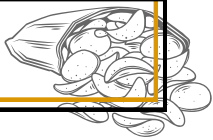


DINNER

bar snacks



| popcorn | GF \$5
- Lemon Pepper Chicken Seasoning

| house potato chips | GF \$7
- BBQ Cheddar Jalapeno

| warm marinated olives | V GF \$12
- Olive Mix, Hops, Burnt Garlic, Rosemary, Citrus

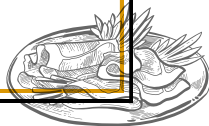
| pub mix | V \$9
- Pretzels, Sesame Sticks, Nuts, FR Beer, Chipotle-Miso Molasses

| beer cheese + crackers | \$11
- Whipped Beer Cheese, Spicy Maple, Scallions and Ritz Crackers

| beer bread | \$9
-FR Beer Baked Bread, House Cultured Butter

| beef jerky | \$10
-Tamarind Marinated with Lime and Aleppo

small plates + sharables



| carrot soup | V GF \$13
- Carrot, Charred Lime, Jalapeno, Crispy Carrot, Coconut, Herb Oil

| ploughman's salad | \$16
- Little Gem, Smoked Ham Hock, Aged Cheddar, Cornichon, Grilled Apple, Sourdough Crouton, Mustard Vinaigrette

| vada pav sliders | V* \$14
- Mint Chutney, Pickled Red Fresno Peppers, Pineapple-Tamarind Jam

| hearth roasted root vegetables | GF \$16
- Labneh, Chili Oil, Preserved Lemon, Pepitas

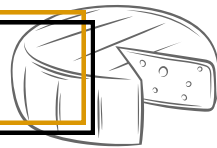
| hearth roasted cauliflower | V* GF \$22
- Black Rice, Feta, Hot Honey, Dill, Radish, Finger Pepper Chile Powder

| beet tartine | \$16
- Grilled Sourdough, Golden Beets, Ricotta, Pine Nuts, Pickled Currant

| shaved foie gras | GF \$19
- Candied Cashew, Raspberry, Oatmilk

| grazing board | \$24
- House Made Giardiniera, Beer Bread, Nduja Sausage, Raisin Mostarda, Burrata, Radicchio

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 \$28
-House Made Chorizo, Roasted Guajillo, Sweet Potato Hash, Chicharrón

| beer steamed mussels * | \$21
- FR Beer, Jerk Sauce, Tostones, Charred Pineapple, Butter Baguette

| lion's mane mushroom sandwich | V \$18
- Fried Lion's Mane Mushroom, Crispy Onions, Coleslaw, Special Sauce, Pickled Jalapeno

| hearth roasted pork shank | \$38
- Pipian Rojo, House Made Tortillas, Finger Pepper Hot Sauce, Farmers Cheese, Pickled Onions

| flour power lumache pasta | V* \$21
- Lumache Pasta, Mushroom Ragout, Golden Enoki Mushrooms, Parmesan Frico, Crispy Rosemary

| duck + dumplings | \$24
-Duck Confit, Ricotta Gnocchi, Mirepoix, Duck, Crispy Duck Skin

| atlantic scallops* | GF \$29
-Squash Puree, Butternut Fondant, Delicata Chips, Sweet Drops, Brown Butter Solids, Sage

| beer braised short rib | \$29
- Braised & Grilled Boneless Short Rib, Marble Potatoes, Horseradish, Cippolini Onions, Fermented Endive

| fr burger* | \$15/18
- Single or Double Smash Patty, Giardiniera Mayo, White American Cheese, Onions, B&B Pickles, Buttery Bun
Add House Smoked Thick-Cut Bacon - \$5

| hearth burger* | \$24
- 8oz Served Medium Rare, Giardiniera Mayo, 6 Yr Aged Cheddar, Onions, B&B Pickles, Buttery Bun
Add House Smoked Thick-Cut Bacon - \$5

| porchetta sandwich | \$20
- Hearth Roasted Porchetta, Demi Baguette, House Made Giardiniera, Manzano Peppers, Jus

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

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.

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



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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

| Friday |

House-made Musubi

\$5

Served with a Wakame Salad

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



| 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

coffee + tea \$4



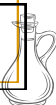
| daydream drip coffee |

| green hot tea |

| herbal hot tea |

| earl grey hot tea |

fortified wine \$8



| sherry | Lustau

Jarana ~ Fino

Papyrus ~ Manzanilla

Los Arcos ~ Amontillado

Don Nuño ~ Oloroso

San Emilio ~ PX

Emilín ~ Moscatel

| port | Fonseca

~Dry White

~Ruby

~Tawny