BISTRO PLATS DU JOUR

menu changes every thursday evening

3 courses – 45

bistro wine flight paired with the menu – 15

ENTRÉE

grilled fig tartine
whipped fromage blanc, toasted hazelnuts, fig balsamic, upland cress

Roederer Estate, NV Brut. 14

PLAT

crispy red snapper
fingerling potatoes, braised early girl tomatoes, basil pesto

Sans Liege, 2019 White Blend. 12

DESSERT or FROMAGE

butterscotch pot de creme
vanilla chantilly, shaved chocolate

Domaine de Durban, 2017 Muscat de Beaumes de Venise. 10

APÉRITIFS & COCKTAILS

fig royale
sparkling wine, house-made fig liqueur. 13

kir royale
sparkling wine, crème de cassis. 13

ginny's & tonic
ginny's gin, fever tree tonic, lime. 13

lavender mojito
rum, mint, lavender simple syrup, soda, lime. 13

blood orange margarita
silver tequila, orangecello, blood orange, agave, lime. 13

fig kiss
solano vodka, st-germain, caramelized fig syrup, lemon, mint. 13

bee's knees
gin, lemon, agave, lavender. 13

fig manhattan
uncle nearest bourbon, vermouth, caramelized fig syrup, brandied cherries. 13

3pm highball
hanson cucumber vodka, peach purée, lemon, cucumber, soda. 13

SORBET SIPPERS

frosé
strawberry sorbet, rosé wine. 12

bitter bruto
lemon-lime sorbet, bruto americano, orange peel. 12

strawberry sgroppino
strawberry & lemon-lime sorbet, vodka, sparkling wine. 12

black cherry manhattan
black cherry sorbet, bourbon, sweet vermouth, bitters, brandied cherries. 12

margarita
lemon-lime sorbet, tequila, cointreau, dehydrated lime wheel. 12

in ernest
lemon-lime & orange sorbet, rum, luxardo, brandied cherries. 12

sangria
black cherry & orange sorbet, syrah, peaches. 12

NON-ALCOHOLIC BEVERAGES

Sparkling Water. (750ml) 6

Sole Flat Water. (750ml) 6

Fever-Tree Ginger Beer. (500ml) 7

Blood Orange Quencher. 7

Martinelli's Apple Juice. 3.50

Lorina French Soda. (330ml) 7

Graffeo Coffee. regular, decaf. 3

Mighty Leaf Tea. chamomile, earl grey, mint. 3

STARTERS

soup
from the garden to the stockpot. 8

steak tartare
traditional, raw egg, caperberries, lavender sea salt. 15

grilled avocado tartine
sourdough, lemon aioli, sunflower sprouts, candied bacon crumble, smoked trout roe. 18

seared shrimp cakes
roasted corn relish, basil pesto. 17

pastis-scented steamed mussels & frites
garlic, leeks, herbs, grilled bread. half pound. 16

grilled fig tartine
whipped fromage blanc, toasted hazelnuts, fig balsamic, upland cress. 15

CHEESE & CHARCUTERIE

cheese & charcuterie
chef's choice cured meats and cheese, spiced nuts, fig cake, fig jam, olives, whole grain mustard, seasonal fruit, baguette. 22

cheese & fruit
chef's choice cheese, spiced nuts, fig cake, fig jam, seasonal fruit, baguette. 18

duck liver mousse
fig jam, brioche toasts. 14

SALADS

salad of the season
artisan greens, radish, carrot, pickled rhubarb, crispy chickpeas, white balsamic vinaigrette. 10

fig & arugula salad
toasted pecans, pancetta, laura chenel chevre, fig & port vinaigrette. 15

grilled peach salad
burrata, frisee, pine nuts, red wine gastrique. 18

chicken salad
pluots, chicories, salted pepitas, black pepper crema. 19

SANDWICHES

grilled cheese sandwich
tomato confit & fries. 14

fried chicken sandwich
house pickles, spicy aioli, potato roll, frites. 16

croques monsieur
applewood-smoked ham & joe matos st. george cheese, side salad. 14 ~ add egg. 2

sirloin burger
brioche bun, served medium, house-made pickles, grilled onions, frites. 16
brie, cheddar or cambozola. 2 ~ bacon. 2 ~ farm egg. 2

PLATS

quiche lorraine
simple salad, frites. 15

english pea risotto
morel mushrooms, roasted shallots, miyoko's cashew butter. 25

pastis-scented steamed mussels & frites
garlic, leeks, herbs, grilled bread. full pound. 25

crispy chicken thighs
roasted corn, early girl tomatoes, cornmeal spaetzle, pepita pesto. 26

wild flounder meunière
yukon potato purée, spinach, lemon-caper brown butter. 29

duck confit
fingerling potatoes, cipollini onions, caramelized figs, honey wine reduction, one or two legs. 24 / 29

heritage pork chop
nectarines, greens, farro, bacon vinaigrette. 31

steak frites
frites, blue cheese butter,
6-ounce flat iron steak or 12-ounce ny strip steak. 26 / 46

ON THE SIDE

fries, spinach, potato purée, figs. 6

OTHER STUFF

menu changes seasonally – 06/10/21

proprietors: sondra bernstein & john toulze

executive chef: jeremy zimmerman

founded 1997

110 West Spain Street. Sonoma
707-938-3634
www.thegirlandthefig.com

WINES BY THE GLASS

SPARKLING

Odonata Wines, 2017 Sparkling Grenache. 16

Roederer Estate, NV Brut. 14

WHITE

Bonny Doon, 2020 Picpoul. 11

Truchard, 2019 Roussanne. 11

Sans Liege, 2019 Cotes du Coast, White Blend. 12

Ledson Winery & Vineyards, 2019 Viognier. 11

ROSÉ

Michel Chapoutier, Marius, Pays D'Oc Rosé. 10

RED

Mathis, 2017 Grenache. 14

Frick, 2017 Cinsaut. 11

Once & Future, 2017 Mataro. 16

Donelan, 2016 Cuvée Moriah, Red Blend. 13

Sonoma Roadside, 2017 Syrah. 15

WHITE WINES

SPARKLING WINES

Corner 103, NV Sparkling Rosé, North Coast. 65

Gloria Ferrer, 2010 Anniversary Cuvée, Carneros. 70

⚜ **Laurent-Perrier,** NV Cuvée Rosé, Champagne. 125

Odonata Wines, 2017 Sparkling Grenache, California. 68

Roederer Estate, NV Brut, Anderson Valley. 56

PICPOUL

Bonny Doon, 2020 Arroyo Seco. 42

✸ **Copain,** 2018 Russian River Valley. 65

⚜ **Gerard Bertrand,** 2019 Languedoc. 40

Tablas Creek, 2019 Estate, Adelaida District, Paso Robles. 48

ROUSSANNE

Andrew Rich, 2015 Columbia Valley, Washington. 45

Muddy Arch, 2016 Landa Vineyard, Sonoma Valley. 44

Sosie, 2016 Vivio Vineyard, Bennett Valley. 45

Truchard, 2019 Carneros, Napa Valley. 42

Winery Sixteen600, 2019 Rossi Ranch Roussanne, Sonoma. 38

MARSANNE

Irene Wines, 2017 Alder Springs, Mendocino County. 63

Michaud Vineyard, 2017 Chalone, Central Coast. 74

Qupe, 2017 Santa Barbara County. 45

OTHER WHITES & BLENDS

Clementine Carter, 2019 Grenache Blanc, Santa Barbara. 65

⚜ **Domaine Cottebrune,** 2019 Le Cairn, Faugères Blanc. 46

Groundwork, 2020 Grenache Blanc, Paso Robles. 38

Kivelstadt Cellars, 2018 Mother of Invention, Mendocino. 46

Preston, 2019 Madam Preston, Dry Creek Valley. 45

Sans Liege, 2019 Cotes du Coast, Central Coast. 46

Three Clicks, 2017 Grenache Blanc, Sonoma County. 48

VIOGNIER

Jeff Cohn Cellars, 2016 Stagecoach Vineyard, Napa. 80

Ledson Winery & Vineyards, 2019 Sonoma Coast. 42

Novelty Hill, 2019 Stillwater Creek Vineyard, Columbia Valley. 46

Pride Mountain Vineyards, 2019 Sonoma County. 75

Raft Wines, 2019 Jonquille, Love Ranch, Central Valley. 52

Silk Bush, 2018 Breedekloof, South Africa. 36

⚜ **Stéphane Ogier,** 2018 La Combe de Malleval, Condrieu. 145

ROSÉ

Chêne Bleu, 2019 Vaucluse. 75

Cochon, 2019 Old Vine Rose, California. 44

Malene, 2019 Central Coast. 40

⚜ **Michel Chapoutier,** 2019 Marius, Pays D'Oc. 36

⚜ **Yves Cuilleron,** 2019 Domaine des Masques, Provence. 44

❖ **Exclusive to the girl & the fig.**

✸ **Limited production, exclusive or highly allocated wines.**

⚜ **The French Collection.**

WINE CORKAGE: 18 per 750ml

RED WINES

GRENACHE

⚜ **Château de la Font du Loup,** 2018 CdP, France. 145

⚜ **Le Mas des** Flauzières, 2018 Four Danuga, Gigondas. 56

Lost Blues, 2017 High Horse, Central Coast. 60

Mathis, 2017 Sonoma Valley. 52

Paul Lato, 2015 Ora et Labora, Bien Nacido, Santa Maria. 95

Sans Liege, 2018 Pickpocket, Paso Robles. 75

✸ **Sine Qua Non,** 2015 Le Chemin Vers L'Hérésie. 375

❖ **Sonoma Roadside,** 2018 Sonoma Valley. 50

Winery Sixteen600, 2016 Chris Miller Vineyard, Napa. 84

CINSAULT & COUNOISE

AA Badenhorst Family, 2017 Ramnasgras, S. Africa. 100

Frick, 2017 Cinsaut, Red Bench Vineyard, Dry Creek Valley. 42

Onesta, 2014 Bechthold Vineyard, Lodi. 46

❖ **Sonoma Roadside,** 2016 Cinsault, Lodi. 42

MOURVÈDRE

Belong Wine Co, 2018 El Dorado County. 68

Cline, 2018 Ancient Vines, Contra Costa County. 36

Jambe de Bois, 2016 Castanho Vineyard, Contra Costa. 56

Once & Future, 2017 Oakley Road Vineyard, Contra Costa. 62

Skinner Vineyards, 2018 El Dorado, Green Valley Ranch. 52

OTHER REDS & BLENDS

Andrew Rich, 2018 Little Table, Columbia Valley, Washington. 45

Donelan, 2016 Cuvée Moriah, Sonoma County. 40

Herman Story Wines, 2017 Larner Vineyard, Ballard Canyon. 125

⚜ **Luc Baudet,** 2018 Rive Droite, Côtes du Rhône. 36

Margerum, 2019 M5, Santa Barbara County. 58

Mas Doix, 2018 Les Crestes, Priorat, Spain. 60

✸ **Saxum,** 2015 G2 Vineyard, Paso Robles. 285

❖ **Sonoma Roadside,** 2018 Cochon Red Blend, California. 42

✸ **Three Sticks,** 2018 Castenada, Durell Vineyard, Sonoma. 98

CARIGNANE

Carol Shelton Wines, 2017 Old Vine, Alexander Valley. 60

⚜ **Domaine Bomary,** 2018 Carignan Absolutely! Languedoc. 48

Neyers Vineyards, 2016 Evangelho Vineyard, Contra Costa. 80

SYRAH

✸ **Andremily,** 2017 No. 6, California. 180

Idell Family, 2014 Oscar, Sonoma Valley. 52

Kamen Wines, 2018 Moon Mountain, Sonoma. 135

✸ **Sine Qua Non,** 2013 Le Supplement, Eleven Confessions. 625

MacLaren, 2015 Atoosa's Vineyard, Russian River Valley. 56

Miner Family, 2018 Stagecoach Vineyard, Napa Valley. 86

Model Farm, 2017 Sonoma Coast. 72

✸ **Reynvaan Family Vineyards,** 2017 In the Hills, Walla Walla. 150

✸ **Saxum,** 2014 Heart Stone Vineyard, Paso Robles. 255

✸ **Sine Qua Non,** 2016 Ratsel, California. 375

Site, 2017 Bien Nacido, Santa Maria Valley. 98

❖ **Sonoma Roadside,** 2017 Samantha's Vineyard, Sonoma. 58

❖ **the girl & the fig,** 2017 Serres Vineyard, Sonoma Valley. 46

❖ **Très Bonnes Années,** 2014 Bennett Valley. 75

BEER

Russian River Brewing Co. Pliny the Elder. (pint) 8
Santa Rosa, CA.

Seismic Brewing Co. Liquifaction Kölsch. (pint) 8
Sonoma, CA.

Sonoma Springs El Valiente Mexican Pilsner. (pint) 8
Sonoma, CA.

Full Circle Brewing Co. Juicy NE IPA. (16oz can) 5
Fresno, CA.

Stella Artois. 5
Belgium.

Trumer Pilsner. 5
Berkeley, CA.

St. Pauli Girl. (Non-Alcoholic) 5
Germany.

Sonoma Cider Hatchet Apple Cider. (16oz can) 5
Sonoma, CA.