MENU

BAR SNACKS

POPCORN 6
Kimchi Spice

HOUSE POTATO CHIPS 8
Ketchup Seasoned

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
Tamarind, Chipotle, Tajin

SOFT PRETZEL 13
Smoked Cheddar Pub Cheese, **Ghost Tropic** Honey Mustard

SMALL PLATES

BEER CHEESE SOUP 9
Aged Cheddar, Popcorn, Pickled Jalapeno, Caraway Rye

ENDIVE SALAD 15
Belgian Endive, Walnut Vinaigrette, Comte, Compressed Pears

KALE SALAD 14
Flowering Kale, Fennel, Baby Spinach, Strawberry Basil Hefeweizen Inufused Strawberries, Candied Lemon, Basil Vinaigrette

BRUSSELS SPROUTS 14
Granny Smith Apple, Spiced Pepitas, Pickled Golden Raisins, Parmesan

BURRATA 15
Sunflower Pesto, Roasted Peppers, Dried Nicoise Olives, Focaccia

DAILY SPECIALS

HAPPY HOUR M–TH 4–6; 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

WEDNESDAY: CHICKEN WINGS
Rotating Chef's Selection Sauce: Please ask your server

DESSERTS

OATMEAL PIE
Royal icing , Rum Raisins, Spiced Tres Leches Cream

CHOCOLATE BEER CAKE
Hazelnut Praline, Vanilla Buttercream, Nutella, Coffee

BANANA BEER BREAD,
Brûléed Banana, Coconut, Dulce De Leche Mousse, Lime

Vegan

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

COMTÉ
Cow | France

TALEGGIO D.O.P.
Cow | italy

MAINS

CHEF'S FEATURE

SPECIAL SCHNITZEL 18
Milk Brined Pork Schnitzel, Smoked Apple Beer Mustard, Black Garlic Aioli, Fennel Slaw, Marble Rye

BEER STEAMED MUSSELS 22
House Made Sausage, Confit Potato, Spicy Tomato Sauce, Shaved Fennel, Focaccia

PAN SEARED BLACK BASS 24
Grilled Leeks, Celery Root, Toasted Hazelnut, Granny Smith Apple

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

DUCK & DUMPLINGS 23
Duck Confit, Ricotta Gnocchi, Mirepoix, Duck Jus, Crispy Duck Skin

BEER BRAISED SHORT RIB 28
Roasted Root Vegetables, Polenta, Swiss Chard, Pickled Peruvian Sweet Peppers

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

TOMATO SANDWICH 18
Nichols Farm Heirloom Tomatoes, Shallot Jam, Basil Mayo, Ciabatta Bread

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 fries or a salad. Sub house potato chips + 2

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