

# MENU

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



FORBIDDEN ROOT  
RESTAURANT AND BREWERY

## BAR SNACKS

- Cheese & Crackers (v)** 11  
Whipped Beer Cheese, Honey, Scallions, Ritz crackers
- Cheddar & Chive Popcorn (gf, v)** 6
- Spiced Candied Bacon (gf)** 10
- Cheddar Beer Bread (v)** 9  
House-Made Cultured Butter
- French Onion Potato Chips (vg, s)** 7
- Soft Pretzel Bites (v)** 9  
Dill Pickle Queso

## SHAREABLES

- Avocado Pineapple Salsa (vg, gf, s)** 12  
Chili Oil, Cilantro, Tortilla Chips
- Crab Queso Dip** 14  
Piquillo Peppers, Crispy Onions, Wonton Chips
- IPA Spinach Dip (v)** 12  
Served warm, Provolone & Cream Cheese, Toasted Almonds, Wonton Chips
- Warm Burrata (v)** 15  
Marinara, Pesto, Balsamic Glaze, Garlic Bread
- Beef Carpaccio** 17  
IPA Mustard Aioli, Micro Arugula, Toasted Almonds, Toasted Beer Bread Shards
- Brussel Sprouts (v, gf, s)** 15  
Miso Butter, Everything Spiced Almonds, Lemon Zest
- Confit Chicken Wings** 6/12 12/18  
Honey Hot or Korean BBQ w/ Sesame & Scallions (Blue Cheese or Dill Ranch + \$0.50)  
6 pieces or 12 pieces

## SALADS & SMALL PLATES

- \*Caesar Salad** 13  
Parmesan Cheese, House Garlic Sourdough Croutons
- Smoked Salmon Arugula Salad** 14  
Potato, Goat Cheese, Sunflower Seeds, Watermelon Radish, Yuzu Mustard Dressing
- Greek Salad (v, gf)** 13  
Romaine Lettuce, Onion, Kalamata Olives, Cucumber, Tomato, Feta, Garlic Yoghurt Dressing, Honey Pepper Vinaigrette
- Chilled Peanut Curry Noodle Salad (v)** 14  
Greens, Carrot, Sweet Potato, Dried Cherries, Pecans, Scallions, Sweet Curry Aioli, Peanut Vinaigrette
- Smoked Beer Braised Pork Belly** 16  
Honey BBQ, Korean Potato Salad, Cilantro
- Szechwan Fried Eggplant (vg)** 15  
Crispy Rice, Peppers, Onions, Zucchini & Squash, Scallions, Sesame Seeds
- Creole Shrimp Cocktail** 14  
Celery, Onions, Peppers, Cajun spice, Garlic Oil, Toasted Bread
- Beef & Beer Chili** 10  
Black Bean, Cheddar, Green Chili Sour Cream

## CHEESE & CHARCUTERIE

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

- Carr Valley "Glacier" Gorgonzola**, Cow - Wisconsin
- Beamster Aged Gouda**, Cow - Netherlands
- Rosemary Goat Rodeo**, Goat - Pennsylvania
- House-cured & Smoked Bacon**, Pig - Easton
- Manchego**, Sheep - Spain
- Palacios Chorizo**, Pig - Spain

## HANDHELDS

- FR Smash Burger** 15/18  
Single or Double Patty, Giardiniera Mayo, White American, Onions, B&B Pickles, Brioche Bun, Fries
- Korean French Dip** 20  
Beef Bulgogi, Crispy Onions, White American, Garlic Scallion Mayo, Toasted Ciabatta, Beef Jus, Fries
- Veggie Burger (v)** 17  
Black Bean Mushroom Patties, Pimento Cheese, Guacamole, Wonton Chips, Romaine, Brioche Bun, Fries
- Nashville Hot Chicken Sandwich** 17  
B&B Pickles, Buttermilk Ranch, Brioche Bun, Fries
- \*Herb Grilled Salmon Sandwich** 18  
Cooked Medium, Chili Crunch Slaw, Cherry Chipotle Mayo, Brioche Bun, Fries
- Crispy Cod Sandwich** 17  
Dill Pickle Potato Chip Crust, Romaine, Tartar Sauce, Brioche Bun, Fries

## MAINS

- Roasted Beef Tenderloin** 30  
Roasted Shallot Mashed Potatoes, Smoked Tomato Gravy, Crispy Leeks
- Ramen Spiced Mac & Cheese (v)** 16  
Corn, Nori, Scallions, Sesame Seeds
- Duck & Dumplings** 24  
Duck Confit, Ricotta Gnocchi, Mirepoix, Herbs
- Crab Cake** 28  
Maryland Style Crab Cake, Whole Grain Mustard Aioli, Arugula Salad, Carrots, Red Onion, Shaved Fennel

## DESSERTS

- Raspberry Chocolate Torte** 9  
Coffee Liqueur Chocolate Ganache, Whipped Cream
- Buckeye Ice Cream** 7  
Hudsonville Creamery

## WEEKLY SPECIALS

- Monday: Burger. Beer. Bourbon.** 19  
FR Double Smashburger with your choice of Draft Beer. Add a shot of FR Single Barrel Watershed Bourbon +1
- Tuesday: Paul's Pierogis** 11  
5 handmade Pierogis, stuffed to perfection with Potatoes & Aged White Cheddar. Topped with Caramelized Onions & served with Sour Cream. Available From 3PM-Close

## Wednesday: \$1 Confit Wings

Minimum of 4 wings per flavor. Must purchase a beverage, Dine-in special only! (House-made Blue Cheese or Dill Ranch + \$0.50)

## ROOTED ROTATIONS

Enjoy these items through March and check back in for April's new flavors!

- Corned Beef Balls** 11  
House-made Reuben Dressing
- Chicken Schnitzel Sandwich** 18  
Lettuce, Crispy Onions, Yuzu Street Corn Mayo, Shokupan, Fries
- Red Velvet Cheesecake** 9
- Blackberry Irish Mule** 14  
Proper 12, Ginger Beer, Crème de Mûre, Lime Juice

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.