



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

Shaved Fennel, Fresh Herbs, Tahini-Orange Dressing,

Puffed Chickpeas, Fried Shallots

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 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 Alium-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 **CAMEMBERT**
Cow | France

ROSEMARY MANCHEGO
Sheep | Spain

MOBAY
Sheep, Goat | Wisconsin

TALEGGIO D.O.P.
Cow | Italy

MAINS

CHEF'S FEATURE
10 **SCHNITZEL PLATE** 17
Wild Mushroom Gravy, Pickled Red Currant, Crispy Capers

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, Pickled Peruvian Sweet Peppers

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

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**

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

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.

@forbiddenroot on ALL SOCIAL MEDIA!

EXECUTIVE CHEF PETER BEATTY SOUS CHEF JOSE REYES