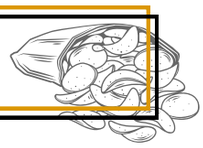
DINNER

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



|shakshuka soup| $13
- Tomato, Bell Pepper, Poached Egg, Feta Crumbles, Sourdough Crouton

|ploughman's salad| V* $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

|potted smoked shortrib| $18
- Membrillo, Brioche Toast, Widmere Aged Brick Cheese, Pickled Mustard Seeds

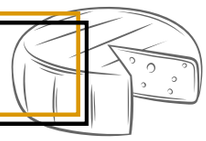
|hearth roasted cauliflower|V $22
- Miso, Green Curry, Forbidden Rice, Shiitake, Serrano Peppers

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

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

|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

|beemster goat gouda|
Goat | Holland

|asher blue|
Raw Cow | Georgia

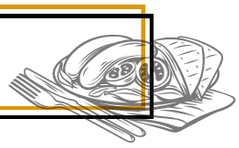
|merlot bellavitano|
Cow | Wisconsin

|mobay|
Sheep + Goat | Wisconsin

|grana padano|
Cow | Italy

|barely buzzed|
Cow | Utah

mains



|hearth roasted octopus| $26
- Burnt Lemon Vinaigrette, Cannellini Bean, Dried Cherry Tomato, Confit Garlic, Kale, Sesame Cracker

|little neck clams*| $21
- Beer Steamed Clams, House Smoked Bacon and Sausage, Fennel Agrodolce, Chickpeas, Butter Baguette

|olive oil poached halibut*| $42
- Spring Onion Crust, Wood Fired Asparagus, English Peas, Pearl Onion, Beurre Monté

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

|beef back ribs| $28
- Hearth Roasted, Pomegrante Glaze, Grit Cake, Glazed Sweet Potato, Corn Nuts, Pearl Onion, Chili Crisp

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

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

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

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

|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

|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

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.

CULTIVATE by FORBIDDEN ROOT

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weekly specials



|monday|

Burger Monday

$24 Hearth
$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/ IPA Vinegar, Orange, Toasted Almond
or
w/ Classic Mignonette + Lemon

———————————

$10 Wine by the glass
+
$10 House Martini
(Gin, Dry + Blanc Vermouth, Cucumber Bitters)

|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

|dulce de leche ice cream sandwich| $10
- Tart Cherries, Vanilla Caramel, Pistachio Crumble

|roasted almond budino| $10
- Candied Lemon, Coffee, Caramel Tuille

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

coffee + tea $4



|magnum 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