MENU

EXECUTIVE CHEF PAUL YOW
SOUS CHEF CANDACE LEE

FORBIDDEN ROOT
RESTAURANT AND BREWERY

BAR SNACKS

Cheddar & Chive Popcorn (gf, v) 6

Spiced Candied Bacon (gf) 10

Jalapeño & Cheese Beer Bread (v) 9

Sweet Chili Potato Chips (vg, gf,s) 7

Crispy Pork Skewers 9
Korean BBQ, Sesame, Scallions, Spicy Mayo

Cheese & Crackers (v) 11
Whipped Beer Cheese, Honey, Scallions, Ritz crackers

Soft Pretzel Bites (v, s) 9
Pimento Beer Cheese

Deviled Eggs-California Roll Style (gf) 11
Crab Salad, Wasabi Filing, Avocado, Sesame, Nori, Spicy Sauce

CHEESE & CHARCUTERIE

Choose 1 for 8 / 3 for 23 / 6 for 38

Huntsman Stilton/Cheddar, Cow - England

Rosemary Goat Rodeo, Goat - Pennsylvania

Manchego, Sheep - Spain

Beamster Aged Gouda, Cow - Netherlands

House-cured & Smoked Bacon, Pig - Easton

Dry Cured Chorizo, Pig - Spain

SHAREABLES

Avocado Pineapple Salsa (vg, gf, s) 12
Chili Oil, Cilantro, Tortilla Chips

Crab Queso Dip 14
Piquillo Peppers, Corn, Crispy Onions, Wonton Chips

Warm Spinach & Artichoke Dip (v) 13
Parmesan Bread Crumbs, Tortilla Chips

Burrata (v) 15
Pesto, Arrabbiata, Greens, Balsamic Glaze, Garlic Bread

Brussel Sprouts (v, gf, s) 15
Miso Butter, Everything Spiced Almonds, Lemon Zest

Confit Chicken Wings 6/12 12/18
Honey Hot (gf, s) or Korean BBQ w/ Sesame & Scallions (Blue Cheese or Dill Ranch + $0.50)
6 pieces or 12 pieces

Crab Rangoon Balls 11
Sweet Chili Mustard Sauce

WEEKLY SPECIALS

Monday: Burger. Beer. Bourbon. 19
FR Double Smashburger with your choice of Draft Beer. Add a shot of FR Single Barrel Watershed Bourbon +1

Tuesday: Paul's Pierogis (v) 11
5 handmade Pierogis, stuffed to perfection with Potatoes & Aged White Cheddar. Topped with Caramelized Onions & served with Sour Cream.

Wednesday: $1 Confit Wings
Minimum of 4 wings per flavor. Must purchase a beverage, Dine-in special only! (House-made Blue Cheese or Dill Ranch + $0.50)

ROOTED ROTATIONS

Enjoy these items through October and check back in for November's new flavors!

SALADS & SMALL PLATES

Pumpkin Chili 11
Beef, Beans, Sour Cream, Toasted Pumpkin Seeds

***Caesar Salad** 13
Parmesan Cheese, House Garlic Sourdough Croutons

Smoked Salmon Arugula Salad (gf) 14
Potato, Goat Cheese, Sunflower Seeds, Watermelon Radish, Yuzu Mustard Dressing

Chilled Peanut Curry Noodle Salad (v) 14
Greens, Carrot, Sweet Potato, Dried Cherries, Pecans Scallions, Sweet Curry Aioli, Peanut Vinaigrette

Grilled Garlic Shrimp 16
Harissa Cream, Green Curry, Bell Pepper, Carrots, Green Onion, Pistachio & Gold Raisin Cous Cous

Szechwan Fried Eggplant (vg, s) 15
Crispy Rice, Peppers, Onions, Zucchini & Squash, Scallions, Sesame Seeds

Hummus Plate (v) 14
Pita, Zaatar Oil, Pickled Onion, Tabouleh, Feta, Capers, Kalamata olives, Pepperoncini

MAINS

Beer Braised Pork Shank 28
Soy Miso Mashed Potatoes, Yuzu Cherry Gastrique

Chicken Parmesan Sandwich 17
Fresh Mozzarella, Parmesan, Marinara, Basil Aioli, Brioche Bun, Fries

Korean French Dip 21
Beef Bulgogi, Crispy Onions, White American, Garlic Scallion Mayo, Toasted Ciabatta, Beef Jus, Fries

Veggie Burger (v) 17
Black Bean Mushroom Patties, Pimento Cheese, Guacamole, Wonton Chips, Romaine, Brioche Bun, Fries

Nashville Hot Chicken Sandwich 17
B&B Pickles, Buttermilk Ranch, Brioche Bun, Fries

***Herb Grilled Salmon Sandwich** 18
Cooked Medium, Chili Crunch Slaw, Cherry Chipotle Mayo, Brioche Bun, Fries

Crispy Cod Sandwich 17
Salt, Pepper, & Onion Potato Chip Crust, Romaine, Tartar Sauce, Brioche Bun, Fries

Fried Heirloom Tomato Sandwich (v) 16
Panko Breaded Tomatoes, Parmesan, Mozzarella, Arugula, Basil Aioli,Toasted Ciabatta

Ramen Spiced Mac & Cheese (v) 17
Nori, Scallions, Sesmae Seeds, Panko Bread Crumbs

Duck & Dumplings 24
Duck Confit, Ricotta Gnocchi, Mirepoix, Herbs

FR Smash Burger 15/18
Single or Double Patty, Giardiniera Mayo, White American, Onions, B&B Pickles, Brioche Bun, Fries

DESSERTS

Chocolate Chip Beer Bread 9
Chocolate Peanut Butter Porter Sauce

Caramel Apple Pie Cheesecake 9
Filo Crust

Buckeye Ice Cream 7
Hudsonville Creamery

v - vegetarian | gf - is or can be made gluten free | vg - vegan | s - shared fryer
*Consuming raw or uncooked meats, poultry, seafood, shellfish, and eggs may Increase your risk of foodborne illness. Please notify your server of any food allergies or sensitivities
An automatic 21% gratuity will be added to parties of 10 or more guests
To help offset the cost of CC processing, a 3% fee will be applied to credit card payments only.