

# ROHR'S

M O R R I S I N N

## BITES

### Vegetable Fritters // 6

*Smoked romesco aioli*

### Fried Bread & Butter Pickles // 6

*Buttermilk chive dip*

### Roasted Burrata // 13

*Roasted garlic marinara, burrata cheese, fresh basil, extra virgin olive oil, grilled baguette croutons*

### Hummus Platter // 12

*Falafel, pita bread, cucumber and tomato salad*

### Artisanal Charcuterie Plate // 12

*Guinness mustard, pickles*

### Cheese Board // 12

*Three artisanal domestic cheeses, dried fruit and pumpnickel*

### Bacon Stuffed Bacon Bites // 8

*Applewood smoked bacon wrapped kielbasa sausage, Michigan maple drizzle, jalapeno coleslaw*

### 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 Seafood 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 // 5 Shrimp // 7 Salmon // 8 Tofu // 4**

### Grilled Romaine // 12

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

### Fried Chicken Salad // 15

*Fried chicken, baby kale, roasted pears, figs, fried prosciutto, candied hazelnuts, golden raisins, crumbled blue cheese, Golden Dome dressing*

### Blackened Salmon Salad // 16

*Mesclun greens, heirloom tomatoes, sliced grapes, cucumber, red onions, haricot vert, sliced radish, croutons, green goddess dressing*

### Steak Salad\* // 17

*Marinated steak, baby arugula, feta cheese, spiced chickpeas, heirloom tomatoes, cara cara oranges, blood orange chipotle vinaigrette*

### Garden Salad small 6 // full 9

*Cucumber, tomato, red onion, celery. Your choice of ranch, bleu cheese, Italian herbor balsamic dressing*

### Spinach Salad // 10

*Baby spinach, marinated red beets, goat cheese, spiced walnuts, pickled onions, pomegranate seeds, sherry thyme vinaigrette*

## IRISH WITH A TWIST

### Irish Whiskey Wings // 12

*Buttermilk chive sauce, Jameson glaze*

### Irish Cheese and Stout Fondue // 11

*Soft pretzels, raclette cheese sauce*

### Irish Mac n' Cheese // 15

*White cheddar cheese sauce, bacon, scallions, mozzarella, jalapeno, cheddar breadcrumbs*

### Fish and Chips // 15

*Jalapeno coleslaw, bread and butter pickle tartar sauce.*

### Whiskey Glazed Salmon\* // 24

*Cheddar bacon mashed potatoes, grilled asparagus, whiskey glaze*

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. The Morris Inn kitchen is peanut-free, however, present in and around the food preparation areas and a part of many recipes are other identifiable allergens, including tree nuts, gluten, seafood, and fruit, for example. For additional guest safety, any meals prepared with a specific allergen alert from the guest, will be served on a green plate. We invite you to notify your server if you have any additional concerns regarding your food and personal safety.

# ROHR'S

M O R R I S I N N

## PIZZA FROM OUR WOOD STONE OVEN

### **BBQ Chicken // 13.50**

Grilled chicken, Carolina Gold BBQ sauce, applewood smoked bacon, red onion, aged cheddar, mozzarella cheese, Beso del Fuego BBQ sauce, ranch dressing

### **Burrata // 14**

Burrata cheese, sun dried tomato pesto, fried prosciutto, grilled scallions, mozzarella cheese

### **Cheese // 12**

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

### **Black Garlic and Braised Beef // 15.50**

Black garlic puree, braised beef, caramelized onions, fresh mozzarella, shredded mozzarella cheese, crushed red pepper flakes

## BURGERS

Your choice of chips or regular fries.

**Grass-fed, all-natural beef // 2**

### **Traditional Burger\* // 11**

Lettuce, tomato, brioche bun

### **Murf Burger\* // 15**

Bacon, sautéed mushrooms, caramelized onions, Swiss & cheddar cheeses, crispy onions and bistro sauce

### **Burger X\* // 14**

Chipotle-black garlic aioli, dill pickles, grilled provolone cheese, bacon, arugula, sliced tomato

### **Pimento Mac n' Cheese Burger // 14**

Pimento cheese, cavatappi pasta and white cheddar beer sauce on sourdough

### **No Bull Burger // 14**

Beer battered portobello mushroom, caramelized onion aioli, jalapeno jam, grilled provolone cheese, sliced red onion, lettuce, tomato, brioche bun

### **Black Bean Burger // 14**

Black bean patty, smashed avocado, roasted jalapeno, muenster cheese, sliced red onion, lettuce, tomato, brioche bun

### **Grilled Brie and Turkey Burger // 15**

Persimmon chutney, grilled brie cheese, hand-formed turkey patty, lettuce, tomato, brioche bun

### **Grilled Zucchini Panini // 14**

Grilled zucchini, pimento cheese, oven-roasted tomatoes, baby arugula on sourdough

## ELEVATE YOUR MEAL

These items can be ordered as an alternative to French fries or chips.

**Sweet Potato Fries // 2**

**Potato Wedges // 2**

**Fruit Cup // 2**

**Broccoli // 2**

**Asparagus // 4**

**Side Salad // 2**

## PLATES

### **Smoked Salmon Sandwich // 14**

Smoked salmon, sliced cucumber, red onion, caper-tomato relish, green leaf lettuce, wasabi cream cheese, Bavarian rye, choice of French fries or chips

### **Corned Beef and Mustard // 12**

Thinly sliced with Guinness mustard, white cheddar cheese, light rye, choice of French fries or chips

**Make it a Reuben with Russian Dressing & Sauerkraut // 2**

### **Bistro Steak\* // 24**

All-natural strip, cheddar bacon mashed potatoes, grilled asparagus, bordelaise sauce

### **Mirin Glazed Tempeh// 16**

Parsnip puree, pan seared king oyster mushrooms, sauteed spinach, pickled root vegetables, mushroom soy jus

### **Chicken Bacon Ranch Sandwich // 15**

Fried buttermilk marinated chicken breast, applewood smoked bacon, baby arugula, sliced tomato, ranch dressing, pretzel bun, choice of French fries or chips

### **Po Boy Banh Mi // 14**

Fried shrimp, pickled vegetable slaw, radish, fresh cilantro, sliced jalapeno, sliced cucumber, white bean faux pate, spicy lemon aioli, baguette, choice of French fries or chips

**Make it Vegan with Fried Tofu and Vegan Aioli // 2**

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