

ROHR'S

BRUNCH

FOR THE TABLE

CHEESE AND STOUT FONDUE 12
soft pretzels, Guinness cheese sauce

BURRATA CHEESE 13
extra virgin olive oil, basil, balsamic, garlic sourdough

ROASTED BEETS AND PISTACHIO 14 N
stracciatella, basil, pomegranate molasses

HUMMUS PLATE 14
marinated vegetables, fresh vegetables, grilled pita bread

FAVORITES

MUFFINS 5
blueberry lemon • banana pecan **N** •
banana (gluten-free) • blueberry (gluten-free)

WAFFLE 12 N
candied pecans, bourbon caramel, whipped cream, served with maple syrup

AVOCADO TOAST 13
country sourdough, tomato, tahini, arugula, radish

SMOKED SALMON PLATE* 15
toasted bagel, cream cheese, red onion, caper, tomato

IRISH FRENCH TOAST* 14
cinnamon bread, strawberries, Irish whipped cream

OATMEAL 6 N
whipped ricotta, maple syrup, toasted walnut, raisin

EGGS

served with breakfast potatoes (substitute fruit // 2)

TWO EGGS ANY STYLE* 12
with bacon or breakfast sausage, and choice of toast

BREAKFAST SANDWICH 13
croissant, mini omelette, tomato cream cheese, bacon, cheddar

OMELETTE 13
choice of three ingredients (add ingredients // \$.50)

Cheese: cheddar, swiss, feta
Meat: bacon, sausage, ham
Vegetable: roasted mushroom, tomato, spinach, pepper, onion

EGGS BENEDICT* 14
tarragon hollandaise, canadian bacon, arugula, english muffin

STEAK AND EGGS... AND POTATOES* 32
hanging tender, breakfast potatoes, two eggs any style

SALADS

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

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 8*

SANDWICHES

served with fries or market lettuce salad

AVOCADO PITA 13 N
chickpea tabouleh, tomato, cucumber, red onion, arugula, cashew tzatziki (V)

TURKEY CLUB 14
wheat bread, smoked turkey, bacon, avocado, green goddess, arugula,
tomato

R BURGER* 15
grilled red onion, bacon, dill pickle, pepperjack, dijonnaise, pretzel bun

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

SIDES

EGG ANY STYLE* 3

SAUSAGE 4

BACON 5

BERRIES 4

BREAKFAST POTATOES 4

FRIES garlic aioli **6**

BROCCOLINI arugula pesto, parmesan cheese **8 N**

SHISHITO PEPPERS whipped feta, nicoise olive, crispy shallot **8**

BRUSSELS SPROUTS sweet chili vinaigrette, scallion **9**

CORN ELOTES garlic aioli, chipotle parmesan cheese, lime **8**

BEVERAGES

ICED TEA 3.50

ESPRESSO / DOUBLE ESPRESSO 3.50 / 5.50

JUICES 4

cranberry, pineapple, grapefruit, orange

FRESHLY SQUEEZED ORANGE JUICE 6

COFFEE OR HOT TEA 4.50

LATTE 5.50

MIMOSA 12

prosecco, orange juice

ROHR'S BLOODY 14

Ketel One Vodka, Rohr's Bloody Mix, pickled vegetables

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



Scan to view menu
on your device

Due to preparation for our dinner menu, eggs are unavailable on weekends after 3 p.m.

** Items are cooked to order and contain or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. v8*

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