



FALLING ROCK BREAKFAST

8AM-11AM

MORNING WELCOME

COMPLIMENTARY AMUSE-BOUCHE FOR THE TABLE

GRANOLA & YOGURT

GRANOLA, GREEK YOGURT, SEASONAL BERRIES

JUICE FLIGHT

DAILY FRESH-SQUEEZED CITRUS

SMOOTHIES

STRAWBERRY-BANANA SMOOTHIE 11

PINEAPPLE-HONEY SMOOTHIE 11

FRUIT & GRAINS

VANILLA STEEL-CUT OATS 14

GOLDEN RAISINS, BROWN SUGAR

BREAKFAST PASTRIES 14

WHIPPED BUTTER, JELLY & HONEY

FRESH FRUIT BOWL 16

SEASONAL FRUIT & BERRIES, MINT YOGURT

SPECIALTIES

TWO FARM EGGS 20

ROASTED FINGERLING POTATOES,
CHOICE OF BREAKFAST MEATS

EGGS BENEDICT 23

2 POACHED EGGS, CANADIAN BACON,
ASPARAGUS, ENGLISH MUFFIN,
CITRUS HOLLANDAISE

SUPPLEMENT BLUE CRAB OR SMOKED SALMON
FOR CANADIAN BACON 15

AMISH MILK BREAD FRENCH TOAST 20

SEASONAL BERRIES, LOCAL MAPLE SYRUP

EGG WHITE OMELET 22

SHIITAKE MUSHROOMS, CHERRY TOMATOES,
SPINACH, GOAT CHEESE

AQUEOUS FEATURED OMELET 24

SEASONAL INGREDIENTS, ROASTED FINGERLING
POTATOES, LOCAL CHEESE

BREAKFAST MEATS 9

HOUSE-CURED BACON

HAINES FARM SAUSAGE

THICK-CUT COUNTRY HAM

TURKEY BACON

TOFU BACON

BREAKFAST SIDES 9

ROASTED FINGERLING POTATOES

FRESH FRUIT

BERRY BOWL

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FALLING ROCK LUNCH

11AM-4PM

SMALL PLATES

FRIED DILL PICKLES 15
SPICY RANCH REMOULADE

SALT & VINEGAR FRITES 14
SEA SALT, MALT VINEGAR AIOLI

MAINE LOBSTER BISQUE 18
LOBSTER MOUSSE, PUFF PASTRY, BRANDY

GARDEN GREENS 14
ROASTED BEETS, PICKLED RED ONION,
LARDONS, BLEU CHEESE VINAIGRETTE

SMOKED SALMON 26
ARUGULA, SHALLOT, EGG YOLK,
CHIVE CREME FRAICHE, MUSTARD BLINI

SIDES

HERBED FRENCH FRIES 7
COLESLAW 7

FRUIT CUP 8
HOUSE POTATO CHIPS 7

ENTREE SALADS & SANDWICHES

TRUFFLED FOOTPRINTS FARM
CHICKEN CROISSANT 16
PICKLED ONION, GARDEN GREENS,
VINE RIPENED TOMATO

LOBSTER ROLL 17
CELERY, PICKLES, LEMON AIOLI,
AMISH MILK BREAD

GRILLED ROMAINE 17
GRILLED CHICKEN OR STEAK, KALAMATA OLIVES,
PARMESAN, CAESAR VINAIGRETTE, BRIOCHE

ROASTED BEET 17
ROASTED BEETS, GOAT CHEESE,
LEMON-OIL SCENTED ARUGULA, ONION JAM,
SOURDOUGH BREAD

STEAK & EGG* 18
GRILLED FLANK STEAK, OVER-EASY FARM EGG,
CHARRED RED PEPPER, ROASTED GARLIC,
ONION JAM, PEPPER JACK CHEESE SAUCE

FALLING ROCK WAGYU BURGER* 18
VINE-RIPENED TOMATOES, PICKLES,
HOUSE BACON, SMOKED CHEDDAR

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FALLING ROCK DINNER

5PM-9PM

STARTERS

CHEF'S DAILY AMUSE-BOUCHE

MAINE LOBSTER BISQUE 18

LOBSTER MOUSSE, PUFF PASTRY, BRANDY

ICEBERG WEDGE 16

ROASTED BEETS, PICKLED RED ONION,
LARDONS, BLEU CHEESE CRUMBLES
BLASAMIC VINAIGRETTE

SMOKED SALMON 26

ARUGULA, SHALLOTS, EGG YOLK,
CHIVE CRÈME FRAICHE, BLINI

GRILLED ROMAINE 16

KALAMATA OLIVES, PARMESAN,
CAESAR VINAIGRETTE, BRIOCHE

BEEF TARTARE 26

CURED EGG, SHALLOT, CHIMICHURRI,
SCALLION BREAD

SHRIMP COCKTAIL 28

BLOODY MARY GRANITÉ,
ASSORTED MIGNONETTES,
BURNED MEYER LEMON CREAM

MAINS

ROASTED SEA SCALLOPS* 50

CREAMY AGED-PARMESAN POLENTA,
SWEET APPLE, CELERY & FENNEL SALAD,
ARTICHOKE VINAIGRETTE

PRIME STRIPLOIN* 54

ROASTED GARLIC WHIPPED POTATOES,
FOOT PRINT FARMS ASPARAGUS,
CHANTERELLE MUSHROOMS, BÉARNAISE SAUCE

PAN SEARED HALIBUT* 48

CRUSHED FINGERLING POTATOES,
BROCCOLI SALAD, CIOPPINO SAUCE

FOOTPRINT FARMS CHICKEN 46

CREAMY RISOTTO,
ROASTED SPRING VEGETABLES,
SHERRY VINEGAR CHICKEN JUS

MARKET FISH* 46

YUKON POTATO HASH, GARDEN SQUASH,
MOREL MUSHROOMS, SHERRY CREAM

MISO GLAZED DUCK* 48

MUSTARD GREENS, SHIITAKE MUSHROOMS,
SUGAR SNAP PEAS, SESAME,
CRISPY LOTUS ROOT, SPICY HONEY

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FALLING ROCK YOUTH MENU

ALL-BEEF HOT DOG 9

GRILLED CHEESE SANDWICH 12

AQUEOUS BURGER* 12

POPCORN SHRIMP 12

LETTUCE, TOMATO, AMERICAN CHEESE,
TOASTED KAISER

ROASTED HALIBUT * 24

SIDES 5

CHICKEN TENDERS 12

SEASONAL FRUIT | SIDE SALAD
HOUSE CUT FRIES

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FALLING ROCK DESSERT

WHITE CHOCOLATE BREAD PUDDING 16

BUTTERY CINNAMON CROISSANT, AMISH PEACHES,
VANILLA BEAN ICE CREAM

AQUEOUS SUNDAE 14

VANILLA, STRAWBERRY, SALTED BUTTERSCOTCH,
CHOCOLATE SAUCE

KEY LIME CHEESECAKE 14

TOASTED COCONUT, KEY LIME SORBET, OLIVE OIL CAKE

CHEESE PLATE 20

BEEHIVE AGED GOUDA, ESPRESSO BELLA VITANO GOLD, MOODY BLUE,
ROASTED GARLIC, DOLCE DE LECHE, LAVENDER HONEY, BUTTERY CRACKER,
CANDIED NUTS, HOUSE-MADE LAVOSH

DARK CHOCOLATE LAVA CAKE 16

MOLTEN CHOCOLATE, MIXED BERRIES, GRAND MARNIER COMPOTE,
COFFEE ICE CREAM

PAVLOVA 16

BAKED LEMON MERINGUE, PASSION FRUIT PASTRY CREAM, PINEAPPLE & KIWI RELISH

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FALLING ROCK LATE-NIGHT

10PM-7AM

ICEBERG WEDGE 16

ROASTED BEETS, PICKLED RED ONION,
LARDONS, BLEU CHEESE CRUMBLES,
BALSAMIC VINAIGRETTE

SMOKED SALMON 26

TRADITIONAL GARNISHES, BLINI

FALLING ROCK PIZZA 20

CHEESE, PEPPERONI

SHEPHERD'S ROCK HOT DOG 14

ALL CONDIMENTS

SERVED WITH YOUR CHOICE OF FRENCH FRIES OR FRUIT

CHICKEN TENDERS 14

HONEY MUSTARD DRESSING

SERVED WITH YOUR CHOICE OF FRENCH FRIES OR FRUIT

CHEESE PLATE 20

ASSORTED CHEESES, AMISH MILK BREAD, CRACKERS

MILLIE'S ICE CREAM 14

ASK YOUR BUTLER ABOUT OUR
SELECTION OF ICE CREAM PINTS

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FALLING ROCK SPIRITS

COCKTAILS

SHEPHERD SUNRISE 15

PATRON ANEJO, PASSION FRUIT LIQOUR, SODA, MUDDLED LIME

MYSTIC SUNSET 15

BULLIET RYE, HOUSE-MADE STRAWBERRY-MINT SIMPLE SYRUP, SODA, MUDDLED STRAWBERRY, LEMON

NEGRONI SANGRIA 19

NEMACOLIN LABLED WIGGLE GINIEVER, APROCOT LIQOUR, HOUSE-MADE STRAWBERRY-MINT SIMPLE SYRUP, HOUSE-MADE NEGRONI

THE ELDER 14

HENDRIX GIN, ST-GERMAN ELDERFLOWER LIQUEUR, MUDDLED ORANGE

ROSEMARY COLLINS 13

TITOS VODKA, ROSEMARY SYRUP, CRANBERRY, SODA, MUDDLED LEMON

MOCKTAIL ROSE LAUREL 6

CRANBERRY, LEMON, ROSEMARY, SPARKLING WATER

WINES

SPARKLING

MOSCATO - ZONIN "PRIMO AMORE" - PUGLIA - IT 13/52

BRUT - LANGLOIS - CHATEAU - LOIRE VALLEY - FR 16/64

WHITE / ROSÉ

RIESLING - GIESEN ESTATE - MARLBOROUGH/WAIPARA - NZ 14/56

PINOT GRIGIO - MONTEFRESCO - VENETO - IT 14/56

SAUVIGNON BLANC - RANGA RANGA - MARLBOROUGH - NZ 15/60

GRÜNER VELTLINER - SCHLOSS GOBELSBURG - "SCHLOSSKELLEREI" KAMPTAL - AT 14/56

PINOT BLANC - KURTATSCH KELLEREI - ALTO-ADIGE - IT 16/64

CHARDONNAY - LAGUNA - RUSSIAN RIVER VALLEY - CA 22/88

CHARDONNAY - SANDHI - SANTA BARBARA COUNTY - CA 22/88

NEGROAMARO ROSE, LEONE DE CASTRIS, SALENTO 14/56

RED

PAÍS VIEJO - J. BOUCHON - VALLE DE MAULE - CL 14/56

PINOT NOIR - DOMAINE JUSTIN GIRARDIN - BOURGOGNE - FR 17/78

PINOT NOIR - ROUTESTOCK - "ROUTE 99W"

WILLAMETTE VALLEY - OR 21/84

BRAUCOL - DOMAINE PHILÉMON - "CROIX D'AZAL" - GAILLAC - FR 15/60

CHIANTI CLASSICO - "RISERVA" - GABBIANO TUSCANY - IT 15/60

MALBEC - CHATEAU DU CEDRE MARCEL - COMTE TOLOSAN - FR 16/64

CABERNET SAUVIGNON - VINA ROBLES - PASO ROBLES - CA 21/84

BEER

DRAUGHT

KENTUCKY ALES "BOURBON BARREL ALE" - 8.0% ABV
LEXINGTON, KY 10

GREAT LAKES "COMMODORE PERRY" IPA - 7.7% ABV
CLEVELAND, OH 10

BROOKLYN "LAGER" 5.2% ABV - BROOKLYN, NY 8.5

BELLS "TWO HEARTED" ALE - 7.0% ABV - GRAND RAPIDS, MI 9

TROEGS "JAVAHEAD" STOUT - 7.5% ABV - HERSHEY, PA 10

ARSENAL HARD CIDER - 10% ABV - PITTSBURGH, PA 10

BOTTLED BEER

DOMESTIC/ IMPORT

MILLER LIGHT 5.5 | YUENGLING 5.5 |

COORS LIGHT 5.5 | BUD LIGHT 5.5

AMSTEL LIGHT 8 | ANGRY ORCHARD CIDER 8 |

BLUE MOON 8 | CORONA 7 | HEINEKEN 7 | STELLA ARTOIS 8