

ROHR'S

BRUNCH

FAVORITES

- PANCAKES 12**
seasonal flavor of the month
- FRENCH TOAST 14**
maple-whiskey butter, whipped cream
- BELGIAN WAFFLE 12**
maple-whiskey butter, whipped cream
- Add-ons**
Rohr's bananas foster & salted pecans 2
mixed berry compote 2
Meyer lemon & poppyseed 2

- AVOCADO TOAST 13**
smashed avocado, marinated tomatoes, balsamic glaze, sourdough, microgreens
- OATMEAL 7 N**
brûléed bananas, blueberries, toasted almonds, cookie butter
- CHICKEN & WAFFLE SANDWICH 18**
Pearl waffles, deep fried chicken breast, habanero-honey butter, smoked bacon, served with breakfast potatoes
- STEAK FRITES 42**
Angus Long Island steak, roasted garlic butter

- GREEN SMOOTHIE BOWL 7 N**
creamy avocado, oat milk, spinach, apple, cashew, granola, fresh berries
- CORNED BEEF HASH 18**
corned beef hash, tri-color peppers, caramelized onions, breakfast potatoes, fried egg
- SMOKED SALMON PLATE* 17**
toasted bagel, Boursin cheese, tomato, cucumber, red onion, capers, mixed greens

EGGS

served with breakfast potatoes (substitute fruit // 2)

- TWO EGGS ANY STYLE* 14**
with bacon or breakfast sausage, breakfast potatoes, and choice of toast
- BREAKFAST SANDWICH 16**
whiskey-apple braised corned beef, apple gastrique, Dubliner cheese, fried egg, spicy pickled mustard seed aioli
- VEGETABLE FRITTATA 15**
spinach, sun-dried tomatoes, mushrooms, provolone cheese, microgreens

- DENVER OMELETTE 16**
diced ham, onions, bell peppers, cheddar cheese
- SOUTHWEST OMELETTE 16**
chorizo, poblano pepper, roasted tomato, pickled red onion, cotija cheese, cilantro, chipotle crema

- EGGS BENEDICT* 17**
peameal Canadian bacon, hollandaise, English muffin
- STEAK AND EGGS* 40**
Angus Long Island steak, two eggs any style, breakfast potatoes
- SALMON BENEDICT* 17**
smoked salmon, poached eggs, baby arugula, hollandaise, English muffin, fresh herbs

SANDWICHES

served with fries or market lettuce salad

- FRIED CHICKEN SANDWICH 18**
garlic aioli, hot honey, housemade pickles, brioche bun

- R BURGER* 19**
mustard-q aioli, Gouda cheese, caramelized onions, bacon, brioche bun

SALADS

- CHOPPED SALAD 8 / 16**
salami, smashed cucumbers, heirloom tomatoes, pickled peppers, Castelvetrano olives, roasted garlic vinaigrette, goat-feta cheese

- CAESAR SALAD 7 / 14**
romaine lettuce, focaccia crouton, aged Parmesan cheese, Caesar dressing

- AVOCADO SALAD 16 N**
little gem lettuce, heirloom tomatoes, Irish Dubliner cheese, smoked bacon, spring onion chutney, avocados, spiced Marcona almonds, grapes, green garlic ranch dressing

- Add-ons**
Crispy Tofu 5 *Chicken 6* *Shrimp 7* *Blackened Salmon* 8* *Steak* 12*

SIDES

- EGGS ANY STYLE* 2 / 4**
1 or 2 eggs
- SAUSAGE 4**
- CHICKEN SAUSAGE 6**
- BACON 5**
- BERRIES 6**
- BREAKFAST POTATOES 4**
- MUFFIN 5**
- FRIES & GARLIC AIOLI 7**

BEVERAGES

- ICED TEA 3.50**
- JUICES 4**
cranberry, pineapple, grapefruit, orange
- FRESHLY SQUEEZED ORANGE JUICE 6**
- COFFEE OR HOT TEA 4.50**
- ESPRESSO 3.50 / 5.50**
- LATTE 5.50**
- MIMOSA 12**
La Marca Prosecco, orange juice
- ROHR'S BLOODY 14**
Ketel One Vodka, Rohr's bloody mix

N contains nuts 20% Gratuity will be applied to tables of 8 or more

** 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.*

Please inform your server of any severe allergies. Our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or sesame.

While we take steps to minimize risk, please be advised that cross-contact may occur. 7.2.26