



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
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
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

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