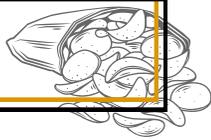


DINNER

bar snacks



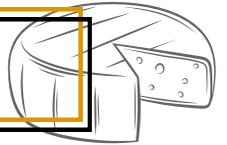
- | popcorn | GF** \$5
- Lemon Pepper Chicken Seasoning
- | house potato chips | GF** \$7
- BBQ, Cheddar Jalapeno
- | warm marinated olives | V GF** \$12
- Olive Mix, Hops, Burnt Garlic, Rosemary, Citrus
- | pub mix | V** \$9
- Pretzels, Sesame Sticks, Nuts, FR Beer, Chipotle-Miso Molasses
- | beer cheese + 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
- | shaved foie gras | GF** \$19
- Candied Cashew, Raspberry, Oatmilk
- | hearth roasted cauliflower | V* GF** \$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 | 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 | GF** \$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
- | 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 fusilli pasta | V*** \$21
- Fusilli 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
- | beef back ribs |** \$28
- Hearth Roasted, Pomegranate Glaze, Grit Cake, Glazed Sweet Potato, Corn Nuts, Pearl Onion, Chili Crisp
- | 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

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.

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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/ IPA Vinegar, Orange,
Toasted Almond
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



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**

~**Tawny**