

R O H R ' S

M O R R I S I N N

BITES

White Cheddar and Corned Beef Fritter // 6

Guinness mustard

Fried Bread & Butter Pickles // 6

Buttermilk chive dip

Cabbage Dip // 8

Mascarpone, white cheddar, braised cabbage, spinach, fried pita chips

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

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.

Howth Head Chowder // cup 6 // bowl 8

Shrimp, scallops, salmon, pancetta

Roasted Butternut Squash Soup // cup 5 // bowl 7

Parmesan crisp, pumpkin seed oil, pumpkin seeds

Soup of the Day cup 5 // bowl 7

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 dressing, grilled romaine, spiced Marcona almonds, cherry tomato, gorgonzola, crushed bacon, red grapes, butternut squash chutney

Baby Kale // 9

Granny Smith apple, dried cherries, gorgonzola, pickled red onion, spiced walnuts, honey sherry vinaigrette

Asian Chicken Salad // 12

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

Make it a wrap with chips // 2

Blackened Salmon // 15

Baby spinach, arugula, hazelnuts, orange segments, goat cheese, charred onions, orange basil vinaigrette

Garden Salad small 6 // full 9

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

Cole slaw, bread and butter pickle tartar sauce

Whiskey Glazed Salmon* // 22

Brussels sprouts, parsnip puree

**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

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PIZZA FROM OUR WOOD STONE OVEN

Buffalo Chicken // 13.50

Grilled chicken, buffalo sauce, ranch dressing, chopped scallions

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 strip, parsnip puree, baby heirloom carrots, caramelized onions, Bordelaise

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

Big Smokey* // 14

Cheddar cheese, roasted pork, chipotle barbeque, jalapeno coleslaw, sliced pickle spears

Beet Burger // 14

Vegetable and beet patty, jalapeno jam, lettuce, tomato, brioche bun

Black and Blue* // 14

Blackened burger, blue cheese, black pepper spread, red onion marmalade, port syrup

Turkey Burger // 12

Roasted Poblano, pepperjack cheese, cilantro mayo

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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