BITES

Bruschetta Trio // 12
Heirloom tomato relish, fresh mozzarella
Pickled spring onions, whipped marccapone, lemon musto olive oil
Tea-poached plum, blue cheese, toasted pistachios

White Cheddar and Corned Beef Fritter // 6
Guinness mustard

Fried Bread & Butter Pickles // 6
Buttermilk chive dip

Hummus Platter // 10
Falafel, pita bread, cucumber and tomato salad

Charcuterie with Three Meats // 12
Guinness mustard, pickles

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

Bacon Stuffed Bacon Bites // 8
Bacon wrapped kielbasa, maplewood bacon, Michigan maple drizzle

Mini 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

Smoked Tomato Gazpacho // cup 5 // bowl 8
Watermelon-basil salsa, extra virgin olive oil

SALADS

Crisp Romaine // 9
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 dressing, grilled romaine, spiced Marcona almonds, cherry tomato, gorgonzola, crushed bacon, red grapes, spring onion chutney

Baby Kale // 9
Sunflower seeds, strawberries, pickled red onion, goat cheese, cabernet vinaigrette

Asian Chicken Salad // 13
Romaine, cabbage, carrot, red onion, edamame, mandarin orange, toasted almond, wasabi soy dressing
Make it a wrap with chips // 2

Crab and Roasted Corn Salad // 14.50
Bibb lettuce, roasted corn, radish, heirloom cherry tomatoes, chive, avocado, lump crab, Meyer lemon and ginger vinaigrette, smoked jalapeno aioli

Garden Salad small 6 // full 9
Cucumber, tomato, red onion, celery
Your choice of ranch, bleu cheese, Italian herb or balsamic

Watermelon Caprese // 10
Heirloom tomatoes, watermelon, fresh mozzarella, aged balsamic, extra virgin olive oil, basil

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
PIZZA FROM OUR WOOD STONE OVEN

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

Margherita // 13.50
Fresh mozzarella, tomato, basil, extra virgin olive oil

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 French fries or chips

Corned Beef and Mustard // 12
House-cured, Guinness mustard, white cheddar cheese, light rye, choice of French fries or chips

Make it a Reuben // 2

Bistro Steak* // 22
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 French fries or chips

Crab Melt // 14
Sundried tomato, arugula, white cheddar, garlic and herb cheese spread, sourdough, choice of French fries or chips

BURGERS

Your choice of chips or regular fries.

Traditional Burger* // 10.50
Lettuce, tomato

Murf Burger* // 14
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 // 12
Hand-formed ground turkey, sliced pineapple, red onion, avocado, cilantro pesto

ELEVATE YOUR MEAL

Grass-fed, all-natural burger // 2
Sweet potato fries // 1.50
Potato wedges // 1.50
Fruit cup // 1.75
Broccoli // 3
Asparagus // 4
Side Salad // 4

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