and cheddar topped with onion crisps. Served with a side salad.		Served on a toasted bun topped with Monterey jack cheese, crispy fried onions, and dill pickles. Accompanied with house cut fries. (V)	
Classic Fish and Chips	1pc \$18 or 2pc \$22	Falls Inn burger	\$18
Light beer battered haddock, house fries, black bean and corn coleslaw, tarter sauce and grilled lemon.		100% Canadian beef Inn made 8oz patty, on a brioche bun. Served with house cut fries. Add cheddar, bacon, blue cheese, pineapple +\$3 each.	

Mains

Lamb shank	\$39	Smoky ribs	Half Rack \$25 or Full Rack \$33
Slow simmered in a red wine demi, embellished with roasted cherry tomatoes, seasonal vegetable, and buttery mashed potatoes.		Inn braised pork ribs, smothered in BBQ sauce. Accompanied with black bean and corn coleslaw, vegetables and house cut fries.	
Feature fish	Market Price	Veal lasagna rolls	\$29
Veracruz topped fillet, on herb rice, seasonal vegetables, and micro green accoutrement.		In a rich Inn made tomato sauce, veal, spinach and ricotta. Served with a garlic parmesan stick.	
Crispy duck	\$35	Stuffed chicken supreme	\$35
Duck breast seared and topped with rosemary marmalade cream and served with winter vegetables and Italian black rice.		Roasted red peppers, Havarti with fresh basil stuffed chicken with pan fried polenta and seasonal vegetables.	

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.