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 pumpernickel

Bacon Stuffed Bacon Bites // 8
Applewood smoked bacon wrapped kielbasa sausage, Michigan maple drizzle, jalapeño 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

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.

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
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

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

Miri 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

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

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