

the girl & the fig

starters

- soup** ... from the garden to the stockpot. 8
grass-fed steak tartare ... traditional with raw egg, caperberries, lavender sea salt, toast. 15
grilled avocado tartine ... sourdough, lemon aioli, sunflower sprouts, candied bacon crumble, smoked trout roe. 18
seared shrimp cakes ... remoulade, pea greens, bacon bread crumbs. 19
pastis-scented steamed mussels & frites ... garlic, leeks, herbs, grilled bread. half pound. 15
fries ... tarragon aioli. 6

cheese & charcuterie

- cheese & charcuterie** ... chef's choice mano formate 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
charcuterie platter ... daily selection of cured meats, pâté & terrines, house pickles. 20

salads

- salad of the season** ... artisan greens, radish, carrot, pickled spring onions, crispy chickpeas, white balsamic vinaigrette. 10
fig & arugula salad ... toasted pecans, pancetta, laura chenel chevre, fig & port vinaigrette. 15
asparagus salad ... grilled california asparagus, frisee, soft boiled egg, truffle vinaigrette, crispy shallots. 16
chicken salad ... celery, pine nuts, crème fraîche, pea shoots, pickled rhubarb. 19

sandwiches

- grilled cheese** ... tomato confit & frites. 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
house bacon. 2 ~ egg. 2 ~ brie, cheddar or cambozola. 2

plats

- quiche lorraine** ... simple salad, frites. 15
spring onion risotto ... green garlic, miyoko's cashew butter. 25
pastis-scented steamed mussels & frites ... garlic, leeks, herbs, grilled bread. full pound. 25
crispy chicken thighs ... meyer lemon spaetzle, english peas, morel cream sauce. 26
wild flounder meunière ... yukon potato purée, spinach, lemon-caper brown butter. 29
duck confit ... fava beans, potato lyonnaise, pickled mustard seed, one or two legs. 24 / 29
heritage pork chop ... baby carrots, spring onions, pea leaves, farro, bacon vinaigrette. 31
steak frites ... frites, blue cheese butter, 6-ounce flat iron steak or 12-ounce ny strip steak. 26 / 46

dessert

- profiteroles** ... vanilla bean ice cream, bittersweet chocolate sauce. 10
salted fig caramel trifle ... chocolate budino, candied cocoa nibs, italian meringue. 10
cookies & milk ... two chocolate chunk sea salt cookies, vanilla milkshake. 9
butterscotch pot de creme ... vanilla chantilly, shaved chocolate. 7

non-alcoholic beverages

Saint Geron Sparkling Water. (750ml). 6
Fever-Tree Ginger Beer. (500ml). 7
UppercaseTea Iced Tea – rooibos. (750ml). 10
Grafteo Coffee – regular, decaf. 3
Blood Orange Quencher. 7

Sole Flat Water. (750ml). 6
Lorina French Soda. (330ml). 7
Martinelli's Apple Juice. 3⁵⁰
UppercaseTea – black, peppermint, rooibos. 3

aperitifs & cocktails. 13

fig royale ... sparkling wine, house-made fig liqueur
kir royale ... sparkling wine, crème de cassis
ginny's & tonic ... ginny's gin, fever tree tonic, lime
lavender mojito ... rum, mint, lavender simple syrup, soda, lime
blood orange margarita ... silver tequila, orangecello, blood orange, agave, lime
hemingway ... silver rum, dark rum, luxardo, grapefruit, lime, brandied cherry
bee's knees ... gin, lemon, agave, lavender
sparkling pear ... solano vodka, hardy pineau des charentes, pear, sparkling wine
fig manhattan ... fig-infused bourbon, muscardini vermouth, brandied cherries
fernet sour ... fernet, green chartreuse, lime, simple syrup

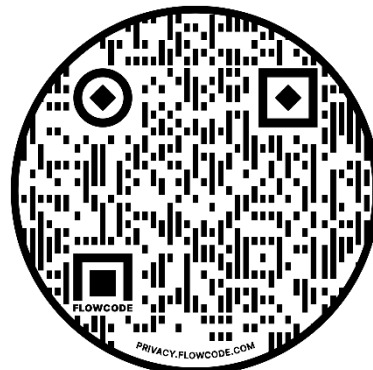
wines by the glass

Odonata Wines, 2017 Sparkling Grenache, California. 68 / 16
Roederer Estate, NV Brut, Anderson Valley. 56 / 14
Bonny Doon, 2020 Picpoul, Arroyo Seco. 42 / 11
Truchard, 2019 Roussanne, Carneros, Napa Valley. 42 / 11
Groundwork, 2019 Grenache Blanc, Paso Robles. 38 / 10
Ledson Winery & Vineyards, 2019 Viognier, Sonoma Coast. 42 / 11
Michel Chapoutier, 2019 Marius, Rosé, Pays D'Oc. 38 / 10
Mathis, 2017 Grenache, Sonoma Valley. 52 / 14
Frick, 2017 Cinsaut, Red Bench Vineyard, Dry Creek Valley. 42 / 11
Once & Future, 2017 Mataro, Oakley Road Vineyard, Contra Costa. 62 / 16
Luc Baudet, 2018 Rive Droite, Clos des Centenaires. 36 / 10
Sonoma Roadside 2018 Syrah, Samantha's Vineyard, Sonoma County. 58 / 15
the girl & the fig, 2017 Syrah, Serres Vineyard, Sonoma Valley. 46 / 12

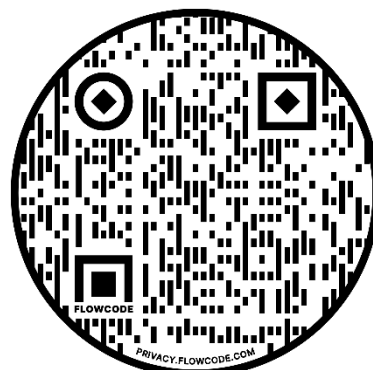
beer

Russian River Brewing Co. Pliny the Elder. Santa Rosa, CA. (pint) 8
Seismic Brewing Co. Liquifaction Kölsch. Sonoma, CA. (pint) 8
Sonoma Springs Back Porch Pilsner. Sonoma, CA. (pint) 8
Full Circle Brewing Co. Juicy NE IPA. Fresno, CA. (16oz can) 7
Stella Artois. Belgium. 5
Trumer Pilsner. Berkeley, CA. 5
St. Pauli Girl. (Non-Alcoholic) Germany. 5
Sonoma Cider Hatchet Apple Cider. Sonoma, CA. (16oz can) 7

to view the menu online
scan below



to view wines by the bottle
scan below



to view additional
cocktails, liqueurs & libations
scan below

