

ROHR'S

LUNCH

FOR THE TABLE

CHEESE AND STOUT FONDUE 12

soft pretzels, Guinness cheese sauce

BURRATA CHEESE 13

extra virgin olive oil, basil, balsamic, garlic sourdough

VEGETABLE FLATBREAD 13

tomato, olive, pickled pepper, mozzarella, parmesan

BACON FLATBREAD 14

bacon, caramelized onion, gruyère

FRIED CALAMARI 14

marinara, garlic aioli, lemon

ROASTED BEETS AND PISTACHIO 14 N

stracciatella, basil, pomegranate molasses

HUMMUS PLATE 14

marinated vegetables, fresh vegetables, grilled pita bread

SIDES

FRIES 6

garlic aioli

BROCCOLINI 8 N

arugula pesto, parmesan cheese

GARLIC MASHED POTATOES 8**ROASTED NEW POTATOES 8****SHISHITO PEPPERS 8**

whipped feta, nicoise olive, crispy shallot

BRUSSELS SPROUTS 9

sweet chili vinaigrette, scallion

MAC AND CHEESE 9

bacon, mushroom, pea, breadcrumb

CORN ELOTES 8

garlic aioli, parmesan cheese, lime



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SALADS AND VEGETABLES

ROASTED CARROT SOUP 4 / 7

pumpkin seed, chive, crème fraîche

MOROCCAN CHICKPEA STEW 4 / 7

sweet potato, lemon, greek yogurt

MARKET LETTUCE SALAD 6 / 8

honeycrisp apples, green beans, spring mix, tahini vinaigrette

TUSCAN KALE CAESAR SALAD 7 / 10

romaine, caesar dressing, sourdough crouton, parmesan cheese

CHOPPED SALAD 8 / 12

cherry tomato, cucumber, nicoise olive, salumi, pickled pepper, ricotta salata, romaine, roasted garlic vinaigrette

WEDGE SALAD 13

baby romaine, blue cheese, red onion, cherry tomato, bacon lardon, dill, buttermilk dressing

AVOCADO SALAD 14

spinach, frisee, roasted corn, poblano pepper, quinoa, fried shallot, orange vinaigrette

Add-ons

Crispy Tofu 4

Chicken 5

Shrimp 7

Blackened Salmon* 9

BUTCHER'S CASE

STEAK FRITES* (6oz) 30

hanging tender, fries, roasted garlic parsley butter

NY STRIP* (12oz) 39**FILET MIGNON* (8oz) 42****PORTERHOUSE* (30oz) 85**

*béarnaise, chimichurri, roasted garlic parsley butter,
creamy horseradish sauce*



contains nuts

SANDWICHES

served with fries or market lettuce salad

AVOCADO PITA 13 N

chickpea tabouleh, tomato, cucumber, red onion, arugula, cashew tzatziki (V)

REUBEN 14

marbled rye, corned beef, sauerkraut, swiss cheese, thousand island

TURKEY CLUB 14

wheat bread, smoked turkey, bacon, avocado, green goddess, arugula, tomato

FRIED CHICKEN SANDWICH 15

brioche bun, honey, dill pickle, poppyseed slaw

R BURGER* 15

grilled red onion, bacon, dill pickle, pepperjack, dijonnaise, pretzel bun

MAINS

ROASTED CHICKEN 25

honeycrisp apple, baby potato, parsnip, mustard jus

ROASTED SALMON* 30

succotash, micro basil

SIMPLY GRILLED FISH* MP

served with a seasonal vegetable;
please ask your server for today's selection

DESSERTS

SEASONAL GELATO 4 PER SCOOP

please ask your server for today's selections

CHOCOLATE CAKE 12**BLACKBERRY CREME BRULEE 12**

custard, fresh blackberries, whipped cream, balsamic blackberry sauce

KEY LIME TART 12

sweetened whipped cream, fresh lime zest, coconut almond crunch

TIRAMISU 12

DRAFT

Guinness	7	Irish Dry Stout (Dublin, Ireland)	4.2%
Revolution	7	Seasonal (Chicago IL)	4.5%
Angry Orchard	7	Hard Cider (Walden NY)	5%
Stella Artois	7	Pale Lager (Leuven, Belgium)	5.2%
Upland	6	“Champagne Velvet” American Pilsner (Bloomington, IN)	5.2%
Sun King	7	Seasonal (Indianapolis, IN)	5.3%
3 Floyds	8	“Gumballhead” Wheat (Munster, IN)	5.6%
Bell’s	7	Seasonal (Kalamazoo MI)	5.8%
Great Lakes	6	Seasonal (Cleveland, OH)	6%
Revolution	7	“Hazy-Hero” IPA (Chicago, IL)	6.5%
3 Floyds	7	“Zombie Dust” Pale Ale (Muenster IN)	6.6%
Bells Two Hearted	7	IPA (Kalamazoo MI)	7%

CANNED

Budweiser	8	American Lager (St. Louis MO)	5%
Bud Light	8	Light Lager (St. Louis MO)	4.2%
Yuengling	8	Red Lager (Pottsville PA)	7%
Bell’s Two Hearted	9	American IPA (Kalamazoo MI)	7%
Coors Light	8	Light Pilsner (Golden CO)	4.2%
Miller Light	8	Light Pilsner (Milwaukee WI)	4%
Michelob Ultra	8	Light Lager (St. Louis, MO)	4.2%

COCKTAILS

CLASSIC COCKTAILS

French 75 (1927)	12	Bombay Gin, lemon, simple syrup, La Marca Prosecco
Knickerbocker (1862)	12	Diplomatico Planas Rum, raspberry, Pierre Ferrand Dry Curaçao, lime
Highball (19th Century)	14	Woodford Rye, cinnamon brown sugar syrup, Angostura Bitters, cranberry juice, club soda
Pineapple Daiquiri (2013)	13	Plantation “Stiggins’ Fancy” Pineapple Dark Rum, lime, sugar, lime wheel
Vesper (1953)	13	Ketel One Vodka, Cardinal Spirits Terra Gin, Lillet Blanc, lemon
Bramble (1984)	15	Nolet’s Gin, lemon, Crème de Mûre, blackberry
Dark and Stormy	12	Gosling Dark Rum, ginger beer, lime juice

ROHR’S SIGNATURE COCKTAILS

Father Hesburgh Manhattan	13	Lot 40 Canadian Rye, Cocchi Di Torino, Bittercube Cherry Bark Vanilla bitters, cherries
Dexter	14	Woodford Reserve Bourbon, Cocchi Di Torino, Pierre Ferrand Dry Curaçao, Luxardo cherry
Autumn Sangria	15	Kraken Spiced Rum, Tawny Port spiced syrup, red wine
Journeyman Sour	15	Journeyman Featherbone Bourbon, Disaronno Amaretto, lemon juice
Belmont Rye	15	Sagamore Cask Strength Rye, Lazzaroni Amaretto, Lustau Amontillado, maple bitters

OLD FASHIONEDS

Chicago	13	Buffalo Trace Bourbon, demerara, Angostura, lemon
Oaxaca	14	Del Maguey Vida Mezcal, Camarena Reposado Tequila, mole bitters, agave nectar, orange
Wisconsin	15	Argonaut Speculator Brandy, sugar cube, Angostura, maraschino cherry, orange, soda

WINE

SPARKLING WINE

Domaine Carneros	Brut NV	17
La Marca	Prosecco	12

FRESH AND LIVELY WHITE WINES

Brutocao	Sauvignon Blanc	2019	10
Twomey Cellars	Sauvignon Blanc	2020	15
Maso Canali	Pinot Grigio	2019	12
McBride	Sauvignon Blanc	2020	14

CHARDONNAY

Crossbarn by Paul Hobbs	Chardonnay	2019	15
William Hill Estate	Chardonnay	2019	10
The Calling	Chardonnay	2018	15

ROSÉ

Balletto	Rosé	2020	13
Hampton Water	Rosé	2020	17

PINOT NOIR

J Vineyards	Pinot Noir	2018	17
Ken Wright	Pinot Noir	2020	14
Crossbarn by Paul Hobbs	Pinot Noir	2018	18

CABERNET SAUVIGNON

Crossbarn by Paul Hobbs	Cabernet Sauvignon	2018	22
Louis Martini “Louis Selection”	Cabernet Sauvignon	2018	12
The Calling	Cabernet Sauvignon	2017	15

BOLD AND INTRIGUING RED WINES

Fess Parker	Syrah	2018	13
Chappellet “Mountain Cuvee”			
Proprietor’s Blend	Red Blend	2019	16
Josh Cellars	Zinfandel	2019	17