

# ROHR'S

MORRIS INN

## 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

Served with Ranch

### ⦿ 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 Plate // 19

Served with charcuterie, three artisanal domestic cheeses, dried fruit, Guinness mustard, pickles and pumpernickel

### Kobe Sliders // 11

Dill pickles, sliced onions, Russian dressing, shredded lettuce, cheddar cheese

### Irish Nachos // 8

Potato wedges topped with white cheddar beer sauce, chopped applewood smoked bacon, shredded cheddar, sour cream, scallions

### Irish Cheddar Popcorn // 2

### Spiced Marcona Almonds // 2

### Bowl of Marinated Olives // 2

### Tempura Fried Shishito Peppers // 9

Miso sriracha dipping sauce, sea salt, lime

## SOUPS

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

### Pozole Verde // cup 6 // bowl 8

Green chile 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

## 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, lemon-feta cheese, crushed bacon, blue-cherry chutney, red grapes

### ⦿ Fried Goat Cheese Salad // 15

Panko breaded goat cheese, sliced strawberries, savory granola, shaved toasted coconut, candy striped beets, baby kale, pickled onions, lavender-lemon 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

Black rice, edamame, heirloom tomatoes, cucumbers, spiced walnuts, haricot vert, red onions, kiwi, burnt honey lime vinaigrette

## IRISH WITH A TWIST

### Irish Smoked Wings // 12

Ranch dressing

### Irish Cheese and Stout Fondue // 11

Soft pretzels, raclette cheese sauce

### Pulled Pork Mac n' Cheese // 15

Creamy cheddar cheese sauce, slow roasted bbq pork shoulder, scallions, pork rind bread crumbs

### Fish and Chips // 15

Coleslaw, bread and butter pickle tartar sauce.

### Whiskey Salmon\* // 24

Fried fingerling potatoes, Spanish chorizo, sweet peppers

⦿ : Denotes that food item is vegan

⦿ : Denotes that food item is vegetarian

\*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

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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

### Π 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

## 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 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

### Oyster Po Boy // 14

Breaded and fried oysters, lettuce, sliced tomatoes, pickles, jalapeno remoulade, toasted baguette

## 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

### The Spaniard\* // 14

House patty, manchego cheese, black garlic jam, baby arugula, applewood smoked bacon, grilled pear

### The Fatty Patty\* // 14

House patty, Irish porter cheese, seared corned beef, caramelized onions, onion-fig jam

### 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

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

### Π Caprese Panini // 14

Artisan baguette, fresh mozzarella, sliced heirloom tomatoes, fresh basil, pistou sauce, smoked sea salt

## 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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