



MENU



BAR SNACKS

POPCORN	6
Kimchi Spice	
HOUSE POTATO CHIPS	8
Dill Pickle Chips, Sour Cream French Onion Dip	
PUB GRUB	7
Puffed Rice, Rice Crackers, Ramen Spice, Nori, Sunflower Seeds	
FR BEER BREAD	9
House-made Bread, Sumac-Honey Butter	
BEER CHEESE & CRACKERS	11
Whipped Aged Cheddar, FR Beer, Spicy Maple, Ritz Crackers	
HOUSE BEEF JERKY	10
Garlic-Honey Mustard	
SOFT PRETZEL	13
Smoked Cheddar Pub Cheese, Ghost Tropic Honey Mustard	
SMALL PLATES	9
BEER CHEESE SOUP	15
Aged Cheddar, Popcorn, Pickled Jalapeno, Caraway Rye	
ADD CHORIZO + 5	
ARUGULA SALAD	14
Tart Cherries, Farmer Cheese, Almonds, Pink Peppercorn, Pomegranate Vinaigrette	
KALE SALAD	17
Shaved Fennel, Fresh Herbs, Tahini-Orange Dressing, Puffed Chickpeas, Fried Shallots	
BRUSSELS SPROUTS	17
Granny Smith Apple, Spiced Pepita, Golden Raisins, Parmesan	
BURRATA	15
Baby Beets, Sesame Crackers, Oranges, Ciabatta	
HOUSE MADE CHORIZO	17
Smashed Marble Potatoes, Aji Verde, Queso Fresco, Fresno Chiles	
DAILY SPECIALS	

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

½ OFF ALL BAR SNACKS; \$5 FR DRAFTS; \$8 GLASSES OF WINE; ½ 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

TUESDAY: CHICKEN WINGS

Choice of Valentina Hot, BBQ, or Caesar Sauce

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

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

THURSDAY: FRIED GIARDINIERA

A FR classic & house favorite back one night a week, with house ranch dip

DESSERTS

OATMEAL PIE	CHOCOLATE BEER CAKE
Royal icing, Rum Raisins, Tres Leches Cream, Winter Spices	Hazelnut Praline, Vanilla Buttercream, Nutella, Coffee
BANANA BEER BREAD, Brûléed Banana, Coconut, Dulce De Leche Mousse, Lime	

CHEESE

CHOICE OF 1 / 8; CHOICE OF 3 / 22; ALL 6 / 38	
Crostinis, House Accoutrements	
MARISA	ROSEMARY MANCHEGO
Sheep Wisconsin	Sheep Spain
BARELY BUZZED	MOBAY
Cow Utah	Sheep, Goat Wisconsin
CAMEMBERT	TALEGGIO D.O.P.
Cow France	Cow Italy

MAINS

BEER STEAMED MUSSELS	22
House Made Sausage, Confit Potato, Spicy Tomato Sauce, Shaved Fennel, Ciabatta	
PAN SEARED BLACK BASS	24
Grilled Leeks, Celery Root, Toasted Hazelnut, Granny Smith Apple	
PASTA BROCCOLI	22
Flour Power Casarecce Pasta, Broccoli Pesto, Pine Nut, Pickled Spring Onion, Aleppo pepper	
DUCK & DUMPLINGS	23
Duck Confit, Ricotta Gnocchi, Mirepoix, Duck Jus, Crispy Duck Skin	
BEER BRAISED SHORT RIB	28
Roasted Root Vegetables, Polenta, Swiss Chard, Sweety Drops	
MUSHROOM POT PIE	21
Wild Mushroom Filled Pastry, Porcini Caramel, Side Salad	
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



Can be made vegan without the dairy

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

@forbiddenroot on ALL SOCIAL MEDIA!
EXECUTIVE CHEF PETER BEATTY SOUS CHEF JOSE REYES