

DINNER

bar snacks



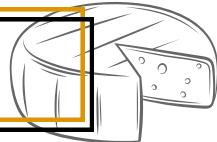
popcorn GF - Lemon Pepper Chicken Seasoning	\$5
house potato chips GF - BBQ Cheddar Jalapeno	\$7
warm marinated olives V GF - Olive Mix, Hops, Burnt Garlic, Rosemary, Citrus	\$12
pub mix V - Pretzels, Sesame Sticks, Nuts, FR Beer, Chipotle-Miso Molasses	\$9
beer cheese + crackers - Whipped Beer Cheese, Spicy Maple, Scallions and Ritz Crackers	\$11
beer bread - FR Beer Baked Bread, House Cultured Butter	\$9
beef jerky - Tamarind Marinated with Lime and Aleppo	\$10

small plates + sharables



carrot soup V GF - Carrot, Charred Lime, Jalapeno, Crispy Carrot, Coconut, Herb Oil	\$13
ploughman's salad - Little Gem, Smoked Ham Hock, Aged Cheddar, Cornichon, Grilled Apple, Sourdough Crouton, Mustard Vinaigrette	\$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

beemster 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 - Squash Puree, Butternut Fondant, Delicata Chips, Sweety Drops, Brown Butter Solids, Sage	\$29
beer braised short rib - Braised & Grilled Boneless Short Rib, Marble Potatoes, Horseradish, Cippolini 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
porchetta sandwich - Hearth Roasted Porchetta, Demi Baguette, House Made Giardiniera, Manzano Peppers, Jus	\$20

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.

CULTIVATE™

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weekly specials

| monday |

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

| tuesday |

\$2 Oysters

(by the 1/2 dozen)

w/ Hibiscus Apples +
Sunflower Seed Pesto
or
w/ Classic Mignonette +
Lemon

| wednesday |

Buttermilk Fried Chicken

Fried 1/2 Chicken \$23

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

| thursday |

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