

Appetizers

Steamed mussels Lemon Thai cream broth served with grilled garlic baguette.	\$21	Soup of the day Server will inform you of today's selection.	\$12
Stuffed mushroom caps 4 baked portobello mushrooms stuffed with a blend of crab, herb cream cheese and topped with gooey mozzarella.	\$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

Summer Waldorf salad Baby greens topped with a refreshing mix of local apples, walnuts, celery, grapes in a creamy citrus dressing. (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
Sweet and Savory stuffed chicken supreme Savory stuffed chicken topped with a sweet tropic infused compote of mandarin, pineapple and coconut with seasonal vegetables and choice of potato	\$38	Veal Marsala pasta A hardy Tripoline pasta coated with Inn made pesto and julienne vegetables. Adorned with ground veal Marsala, blistered tomatoes, sauteed mushrooms and garlic parmesan stick.	\$32
Risotto Creamy pesto risotto adorned with mushroom, sweet potato, leeks, and tomato chutney. (V) Add chicken or steak +\$9	\$29	Feature fish Veracruz topped fillet on herb rice, seasonal vegetables, and micro green accoutrement.	Market Price
Lobster tail and shrimp Broiled lobster tail & torpedo shrimp served sided with seasonal vegetables, jasmine rice and parmesan stick.	\$55	New York steak Seasoned flame grilled steak with ratatouille sauté, side of au jus and garlic parmesan stick. Add shrimp +\$9 Add 7oz lobster tail +\$35	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.