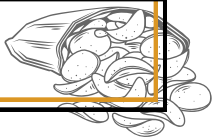


DINNER

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

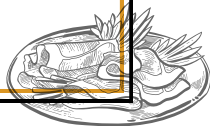
| **pub mix** | **V** \$9
- Pretzels, Sesame Sticks, Nuts, FR Beer, Chipotle-Miso Molasses

| **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

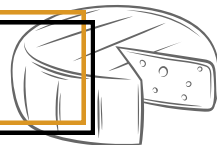
| **hearth roasted cauliflower** | **V GF** \$22
- Miso, Green Curry, Forbidden Rice, Shiitake, Serrano Peppers

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

| **hearth roasted root vegetables** | **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** | **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

| **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, Pomegranate 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

| **heirloom tomato sandwich** | **V*** \$18
- Nichol's Farms Heirloom Tomato, Balsamic, Basil Mayo, Shallot Jam, Ciabatta

| **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

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 |

| tuesday |

| wednesday |

| thursday |

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

\$2 Oysters

(by the 1/2 dozen)

w/ IPA Vinegar, Orange,
Toasted Almond
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

| 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



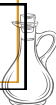
| daydream drip coffee |

| 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