BITES

Fried Cauliflower // 6
Breaded and fried cauliflower florets, 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

Kobe Sliders // 10.50
Dill pickles, sliced onions, Russian dressing, shredded lettuce

Irish Nachos // 8
Potato wedges 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, spring onion chutney, red grapes

Fried Chicken Salad // 15
Fried chicken, baby kale, grilled asparagus, sugar snap peas, mango, red onion, heirloom tomatoes, roasted garlic oregano 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 herb or balsamic dressing

Power Salad // 10
Rainbow chard, baby spinach, grilled tofu croutons, roasted cauliflower, quinoa, heirloom tomatoes, burnt honey lime vinaigrette

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

Chicken Pozole // cup 6 // bowl 8
Chile pepper broth, roasted chicken, hominy, cabbage and radish

Toasted Quinoa and Corn Chowder // cup 5 // bowl 7
Sweet corn, roasted quinoa, red peppers, creme fraiche

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

IRISH WITH A TWIST

Irish Smoked Wings // 12
Buttermilk chive sauce

Irish Cheese and Stout Fondue // 11
Soft pretzels, raclette cheese sauce

Pimento Mac n’ Cheese // 15
Creamy pimento cheese sauce, applewood smoked bacon, chopped scallions

Fish and Chips // 15
Jalapeno coleslaw, bread and butter pickle tartar sauce.

Whiskey Salmon* // 24
Fried fingerling potatoes, Spanish chorizo, sweet peppers

*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

**Smoked Beef and Mustard // 12.50**
Thinly sliced corned beef 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**
Fried fingerling potatoes, Spanish chorizo, sweet peppers, jalapeno chimichurri

**Jackfruit Tinga // 16**
Spanish rice, refried beans, fried tortillas, cotija cheese, sour cream

**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

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### 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 // $1 each**

**Pizza Primavera // 12**
Sun-dried tomato pesto, zucchini, yellow squash, broccoli, asparagus, mushrooms, oven roasted tomatoes

**Chorizo and Potato Flatbread // 13.50**
Spicy tomato salsa, Mexican chorizo, fried potatoes, feta cheese, mozzarella, sliced avocado

### BURGERS

Your choice of chips or regular fries.

**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

**Gaucho Burger* // 14**
House-smoked patty, grilled Provolone cheese, pickled onions, jalapeno chimichurri, baby arugula

**The Big Easy Burger* // 14**
House patty, fried pork belly, zucchini pickles, Havarti cheese, fried egg, Worcestershire sauce, lettuce, tomato

**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**
Spiced rhubarb chutney, grilled brie cheese, hand-formed turkey patty, lettuce, tomato, brioche bun

**Adult Grilled Cheese // 14**
Havarti cheese, caramelized onions, peppadew peppers, baby arugula, honey mustard

### 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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