



# 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**

### ENDIVE SALAD

Belgian Endive, Walnut Vinaigrette, Comte, Compressed Pears

### KALE SALAD

Flowering Kale, Fennel, Baby Spinach, Strawberry Basil Hefeweizen

Inufused Strawberries, Candied Lemon, Basil Vinaigrette

### BRUSSELS SPROUTS

Granny Smith Apple, Spiced Pepita, Golden Raisins, Parmesan

### BURRATA

Sunflower Pesto, Roasted Peppers, Dried Nicoise Olives, Focaccia

### HOUSE MADE CHORIZO

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

## DAILY SPECIALS

### HAPPY HOUR M-TH 4-6; 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

#### SUNDAY: CHICKEN WINGS

Flavors: Spicy Valentina, Nashville Hot Dry Rub, Caesar, BBQ

## DESSERTS

### OATMEAL PIE

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

### CHOCOLATE BEER CAKE

Hazelnut Praline, Vanilla Buttercream, Nutella, Coffee

### BANANA BEER BREAD,

Brûléed Banana, Coconut, Dulce De Leche Mousse, Lime

Vegan

## CHEESE

6 **CHOICE OF 1 / 8; CHOICE OF 3 / 22; ALL 6 / 38**  
Crostinis, House Accoutrements

8 **MARISA**  
Sheep | Wisconsin

7 **BARELY BUZZED**  
Cow | Utah

9 **COMTÉ**  
Cow | France

**ROSEMARY MANCHEGO**  
Sheep | Spain

**MOBAY**  
Sheep, Goat | Wisconsin

**TALEGGIO D.O.P.**  
Cow | Italy

## MAINS

### CHEF'S FEATURE

10 **SCHNITZEL SUB SANDWICH** 21  
House Made Polish Sausage, Milk Brined Schnitzel, Mozzarella, Tomato Sauce, Giardiniera, Sub Roll

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 CAVOLA NERO** 22  
Flour Power Lumache Pasta, Tuscan Black Kale, Sunflower Cream, Pistachios

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, Pickled Peruvian Sweet Peppers

15 **"REUBEN" POT PIE** 21  
House Corned Beef, Thousand Island, Swiss Cheese, Sauerkraut, Swiss Cheese Sauce, 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

**PUB BURGER\*** 21  
10oz patty served Medium Rare, Aged Hook's Cheddar, Giardiniera Mayo, Onions, B&B Pickles, Butter Bun

**FR BURGER\*** 15  
Single Smashburger, Giardiniera Mayo, White American Cheese, Onions, B&B Pickles, Butter Bun, **Double Burger +3**

**SPICY CHICKEN SANDWICH** 17  
Nashville 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

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.\*Consuming raw or undercooked meats, poultry, seafood, shellfish, and eggs may increase your risk of foodborne illness.

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EXECUTIVE CHEF PETER BEATTY SOUS CHEF JOSE REYES

