



# MENU



## BAR SNACKS

### POPCORN

Kimchi Spice

### HOUSE POTATO CHIPS

Dill Pickle Chips, Sour Cream French Onion Dip

### PUB GRUB

Puffed Rice, Rice Crackers, Ramen Spice, Nori, Sunflower Seeds

### FR BEER BREAD

House-made Bread, Sumac-Honey Butter

### BEER CHEESE & CRACKERS

Whipped Aged Cheddar, FR Beer, Spicy Maple, Ritz Crackers

### HOUSE BEEF JERKY

Garlic-Honey Mustard

### SOFT PRETZEL

Smoked Cheddar Pub Cheese, **Ghost Tropic** Honey Mustard

## SMALL PLATES

### BEER CHEESE SOUP

Aged Cheddar, Popcorn, Pickled Jalapeno, Caraway Rye

Add Chorizo + 5

### ARUGULA SALAD

Tart Cherries, Farmer Cheese, Almonds, Pink Peppercorn,

Pomegranate Vinaigrette

### KALE SALAD

Shaved Fennel, Fresh Herbs, Tahini-Orange Dressing,

Puffed Chickpeas, Fried Shallots

### BRUSSELS SPROUTS

Granny Smith Apple, Spiced Pepita, Golden Raisins, Parmesan

### BURRATA

Baby Beets, Sesame Crackers, Oranges, Ciabatta

### HOUSE MADE CHORIZO

Smashed Marble Potatoes, Aji Verde, Queso Fresco, Fresno Chiles

## DAILY SPECIALS

### HAPPY HOUR M-TH 3-6; F 3-5

1/2 OFF ALL BAR SNACKS; \$5 FR DRAFTS; \$8 GLASSES OF WINE;

1/2 OFF BOTTLES OF WINE; \$8 SELECT COCKTAILS

#### MONDAY: BURGER, BEER, AND BOURBON

Single or double FR burger and any FR Beer; Add a shot of Four Roses for \$1

#### WEDNESDAY: OYSTERS ON THE HALF SHELL (HALF DOZEN/ORDER)

Choice of: Mignonette & Lemon, or Pickled Allium-Sunflower Gremolata

## DESSERTS

### OATMEAL PIE

Royal icing, Rum Raisins, Tres Leches Cream, Winter Spices

### BANANA BEER BREAD,

Brûléed Banana, Coconut, Dulce De

Leche Mousse, Lime

### CHOCOLATE BEER CAKE

Hazelnut Praline, Vanilla Buttercream, Nutella, Coffee

## CHEESE

6 **CHOICE OF 1 / 8; CHOICE OF 3 / 22; ALL 6 / 38**

Crostinis, House Accoutrements

### 8 MARISA

Sheep | Wisconsin

### ROSEMARY MANCHEGO

Sheep | Spain

### 7 BARELY BUZZED

Cow | Utah

### MOBAY

Sheep, Goat | Wisconsin

### 9 CAMEMBERT

Cow | France

### TALEGGIO D.O.P.

Cow | Italy

## MAINS

11



### CHEF'S FEATURE



10

### SCHNITZEL PLATE

17

Milk Brined Pork Schnitzel, Salt and Vinegar Potatoes, Mustard

Beer Cream, Apple Cider Gel

13

### BEER STEAMED MUSSELS

22

House Made Sausage, Confit Potato, Spicy Tomato Sauce,

Shaved Fennel, Ciabatta

9

### PAN SEARED BLACK BASS

24

Grilled Leeks, Celery Root, Toasted Hazelnut,

Granny Smith Apple

15

### PASTA BROCCOLI

22

Flour Power Casarecce Pasta, Broccoli Pesto, Pine Nut,

Pickled Spring Onion, Aleppo pepper

14

### DUCK & DUMPLINGS

23

Duck Confit, Ricotta Gnocchi, Mirepoix, Duck Jus, Crispy Duck Skin

14

### BEER BRAISED SHORT RIB

28

Roasted Root Vegetables, Polenta, Swiss Chard, Sweet Drops

15

### MUSHROOM POT PIE

21

Wild Mushroom Filled Pastry, Porcini Caramel, Side Salad

17

### ROASTED CARROTS

17

Whole Oven Roasted Carrots, Eggplant Purée, House Chili Crisp,

Compressed Cucumbers, Carrot Tops

### JACKFRUIT SANDWICH

17

Napa Cabbage, Shredded Jackfruit, House BBQ Sauce,

BBQ Potato Chips, Sesame Bun

### FR BURGER

15

Single Smashburger, Giardiniera Mayo, White American Cheese,

Onions, B&B Pickles, Butter Bun, **Double Burger +3**

### FRIED CHICKEN SANDWICH

17

**Regular:** Fried Thigh, B&B pickle, Special Sauce, Fried Onion

**Spicy:** Hot Thigh, Spicy Mayo, Jalapeño Jam, Fermented Cabbage

### MILK BRINED PORK SCHNITZEL SANDWICH

17

Pickled Beet Mayo, Slaw, Sesame Bun

All Sandwiches served with choice of fries, or a house side salad

Denotes Vegan

A 3% Credit Card Fee is added to all checks, we will gladly remove if you would like to pay cash or debit card. | A 20% Gratuity will be added to parties of 6 or more. | Please notify your server of any food allergies or sensitivities.\*These items are cooked to order. Consuming raw or undercooked meats, Poultry, seafood, shellfish, eggs may increase your risk of foodborne illness. 4pk cans, pub-only beer, t-shirts, and gift certificates available

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EXECUTIVE CHEF PETER BEATTY SOUS CHEF JOSE REYES