

**Appetizers**

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

**Salads**

<b>Seasonal salad</b>	<b>\$20</b>	<b>Tuscan shrimp &amp; tomato skillet salad</b>	<b>\$23</b>
Peppery arugula with blueberries, apple, goat cheese, shaved sweet potato, and toasted almonds, finished with a Greek yogurt dressing. Add chicken or steak +\$9		Pan seared shrimp with blistered cherry tomatoes, caramelized onions, & tossed garlic bread, finished with a balsamic glaze. Add chicken or steak +\$9	
<b>The "Inn" Caesar</b>	<b>\$22</b>	<b>Local Inn smoked flaked trout salad</b>	<b>\$23</b>
Fresh romaine hearts dressed in a bright lemon and garlic dressing. Topped with croutons, parmesan and house-cured maple glazed bacon crumbles. Add chicken or steak +\$9		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.	

**Classics**

<b>Shaved ham &amp; mozzarella melt</b>	<b>\$20</b>	<b>Signature crab and dill croissant</b>	<b>\$22</b>
Thinly shaved smoked ham and herb-marinated mozzarella on toasted brioche, finished with a crisp, caramelized sugar shell. Served with a hot honey-Dijon dipping sauce and golden sea-salt fries.		Creamy crab salad with garden-crisp vegetables and fresh dill on a light, flaky croissant. Served with your choice of side salad or crispy fries.	
<b>Chipotle-simmered herb meatballs</b>	<b>\$20</b>	<b>Strawberry &amp; Brie crispy chicken burger</b>	<b>\$20</b>
"Inn-made" savory meatballs seasoned with fresh garden herbs and bathed in a mild chipotle sauce. Accompanied by crisp julienned vegetables and served over aromatic rice.		Crispy chicken, triple-cream Brie, and vine-ripened strawberry compote on toasted brioche. Accompanied by market greens.	
<b>Beer-battered haddock and chips</b>	<b>1pc \$19 or 2pc \$24</b>	<b>Falls Inn burger</b>	<b>\$20</b>
Fresh Atlantic haddock, hand-dipped in our signature beer batter and fried to golden perfection. Served with house-cut chips, apple slaw, dill tarter sauce and grilled lemon.		Canadian AAA beef, Inn made 8oz patty, on a brioche bun. Served with house cut fries. Add cheddar, bacon, blue cheese, pineapple +\$3 each.	

**Mains**

<b>Lamb shank</b>	<b>\$39</b>	<b>Smoky ribs</b>	<b>Half Rack \$25 or Full Rack \$33</b>
A centerpiece of tender lamb shank, slow cooked for hours until perfectly juicy. Accompanied by hand-cut Yukon Gold fries, fresh seasonal greens, and a traditional cool mint infusion.		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.	
<b>Feature fish</b>	<b>Market Price</b>	<b>Linguine a la Limone</b>	<b>\$35</b>
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.		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.	
<b>Crispy duck leg Confit</b>	<b>\$38</b>	<b>Stuffed chicken supreme</b>	<b>\$35</b>
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.		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.	



**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.