

STARTERS

HOMEMADE PRETZELS

7

four hand-rolled pretzel logs served with choice of two sauces:

peanut butter honey mustard whole grain german mustard parmesan garlic oil roasted red pepper aioli

TRUFFLE BACON MAC + CHEESE

orecchiette pasta, truffle parmesan béchamel sauce, house-cured bacon, mozzarella, panko bread crumbs, baked and served in a cast iron skillet

STUFFED JALAPEÑOS

halved jalapeños stuffed with goat cheese,

house-cured bacon, fresh herbs, served on a bed of san marzano sauce

CHARCUTERIE PLATE

12

10

5

8

chef's choice of meats + cheeses, wood-fired crackers, seasonal accompaniments

WOOD-FIRED WINGS

eight wings served with blue cheese, carrots, celery served in choice of sauce:

parmigiano reggiano-garlic kind sauce (our homemade buffalo sauce) sweet mango chili cajun curry

black button moonshine bbq

CHEDDAR HIGHLAND SOUP

sharp cheddar, *rohrbach* highland lager, smoked bacon, onion

SALADS

PEAR GORGONZOLA

13

local greens, bosc pear, red onion, house-cured bacon, gorgonzola, honey dijon vinaigrette

MARKET SALAD

12

local greens, cucumber, red onion, shaved carrot, goat cheese, avocado, green goddess vinaigrette

CAESAR

10

fresh romaine, lemon-caper caesar dressing, house-made croutons, parmegiano reggiano

OUINOA

12

local greens, tri-color quinoa, tomato, queso fresco, fire roasted bell peppers, red onion, avocado, sofrito vinaigrette

- ADD CHICKEN TO ANY SALAD +4

OUR MENU CHANGES SEASONALLY WITH THE PUBLIC MARKET'S LOCAL OFFERINGS



remember to check our beer board for flagships,

current seasonals, + small-batch brews

Pssst...join us Saturday mornings for breakfast pizza specials until 2:00pm!

· PLEASE NOTE WE ARE NOT A GLUTEN FREE KITCHEN. HOWEVER WE DO PROVIDE GLUTEN-FREE MENU OPTIONS ·

· STARTERS + SALADS ·

WOOD-FIRED PIZZAS

truffle béchamel cream sauce, ricotta,

parmigiano reggiano, wild mushrooms,

fresh ricotta, parmegiano reggiano,

garlic parmesan oil, swiss + mozzarella

cheese, swan market smoked bratwurst,

house-cured bacon, ale-braised onions,

Reds

THE CLASSIC

14

san marzano sauce, provolone, mozzarella, cup + char pepperoni, fresh basil

SAUSAGE

15

san marzano sauce, mozzarella. house-made fennel sausage, fire roasted peppers, red onion, banana peppers, fresh basil, crushed red pepper

MARGHERITA

13

san marzano sauce, mozzarella, basil, extra virgin olive oil, sea salt

CARNIVORE

16

san marzano sauce, mozzarella. cup + char pepperoni, barbacoa, house-made fennel sausage, house-cured bacon, queso fresco

U)hites

MUSHROOM

truffle oil, rosemary

WHITE KNIGHT

cherry tomato, fresh basil

caraway seed, fresh thyme

THE GERMAN

The Adventurous

WINTER HARVEST

garlic parm oil, lively run goat cheese, roasted butternut squash, brussels sprouts, prosciutto, arugula, red onion, rosemary, extra virgin olive oil

13 garlic parmesan oil, mozzarella,

15

THE ROCKY BARBACOA 16 salsa verde, queso fresco, mozzarella,

barbacoa (braised beef brisket), red onion, roasted red peppers, cilantro

#BUFFALOVE

kind sauce (housemade buffalo sauce). mozzarella, gorgonzola, red onion, smoked chicken, celery

5

SAUCE: CHOOSE 1

san marzano red • garlic parmesan oil extra virgin olive oil

CHEESE: CHOOSE 1

shredded mozzarella • fresh mozzarella ricotta • goat cheese • gorgonzola provolone • parmegiano reggiano

TOPPINGS: CHOOSE 2

mushrooms • red onion roasted red peppers • prosciutto cup + char pepperoni house-cured bacon house-made fennel sausage roasted chicken breast



ADDITIONALS: +1 EACH

arugula • basil • extra virgin olive oil drizzle truffle oil • farm egg • barbacoa beef

HANDHELDS

add any third listed topping +1

SERVED WITH PICKLE AND CHOICE OF KETTLE CHIPS OR SIDE SALAD • UPGRADE TO SOUP +2

MARKET CHICKEN PANINI

smoked chicken breast, house-cured bacon, chipotle mayo, provolone, avocado, arugula

CAPRESE CHICKEN PANINI

smoked chicken breast, fresh mozzarella, tomato, arugual basil pesto

HAM + CHEESE

black forest ham, swiss, whole grain german mustard, served on pressed whole wheat bread

WOOD-FIRED BRATWURST 12

swan market smoked bratwurst, sauerkraut, whole grain german mustard served on a fresh warm roll

BARBACOA TACOS

13

two roasted corn tortillas, barbacoa (braised beef brisket), salsa verde, pickled red onion, queso fresco, cilantro

CHICKEN CAESAR WRAP

10

smoked sliced chicken, fresh romaine, lemon-caper caesar dressing, parmegiano reggiano, wrapped tightly in a flour tortilla

VEGGIE WRAP

10

local greens, tri-color quinoa, cucumber, onions, roasted red peppers, provolone, sofrito vinaigrette, wrapped tightly in a flour tortilla

WOOD-FIRED FARE

ROHRBACH ALES + LAGERS

SCOTCH ALE 6.8% ABV full-bodied ale brewed with a sweet finish

HIGHLAND LAGER 5% ABV crisp, german-style amber lager

RAILROAD STREET IPA 6.5% ABV balanced session india pale ale with citrusy hops

VANILLA PORTER 5.9% ABV rich, complex porter with vanilla added

BLUEBERRY ALE 4.5% ABV crisp blonde ale with natural flavors added

SPACE KITTY 8.7% ABV award-winning citra double india pale ale

SEASONALS, NEOTERIC SERIES,

+ SMALL-BATCH BREWS

our beers are constantly rotating fresh out of the brewery check the board for our current seasonals and other unique brews

4-SAMPLE FLIGHT

get a taste of rohrbach by tasting any four beers of your choice currently on tap.



WINE LIST

Reds	GLASS	750ML
DREAMING TREE MERLOT	8	32
MARK WEST PINOT NOIR	7	26
HERON HILL RED ECLIPSE		30
Whites FOX RUN CHARDONNAY	7	27
INSPIRE MOORE LOVE REISLING	7.50	30
SHELDRAKE PINOT GRIS	8	32
FULKERSON MOSCATO	7	28
FULKERSON SUNSET BLUSH	6	24

BLACKBIRD CIDER



ALSO AVAILABLE

FRESHLY GROUND COSTA RICAN BEAN **PEPSI** COFFEE DIET PEPSI HOT + ICED TEA PINK LEMONADE SIERRA MIST

DESSERTS BEER HALL FLOAT 4 rohrbach house-made draft root beer poured over pittsford dairy ice cream substitute vanilla porter +2 BELGIAN DOUBLE CHOCOLATE COOKIE 6 served warm with pittsford dairy ice cream, whipped cream, chocolate drizzle

LIBATIONS + DESSERT •