DINNER MENU

PETIZERS

p du Jour - 6

v England Clam Chowder, fresh clams, h vegetables and cream - 8

b Cake, fresh jumbo lump crab meat, a bed of arugula with chipotle aioli - 12

d Oysters, lightly dusted and flash-fried red on a bed of arugula with creole sauce - 12

alo Wings, Franks Red Hot, ots, celery, blue cheese - 10

LADS

sic Caesar salad, creamy dressing ed with asiago cheese crisps -10 I grilled chicken -13

perg wedge, pecan wood smoked on, crumbled blue cheese and ermilk dressing - 12

y Arugula, crumbled goat cheese, roasted nuts, sliced apple, lemon vinaigrette - 12

sted Beet Salad, crumbled goat cheese, n baby arugula, grape tomatoes, amic reduction dressing -13

jula, lemon & shallot vinaigrette shaved parmesan - 5

ed greens with balsamic vinaigrette - 5

ENTRÉES

Grilled Certified Angus NY Strip Steak, roasted mushroom and fresh herb compound butter, roasted potatoes and seasonal vegetables - 28

Linguine with White Clam Sauce, fresh whole clams, garlic, white wine, fresh herbs - 17

Pan seared all natural Atlantic Salmon, black eye peas, crisp pecan wood smoked bacon, tomato, grilled lemon and micro greens - 22

Crab Cakes, pan fried fresh jumbo lump crab meat, risotto, seasonal vegetables, creole tartar sauce - 25

Coleman All Natural French Cut Chicken Breast, pan roasted, fresh tarragon, whole grain mustard, lemon, cream sauce, roasted potatoes and seasonal vegetables - 20

Grilled Eggplant Napolitano, fresh mozzarella, roasted tomatoes, fresh basil marinara sauce - 17

Grilled White Marble Farm All Natural Pork Chop, plum port wine reduction, cranberry wild rice, seasonal vegetables - 20

Mac n' Cheese, Vermont cheddar, pearl onions, smoked ham, panko crust -14

Grilled Certified Angus Flat Iron Steak Salad, fingerling potatoes, tri color baby carrots, parsnips, greens - 20

Fresh Maine Lobster Salad, haricot verts, olives, chopped egg and sky farm's fresh baby arugula tossed in a lemon vinaigrette- 25

THE BURGERS

Classic Burger, lettuce, onion, tomato, pickle, choice of cheese, hand cut fries -10/11

The Inn Burger, pecan wood smoked bacon, caramelized onions, stuffed with gruyere, hand cut fries - 13

Whippoorwill Farm Grass Fed Beef Burger, served with mixed greens or hand cut fries - 15

add cheese, bacon, caramelized onions - 1ea



THE FALLS VILLAGE INN

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Serving Lunch and Dinner 7 Days a Week • Sunday Jazz Brunch 11am until 3pm • Beautifully Appointed Guest Rooms Available