



Sunday Brunch

MAINS

Eggs in Purgatory , Spicy Tomato Sauce, Poached Eggs, Focaccia, Parmesan	16
Short Rib , Fried Egg, Marinated Tomato, ChimmiChuri, Potato Straws	20
Barley Malt Waffle , Fried Chicken Thigh, Spicy Maple, Bourbon Whipped Cream, Strawberry Basil Jam	16
Savory Pancake , Seasonal Vegetables, Kimchi, Cheese Curds, Maple, Poached Egg	15
4oz House Cured Bacon , Egg Yolk Pickled Ramps, Thai Chili Honey	16

SIDES

Toast , Seeded Rye Toast	6
Bacon , Thick Cut House Cured Bacon	9
Two Eggs , Any Style	4
Two Pancakes , Maple, Butter	10

BRUNCH COCKTAILS

Abeja-Lada , Skeptic Gin, Smoky Jalapeno, Honey Syrup, Lemon, Topped w/ FR Freetown Lager	14
Breakfast in Oaxaca , Porcini-Infused El Silencio Mezcal, Lime, Soda	14
Let's Go Bowling , Playpen Vodka, Buffalo Trace Bourbon Cream, Mr. Black Coffee Liqueur	14
Forbidden Handshake , Freetown Lager + Shot of Malort	10

Please notify your server of any food allergies or sensitivities.

20% Gratuity will be added to parties of 6 or more.

Take home some Forbidden Root!

Growlers, pub-only beer, t-shirts, and more are available at the host stand Merchandise profits go to Chicago's Green City Market.

Visit us at forbiddenroot.com



4pk cans, pub-only beer, t-shirts, and gift certificates available
@forbiddenroot on ALL SOCIAL MEDIA!

Executive Chef Peter Beatty

Sous Chef Jose Reyes