

# ROHR'S

M O R R I S I N N

## BITES

### Bruschetta Trio // 12

Heirloom tomato relish, fresh mozzarella

Pickled spring onions, whipped marscapone,  
lemon musto olive oil

Tea-poached grilled plum, blue cheese,  
toasted pistachios

### White Cheddar and Corned Beef Fritter // 6

Guinness mustard

### Fried Bread & Butter Pickles // 5

Buttermilk chive dip

### Hummus Platter // 10

Falafel, pita bread, cucumber and tomato salad

### Charcuterie with Three Meats // 12

Mustard

### Cheese Board // 12

Three artisanal American cheeses, dried fruit and  
pumpernickel

### Bacon Stuffed Bacon Bites // 8

Kielbasa, maplewood bacon, Michigan  
maple drizzle

### Kobe Sliders // 10

Bacon jam, caramelized onions, white cheddar

### Bacon and White Cheddar Garlic Bread // 6

White cheddar beer cheese sauce

### Irish Cheddar Popcorn // 2

### Spiced Marcona Almonds // 2

### Bowl of Marinated Olives // 2

## SOUPS

All of Rohr's soups are made in-house daily.

### 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

## SALADS

### 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

### Asian Chicken Salad // 12

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

### Crab and Roasted Corn Salad // 14

Bibb lettuce, roasted corn, radish, heirloom cherry  
tomatoes, chive, avocado, lump crab, Meyer lemon  
and ginger vinaigrette, smoked jalapeno aioli

### Garden Salad small 6.50 // full 8.50

Cucumber, tomato, red onion, celery  
Your choice of ranch, bleu cheese, Italian herb or  
balsamic

## IRISH WITH A TWIST

### ☘ Irish Whiskey Wings // 12

Buttermilk chive sauce

### ☘ Irish Cheese and Stout Fondue // 11

Pretzels, raclette cheese

### ☘ 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

Colcannon potatoes\*

☘ Chef Patrick's Specialties

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

# R O H R ' S

M O R R I S I N N

## PIZZA FROM OUR WOOD STONE OVEN

### Grilled Chicken // 13.50

*Pesto, bacon jam, Kalamata olives,  
toasted pine nuts*

### Margarita // 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

### Bistro Steak // 20

*All-natural bistro steak, duck fat potatoes,  
caramelized onions, sauteed 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*

### Asian Chicken Wrap // 12

*Blend of romaine, cabbage, red onion, carrot,  
edamame, mandarin orange, toasted almond,  
wasabi soy*

### Crab Melt // 14

*Sundried tomato, arugula, white cheddar,  
sourdough*

## BURGERS

*Your choice of chips or regular 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*

## ELEVATE YOUR MEAL

### Grass-fed, all-natural burger // 2

### Sweet potato fries // 1.50

### Potato wedges // 1.50

### Fruit cup // 1.75

### Broccoli // 2

### Asparagus // 2

### Side Salad // 2

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