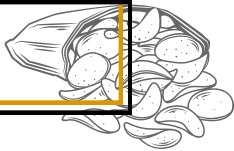


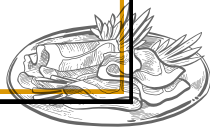
DINNER

bar snacks



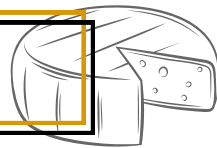
 popcorn GF - Lemon Pepper Chicken Seasoning	\$5
 house potato chips GF - BBQ Cheddar Jalapeno	\$7
 warm marinated olives V GF - Olive Mix, Hops, Burnt Garlic, Rosemary, Citrus	\$12
 pub mix V - Pretzels, Sesame Sticks, Nuts, FR Beer, Chipotle-Miso Molasses	\$9
 beer cheese + crackers - Whipped Beer Cheese, Spicy Maple, Scallions and Ritz Crackers	\$11
 beer bread - FR Beer Baked Bread, House Cultured Butter	\$9

small plates + sharables



 carrot soup V GF - Carrot, Charred Lime, Jalapeno, Crispy Carrot, Coconut, Herb Oil	\$13
 baby iceberg salad GF - Green Goddess, Marinated Tomatoes, Pickled Pearl Onions, Egg Yolk, House Smoked Bacon	\$16
 vada pav sliders V* - Mint Chutney, Pickled Red Fresno Peppers, Pineapple-Tamarind Jam	\$14
 hearth roasted root vegetables GF - Labneh, Chili Oil, Preserved Lemon, Pepitas	\$16
 hearth roasted cauliflower V* GF - Black Rice, Feta, Hot Honey, Dill, Radish, Finger Pepper Chile Powder	\$22
 beet tartine - Grilled Sourdough, Golden Beets, Ricotta, Pine Nuts, Pickled Currant	\$16
 shaved foie gras GF - Candied Cashew, Raspberry, Oatmilk	\$19
 grazing board - House Made Giardiniera, Beer Bread, Nduja Sausage, Raisin Mostarda, Burrata, Radicchio	\$24

cheese



served with crostini, seasonal jam, & walnut + herb salad
1 cheese for \$8 | 3 cheeses for \$22 | 6 cheeses for \$38

 beamster goat gouda Goat Holland	 mobay Sheep + Goat Wisconsin
 asher blue Raw Cow Georgia	 grana padano Cow Italy
 merlot bellavitano Cow Wisconsin	 barely buzzed Cow Utah

mains



 spanish octopus GF - House Made Chorizo, Roasted Guajillo, Sweet Potato Hash, Chicharrón	\$28
 beer steamed mussels * - FR Beer, Jerk Sauce, Tostones, Charred Pineapple, Butter Baguette	\$21
 lion's mane mushroom sandwich V - Fried Lion's Mane Mushroom, Crispy Onions, Coleslaw, Special Sauce, Pickled Jalapeno	\$18
 hearth roasted pork shank - Pipian Rojo, House Made Tortillas, Finger Pepper Hot Sauce, Farmers Cheese, Pickled Onions	\$38
 flour power lumache pasta V* - Lumache Pasta, Mushroom Ragout, Golden Enoki Mushrooms, Parmesan Frico, Crispy Rosemary	\$21
 duck + dumplings - Duck Confit, Ricotta Gnocchi, Mirepoix, Duck, Crispy Duck Skin	\$24
 atlantic scallops* GF - Sweet Corn, Delicata Squash Chips, Sweet Drops	\$29
 beer braised short rib - Braised & Grilled Boneless Short Rib, Marble Potatoes, Horseradish, Cipolini Onions, Fermented Endive	\$29
 fr burger* - Single or Double Smash Patty, Giardiniera Mayo, White American Cheese, Onions, B&B Pickles, Buttery Bun <i>Add House Smoked Thick-Cut Bacon - \$5</i>	\$15/18
 hearth burger* - 8oz Served Medium Rare, Giardiniera Mayo, 6 Yr Aged Cheddar, Onions, B&B Pickles, Buttery Bun <i>Add House Smoked Thick-Cut Bacon - \$5</i>	\$24

V - vegan
V* - can be made vegan with certain substitutions
GF - gluten free (fried items may share fryer with gluten ingredients)

Locally sourced ingredients from Nichol's Farm, Seedling Farm, Montelimar Bakery, and Four Star Mushrooms.

*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, and eggs may increase your risk of food born illness.

***Dessert Menu, Happy Hour, and Daily
Specials are on the back of the menu.***

A 20% Gratuity will be added to parties of 6 or more.
A 3% service fee will be added to all credit card transactions.



🌐Forbiddenroot.com

📷@cultivatebyforbiddenroot

📺/cultivatebyforbiddenroot



weekly specials

| monday |

| tuesday |

| wednesday |

| thursday |

Burger Monday

\$18 Double
\$15 Single

Burger +
Choice of Forbidden Root
Beer

Add Bourbon Shot \$1

Choice of Fries or Salad

Add House Bacon \$4

*House Vegetarian Vada Pav
Patty Available

\$2 Oysters

(by the 1/2 dozen)

w/ Hibiscus Apples +
Sunflower Seed Pesto
or

w/ Classic Mignonette +
Lemon

Buttermilk Fried
Chicken

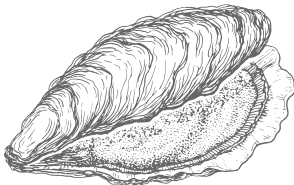
Fried 1/2 Chicken \$23

Duckfat Biscuit, Honey Butter,
Finger Pepper Hot Sauce, B & B
Pickles

House-made Hot
Pocket

\$12

Chef's rotating assortment
of fillings



\$10 Wine by the glass

+

\$10 House Martini

(Gin, Dry + Blanc Vermouth,
Cucumber Bitters)

happy hour specials
4-6pm mon-thu 3-5pm fri

| \$10 house flight | + | 1/2 off bar snacks | + | \$5 FR beer full pours |

| \$8 classic cocktails calls | + | \$5 off small plates |

| 1/2 off bottles of wine | + | \$8 glasses of wine |

dessert offerings

sweets

coffee + tea \$4

fortified wine \$8

| carrot cake | \$10
-Horchata Ice Cream, Chai Spice,
Whipped Cream Cheese Frosting,
Candied Carrot

| grilled pound cake | \$10
-Mango Passion Tea Ice Cream,
Coconut Caramel, Spiced Nuts,
Coconut Cookie

| carrot cake shake | \$9
-Carrot Cake, Hazelnut Mousse,
Candied Carrot

| daydream drip coffee |
| green hot tea |
| herbal hot tea |
| earl grey hot tea |

| sherry | Lustau
Jarana ~ Fino
Papyrus ~ Manzanilla
Los Arcos ~ Amontillado
Don Nuño ~ Oloroso
San Emilio ~ PX
Emilín ~ Moscatel

| port | Fonseca
~Dry White
~Ruby
~10 year Tawny