

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

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

Pork Belly //14

Crispy sushi rice, house-made kimchi

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

Crisp Romaine // 8

Fresh parmesan, focaccia crouton, oven roasted tomatoes, creamy black pepper and lemon dressing

Add chicken // 4

Add shrimp // 7

Add salmon // 8

Green Sense Grilled Romaine // 10

Cabernet buttermilk, grilled romaine, spiced Marcona, cherry tomato, gorgonzola, crushed bacon, red grapes, spring onion

Baby Kale // 8

Sunflower seeds, strawberries, pickled red onion, goat cheese

Garden Salad

small 6.50 // full 8.50

Cucumber, tomato, red onion, celery

Your choice of ranch, bleu cheese, Italian herb or balsamic

Asian Chicken Salad // 12

Romaine, cabbage, carrot, red onion, edamame, mandarin orange, toasted almond, wasabi soy dressing

All soups are made in-house.

Morel Mushroom Bisque // cup 5 // bowl 8

Truffle oil, balsamic cream

Soup of the Day cup 5 // bowl 7

French Onion Soup // bowl 8 // cup 5

Savory rosemary bread pudding, gruyere cheese

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*

🍷 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
Make it a reuben // 2

Lobster Roll // 14

Butter poached lobster, tarragon aioli, toasted split brioche roll
Choice of fries

Bistro Steak // 20

All-natural bistro steak, duck fat potatoes, caramelized onions, sautéed asparagus, Bordelaise sauce

Grilled Portobello // 15

Fingerling coins, steamed broccoli, soy dressing

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

Hot Peppa Burger // 12.50

Pickled jalapeno, pepperjack, roasted poblano, red pepper spread

No Bull, No Beef Burger // 13.50

Beer battered deep fried Portobello, jalapeno jam, grilled Provolone, espelette aioli, lettuce, tomato

Fat Boy Burger // 14

Braised beef, cheddar cheese, caramelized onions, fried pickles, chipotle BBQ sauce

Turkey Burger // 11

Hand-formed ground turkey, sliced pineapple, red onion, avocado, cilantro pesto
Choice of fries

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

TREATS

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

Prosecco // Stivali // 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

☞ White Blend // Campesino "Alina" // 12

RED WINE

☞ 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

☞ Red Blend // McFadden Coro // 12

Sangiovese Super Tuscan // Brancaia "Tre" // 15

NOTRE DAME FAMILY WINES

☞ Chardonnay // Trinitas (2014) // 11

☞ Mysteriama // Trinitas (2014) // 11

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)

Yuengling // 5 (Pottsville, PA) // 4.5%

Quaff On Seasonal // 6 (Nashville, IN)

FLIGHTS

Beer Flight // 8

Sample any four 4 oz. draft beers

Wine Flight // 2 oz.

Whiskey Flight // 3/4 oz.

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

No substitutions.

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

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

Ketel One // 12

New Amsterdam // 10

☞ 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, Rum Haven, Pineapple Juice

Kentucky Mule // 11

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

Nutty Fighting Irishman // 10

Bushmills Irish Whiskey, Bailey's Irish Cream, Frangelico

☞ Lavender Lemonade // 9

Ketel One, Lavender Simple Syrup, Lemonade

Westland Blues // 9

Westland Whiskey, Blueberries, Earl Gray Simple Syrup

☞ Terrace Tease // 9

New Amsterdam Vodka, New Amsterdam Gin, Cane Run Rum, Camarena Tequila, Blue Curacao, Sour Mix, Sprite