

# MENU

EXECUTIVE CHEF PAUL YOW  
SOUS CHEF CANDACE LEE | SOUS CHEF THOMAS VILLAGOMEZ



FORBIDDEN ROOT  
RESTAURANT AND BREWERY

## BAR SNACKS

<b>Cheese &amp; Crackers (v)</b> Whipped Beer Cheese, Honey, Scallions, Ritz crackers	11
<b>Cheddar &amp; Chive Seasoned Popcorn (gf, v)</b>	6
<b>Spiced Candied Bacon (gf)</b>	10
<b>Cheddar Beer Bread (v)</b> House-Made Cultured Butter	9
<b>French Onion Potato Chips (vg)</b>	7
<b>Soft Pretzel Bites</b> Seasoned Worcestershire Butter, IPA Queso	9

## SHAREABLES

<b>Avocado Pineapple Salsa (vg, gf,s)</b> Chili Oil, Cilantro, Tortilla Chips	12
<b>Crab Queso Dip</b> Piquillo Peppers, Crispy Onions, Wonton Chips	14
<b>Chipotle Chickpea Hummus (vg)</b> Romesco Sauce, Roasted Vegetables, Wonton Chips	12
<b>Lasagna Dip</b> Marinara, Whipped Ricotta, Parmigiano Reggiano, Wonton Chips	13
<b>Warm Burrata (v)</b> Marinara, Pesto, Balsamic Glaze, Giardiniera Garlic Bread	15
<b>Chili Cheese Fries</b> Beef & Beer Chili, Cheddar, Pickled Jalapeno, Green Chili Sour Cream	17
<b>Brussel Sprouts (v, gf, s)</b> Miso Butter, Everything Spiced Almonds, Lemon Zest	15
<b>Pork &amp; Sauerkraut Balls</b> Cream Cheese, Beer Mustard Sauce	11
<b>Confit Chicken Wings</b> Honey Hot or Korean BBQ w/ Sesame & Scallions (Blue Cheese or Ranch + \$0.50) 6 pieces or 12 pieces	6/12 12/18

## CHEESE & CHARCUTERIE

Choose 1 for 8 / 3 for 23 / 6 for 38

<b>Manchego</b> , Sheep - Spain	<b>Raclette</b> , Cow - France
<b>Maytag Blue</b> , Cow - Wisconsin	<b>Beamster Aged Gouda</b> , Cow - Netherlands
<b>Palacios Chorizo</b> , Pig - Spain	<b>House-cured &amp; Smoked Bacon</b> , Pig - Easton

## WEEKLY SPECIALS

<b>Monday: Burger. Beer. Bourbon.</b> FR Double Smashburger with your choice of Draft Beer. Add a shot of FR Single Barrel Watershed Bourbon +1	19
<b>Tuesday: Paul's Pierogis</b> 5 handmade Pierogis, stuffed to perfection with Potatoes & Aged White Cheddar. Topped with Caramelized Onions & served with Sour Cream. Available From 3PM-Close	11
<b>Wednesday: FR Italiano</b> <b>Italian Chopped Sandwich</b> Salami, Pepperoni, Onion, Pepperoncini, Romaine, Provolone, Parmesan, Italian Dressing.	9
<b>Parmesan Fries</b> Garlic, Chili Flake, Garlic Sauce	7

## SALADS & SMALL PLATES

<b>*Caesar Salad</b> Parmesan Cheese, Garlic Sourdough Croutons	12
<b>Baby Spinach Salad (v, gf)</b> Dried Cherries, Candied Pecans, Strawberries, Goat Cheese, Red Onion, Orange Miso Dressing	12
<b>Greek Wedge Salad (v, gf)</b> Gem Lettuce, Onion, Kalamata Olives, Cucumber, Tomato, Feta, Garlic Yoghurt Dressing, Honey Pepper Vinaigrette	13
<b>Chilled Peanut Curry Noodle Salad (v)</b> Greens, Carrot, Sweet Potato, Dried Cherries, Pecans Scallions, Sweet Curry Aioli, Peanut Vinaigrette	14
<b>Smoked Beer Braised Pork Belly</b> Honey BBQ, Korean Potato Salad, Cilantro	16
<b>Beef &amp; Beer Chili</b> Black Bean, Cheddar, Green Chili Sour Cream	10
<b>Szechwan Fried Eggplant (vg)</b> Crispy Rice, Peppers, Onions, Zucchini & Squash, Scallions, Sesame Seeds	15
<b>*Tuna Poke</b> Coconut Rice, Greens, Cucumber, Ginger, Street Corn Yuzu Mayo, Soy Sesame Vinaigrette, Wonton Chips	16

## MAINS

<b>FR Smash Burger</b> Single or Double Patty, Giardiniera Mayo, White American, Onions, B&B Pickles, Brioche Bun, Fries	15/18
<b>Beer Braised Short Rib</b> Basil Mashed Potatoes, Smoked Tomato Gravy, Crispy Leeks	28
<b>FR Reuben</b> House-made Corned Beef, Swiss, Sauerkraut, Reuben Dressing, Marbled Rye Bread, Fries	19
<b>Ramen Spiced Mac &amp; Cheese (v)</b> Corn, Nori, Scallions, Sesame Seeds	16
<b>Crispy Cod Sandwich</b> Dill Pickle Potato Chip Crust, Romaine, Tartar Sauce, Brioche Bun, Fries	17
<b>Veggie Burger (v)</b> Black Bean Mushroom Patties, Pimento Cheese, Guacamole, Wonton Chips, Romaine, Brioche Bun, Fries	17
<b>Nashville Hot Chicken Sandwich</b> B&B Pickles, Buttermilk Ranch, Brioche Bun, Fries	17
<b>Duck &amp; Dumplings</b> Duck Confit, Ricotta Gnocchi, Mirepoix, Herbs	24
<b>*Herb Grilled Salmon Sandwich</b> Cooked Medium, Chili Crunch Slaw, Cherry Chipotle Mayo, Brioche Bun, Fries	18
<b>Smoked Ribeye Sandwich</b> 12 hour Slow Smoked Ribeye, Crispy Onions, IPA Queso, House-Made Focaccia, Cajun Fries, Sweet Chili Ketchup	19

## DESSERTS

<b>Hummingbird Cake (Pineapple, Banana, Coconut, Cream Cheese Frosting)</b>	9
<b>Cheesecake (Please ask your server about today's flavor)</b>	9
<b>Hudsonville Creamery Vanilla Bean Ice Cream (gf)</b>	7
<b>Hudsonville Creamery Buckeye Ice Cream</b>	7

v - vegetarian | gf - gluten free | vg - vegan | s - shared fryer

\*Consuming raw or uncooked meats, poultry, seafood, shellfish, and eggs may increase your risk of foodborne illness. Please notify your server of any food allergies or sensitivities

An automatic 21% gratuity will be added to parties of 10 or more guests

To help offset the cost of CC processing, a 3% fee will be applied to credit card payments only.