

Appetizers

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| <p>Steamed mussels \$25
Plump mussels tossed in a classic white wine and garlic butter, parsley oil with bruised tomatoes - served with grilled garlic baguette.</p> <p>Garlic and parmesan escargot caps \$21
Savoury escargot nestled in mushroom caps, baked with garlic herb butter and parmesan, sided with crostini.</p> <p>Crème brie slate for two \$28
Creamy baked brie topped with olive and fig tapenade, whipped honey, maple bacon, and fresh apple, served with toasted crostini.</p> | <p>Soup of the day \$12
Server will inform you of today's selection.</p> <p>Breaded shrimp \$25
Lightly butterflied and hand-dredged in unsweetened coconut for a tropical crunch. Paired with a signature Thai cream sauce.</p> <p>Falls Inn bruschetta melt \$19
French baguette with ripe tomatoes, fresh basil, garlic, and melted mozzarella, finished with a drizzle of balsamic glaze.</p> |
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Salads

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| <p>Seasonal salad \$20
Peppery arugula with blueberries, apple, goat cheese, shaved sweet potato, and toasted almonds, finished with a Greek yogurt dressing. Add chicken or steak +\$9</p> <p>The "Inn" Caesar \$22
Fresh romaine hearts dressed in a bright lemon and garlic dressing. Topped with croutons, parmesan and house-cured maple glazed bacon. Add chicken or steak +\$9</p> | <p>Tuscan shrimp & tomato skillet salad \$23
Pan seared shrimp with blistered cherry tomatoes, caramelized onions, & tossed garlic bread, finished with a balsamic glaze. Add chicken or steak +\$9</p> <p>Inn smoked local trout salad \$23
Delicately smoked flaked trout served over a bed of organic greens, topped with capers, red onions, a dill-pickled egg, seasonal veg, and creamy goat cheese. Our Inn-made citrus dressing to top it off.</p> |
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Mains

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| <p>Linguine a la Limone \$35
Pan-seared tiger shrimp tossed with melted garden leeks, sweet bell peppers, and a vibrant medley of fresh aromatics. Finished with a bright lemon zest infusion and a delicate crumble of salty barrel-aged feta.</p> <p>Stuffed chicken supreme \$35
Golden-brown chicken supreme stuffed with fresh asparagus and soft mozzarella cheese. Accompanied by a loaded sweet potato for a perfect balance of savory and sweet.</p> <p>Crispy duck leg Confit \$38
Tender duck leg finished with a light, aromatic citrus dusting. Paired with herb-flecked orange basmati rice and a medley of butter-braised seasonal vegetables.</p> | <p>Slow roasted ribs Half Rack \$25 or Full Rack \$33
Tender, oven-roasted pork ribs glazed in our signature sweet and smoky barbecue sauce. Served with your choice of velvety butter-whipped potatoes or golden crisp fries.</p> <p>Lamb shank \$39
A centerpiece of tender lamb shank, slow cooked for hours until perfectly juicy. Accompanied by hand-cut Yukon Gold fries, fresh seasonal vegetables, and a traditional cool mint sauce.</p> <p>Feature fish Market Price
Chef's seasonal feature fish, grilled with a fragrant herb-butter crust. Nestled on a velvety bed of Thai coconut cream and served with silky whipped potatoes, sautéed garlic baby kale, and burst-fired blistered tomatoes.</p> |
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New York striploin steak 8oz \$45 or 10oz \$52
A center-cut NY strip, lightly seasoned and grilled to your preferred temperature. Accompanied by a savory beef au jus, silky butter-whipped potatoes, and sautéed seasonal vegetables. Finished with a crown of crisp, battered onion rings. Add shrimp +\$9

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.