

ROHR'S

M O R R I S I N N

BITES

Smoked Whitefish Croquettes // 9
Lemon aioli

**White Cheddar and
Corned Beef Fritter // 6**
Guinness mustard

Rillette Trio // 15
*Duck, pork, smoked salmon,
French bread, apricot chutney*

Fried Bread & Butter Pickles // 5
Buttermilk chive dip

Spicy Pork Rinds with Lime // 5
Seasoned with Guajillo chile

Charcuterie with Three Meats // 10
Mustard, Irish soda bread

Cheese Board // 12
*Three artisanal American cheeses,
dried fruit and pumpernickel*

White Pudding Sliders // 10
*Grilled onions, breakfast sausage,
Swiss, brown mustard*

Irish Cheddar Popcorn // 2
Spiced Marcona Almonds // 2
Bowl of Marinated Olives // 2

SALADS AND SOUP

Kale Caesar Salad // 9.50
*Focaccia, oven dried tomato,
white anchovy*
Add chicken // 4
Add shrimp // 7
Add salmon // 8

Grilled Romaine // 10
*Cabernet buttermilk, butternut
squash chutney, spiced Marcona,
cherry tomato, gorgonzola,
crushed bacon, red grapes*

Baby Kale // 12
*Honey champagne, shaved
apple, dried cherry, toasted
sunflower seeds, gorgonzola
cheese*

Goat Cheese Salad // 12
*Whipped goat cheese, oven-
roasted red and golden beets,
candied cashews, baby greens,
cabernet vinaigrette*

Garden Salad
small 6.50 // full 8.50
*Cucumber, tomato, red onion,
celery*
*Your choice of ranch, bleu cheese,
Italian herb or balsamic*

Howth Head Chowder // 9.50
*Mussels, shrimp, salmon, cod
and pancetta*

**Oven Roasted Butternut Squash
Soup // cup 6 // bowl 7**
*Parmesan crisp, pumpkin seed
oil, pumpkin seeds*

Soup of the Day
cup 5 // bowl 7

IRISH WITH A TWIST

Irish Whiskey Wings // 12
Buttermilk chive sauce

Irish Cheese and Stout Fondue // 11
Pretzels

Steak and Stout Pie // 15
Mushrooms, horseradish chive mashed potatoes

Fish and Chips // 15
Mushy peas, bread and butter pickle tartar sauce

Whiskey Glazed Salmon // 22
*Seasonal vegetables and colcannon potatoes**

Penny Cakes and White Pudding // 16
*Homemade breakfast sausage, potato cakes,
pickled cabbage, Guinness sauce*

Chef Patrick's Specialties

PIZZA FROM OUR WOOD STONE OVEN

Grilled Chicken // 13.50
Pesto, bacon jam, Kalamata olives, toasted pine nuts

Buffalo Mozzarella // 13.50
*Smoked onion purée, oven dried tomatoes, fresh basil,
extra virgin olive oil, balsamic glaze*

Cheese // 11.50
Fontina, mozzarella, grana padano
Add pepperoni, sausage, mushroom for \$1 each

The Healthy Irishman // 13.50
*Roasted eggplant purée, sundried tomatoes, fresh spinach,
sautéed mushrooms, mozzarella cheese*

The Carnivore // 15.50
*Chopped bacon, Italian sausage, smoked brisket,
Andouille sausage, mozzarella cheese*

PLATES

Smoked Salmon BLT // 14
*North Atlantic salmon, bacon,
lettuce, tomato, chive mayo,
wheat toast*
Choice of fries

Corned Beef and Mustard // 12
*House-cured, Guinness mustard,
white cheddar cheese, light rye*
Choice of fries

Lobster Roll // 14
*Butter poached lobster, tarragon
aioli, toasted split brioche roll*
Choice of fries

Turkey Burger // 11
*Hand-formed ground turkey,
sliced pineapple, red onion,
avocado, cilantro pesto*
Choice of fries

Pork Belly //14
*Crispy sushi rice, house-made
kimchi*

Steak Frites // 20
*NY Strip steak, duck fat
potatoes, caramelized onions,
sauteed asparagus, Bordelaise
sauce*

Butternut Squash Steak // 20
*Chestnut puree, root vegetables,
spinach, herbed faro*

Grilled Chicken Sandwich // 13
*Toasted sourdough, lettuce,
bacon jam, fresh tomatoes*
Choice of fries

BURGERS

*Served with a choice of crispy potato wedges,
sweet potato fries, kettle chips or French fries*

Traditional Burger // 10.50
Lettuce, tomato

Murf Burger // 13.50
*Hand-formed patty, bacon,
sautéed mushrooms caramelized
onions, Swiss & cheddar cheeses,
crispy onions and bistro sauce**

Patty Melt // 14
*House-made Russian dressing,
caramelized onions, black garlic
jam, artisanal rye*

**Upgrade to a grass-fed,
all-natural burger// 2**

Hot Peppa // 12.50
*Pickled jalapeno, pepperjack,
roasted poblano, red pepper
spread*

No Bull // 13.50
*Beer battered deep fried
Portobello, jalapeno jam, grilled
Provolone, espelette aioli, lettuce,
tomato*

Fat Boy // 14
*Braised beef, cheddar cheese,
caramelized onions, fried pickles,
chipotle BBQ sauce*

TREATS

Margarita Mousse // 7
*Chiffon mousse infused with
jalapeno, sugar (Ages 21 and
over)*

Apple Cake Trifle // 7
*Irish spice cake, Granny Smith
apples, cinnamon crust, cream
cheese frosting, custard sauce*

**Housemade Irish Cream
Cheesecake // 9**
*Oreo cookie crust, espresso
cream, shaved chocolate*

**Chocolate Stout Brownie
Ice Cream Sandwich // 9**
*Caramel ice cream, s'mores
crust, marinated berries*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

ROHR'S

M O R R I S I N N

SPARKLING WINE

Prosecco // LaMarca // 11

WHITE WINE

Pinot Grigio // Ecco Domani // 7

Pinot Grigio // Maso Canali // 11

Sauvignon Blanc // Whitehaven // 12

☞ Sauvignon Blanc // Brutocao // 11

Moscato // Mia Dolce // 10

☞ Chardonnay // William Hill // 7

☞ Chardonnay // Frei Brothers // 13

Riesling // Free Run // 10

☞ Albarino // Gordian Knot // 9

RED WINE

☞ Pinot Noir // Edna Valley // 7

☞ Pinot Noir // MacMurray Ranch // 13

Sangiovese Docg // DaVinci // 11

Merlot // Frei Brothers // 13

☞ Syrah Blend // Bridlewood "Blend 175" // 11

☞ Zinfandel // Brutocao "Hopland Ranch" // 13

☞ Malbec // The Seeker // 10

☞ Cabernet // Louis Martini // 11

☞ Cabernet // William Hill // 7

☞ Cabernet Sauvignon // Fisticuffs // 16

☞ Red Blend // McFadden Coro // 12

DRAFT BEER

Bud Light // 4 (St. Louis, MO) // 4.2%

Champagne Velvet // 6 (Bloomington, IN) // 5.5 %

Edmund Fitzgerald // 5 (Cleveland, OH) // 5.8%

Guinness // 6 (Dublin, Ireland) // 4.2%

Sierra Seasonal // 6 (Chico, CA)

Bell's Seasonal // 6 (Kalamazoo, MI)

Sam Adams Seasonal // 5.5 (Boston, MA)

Smithwick's // 5.5 (Kilkenny, Ireland) // 4.5%

Stella Artois // 6 (Leuven, Belgium) // 5.0%

Bell's Two Hearted // 6 (Kalamazoo, MI) // 7.0%

Sun King Wee Mac // 6 (Indianapolis, IN) // 5.3%

3 Floyds Seasonal // 6 (Hammond, IN)

BOTTLED BEER

Amstel Light // 5 (Amsterdam, Netherlands) // 3.5%

Angry Orchard // 6 (Cincinnati, OH) // 5.0%

Beck's N/A // 4 (St. Louis, MO)

Bud Light // 4 (St. Louis, MO) // 4.2%

Budweiser // 4 (St. Louis, MO) // 5.0%

Coors Light // 4 (Golden, CO) // 4.2%

Kaliber N/A // 5 (Dublin, Ireland)

Kolsch // 6 (Baroda, MI) // 5.2%

Miller Lite // 4 (Milwaukee, WI) // 4.2%

Goose Island Four Stars // 5 (Chicago, IL) // 5.1%

Redd's Apple Ale // 6 (Milwaukee, WI) // 5%

COCKTAILS

Father Hesburgh Manhattan // 8

Canadian Club Whiskey, Sweet Vermouth, Cherry Juice

Dexter // 13

Blanton's Bourbon, Cointreau, Sweet Vermouth, Lemon Juice

☞ Rohr's Ultimate Bloody // 12

Ketel One Vodka, Seasoned Rim, Our Unique Blend of Herbs, Spices and Juice. Garnished with Lime, Bacon, Olive and Celery

☞ Moscow Mule // 12

Journeyman Vodka, Lime Juice, Ginger Beer

☞ Journeyman Sour // 10

Journeyman Featherbone Bourbon, Disaronno Amaretto, Simple Syrup and Fresh Lemon Juice

Leprechaun // 10

Midori, Malibu Rum, Pineapple Juice

☞ Hibiscus Martini // 11

Ketel One Vodka, Club Soda, Hibiscus Syrup, Mint

Kentucky Mule // 11

Basil Hayden Bourbon, Simple Syrup, Lime Juice, Ginger Beer

Harvest Cider // 10

Captain Morgan, Hot Apple Cider

Nutty Fighting Irishman // 10

Bushmills Irish Whiskey, Bailey's Irish Cream, Frangelico

FLIGHTS

Beer Flight // 7

Sample any four draft beers

Wine Flight Whiskey Flight

Ask your server for more information on our featured wine and whiskey flights.

☞ Drinks feature beer, wine or spirits with a Notre Dame connection