

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 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

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*

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, 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 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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