BITES

Fried Cauliflower // 6
Breaded cauliflower florets, breaded, fried and tossed in a sweet and spicy sauce, served with fresh lime and smoked jalapeno 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, jalapeno coleslaw

Kobe Sliders // 10.50
Bacon jam, caramelized onions, white cheddar

Irish Nachos // 8
Fries topped with white cheddar beer sauce, chopped applewood smoked bacon, shredded cheddar, scallions

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, persimmon chutney, red grapes

Fried Chicken Salad // 15
Fried chicken, baby kale, roasted pears, figs, fried prosciutto, spiced chickpeas, golden raisins, crumbled blue cheese, roasted pear vinaigrette

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

SOUPS

All of Rohr’s soups are made in-house daily.

Howth Head Seafood Chowder // cup 6 // bowl 8
Shrimp, scallops, salmon, pancetta

White Bean and Tomato // cup 5 // bowl 7
Cannellini beans, stewed tomatoes, fennel, parmesan crisp

Soup of the Day // cup 5 // bowl 7

*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.
**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 // 12.50**
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**
Cheddar bacon mashed potatoes, grilled asparagus, bordelaise sauce

**Mipin Glazed Tempeh // 16**
Parsnip puree, pan seared king oyster mushrooms, sauteed spinach, pickled root vegetables, mushroom soy jus

**Chicken Bacon Ranch Sandwich // 14.50**
Fried buttermilk marinated chicken breast, applewood smoked bacon, baby arugula, sliced tomato, Caribbean jerk cheese, ranch dressing, pretzel bun, choice of french fries or chips

**Banh Mi // 14**
Grilled 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

**BURGERS**

Your choice of chips or regular fries.
Upgrade to grass-fed, all-natural beef // 2

**Traditional Burger* // 11.50**
Lettuce, tomato, brioche bun

**Murf Burger* // 15.50**
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 // 3**
**Asparagus // 4**
**Side Salad // 2**

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