

🌿 SALON DU FROMAGE 🌿

single cheese

mixed greens, pickled vegetables, baguette. 12
(vegan option on request)

cheese & fruit

three selections of cheese, seasonal fruit,
house-made fig cake, spiced nuts & baguette. 20

cheese & MANO 🐄 FORMATE cured meats

three selections of cheese, cured meats,
condiments, spiced nuts & baguette. 22

the works

three selections of cheese, cured meats, seasonal fruit,
house-made fig cake, spiced nuts & baguette. 24

goat cheese sampler

three selections of local & import artisan goat cheese,
fig cake, compote, spiced nuts & baguette. 18

fromage tower

six cheese selections, seasonal fruit, spiced nuts, olives,
MANO 🐄 FORMATE cured meats & charcuterie,
FIG FOOD condiments & baguette. 48

salon du fromage sampler

six selections & baguette only. 25

🌿 FROMAGE SELECTION 🌿



COW'S MILK

Fiscalini Bandaged Cheddar

Modesto, California

Aged eighteen months, this is a true American farmstead cheddar with a luxurious balance of buttery, grassy, savory flavors enhanced by a combination of sweet & salt. (raw milk)

Bohemian Creamery ShredHead

Sebastopol, California

A 6-month aged Jersey cow milk Italian-style cooked curd extravaganza with a “that’s amore” sharp and tangy kick-back.

St. George

Santa Rosa, California

Named after the Matos’ home island of Sao Jorge, Portugal, this semi-hard cheese is deeply flavorful and tastes like a cross between cheddar and a young asiago. It has a light, clean aroma with a slight tang and almost buttery texture. (raw milk)

La Délice de Bourgogne

Burgundy, France

Marrying full-fat milk with fresh cream for an unapologetically rich, whipped delight. This triple crème has a thin pungent mold rind that imparts straw and mushroom aromas which complement the buttery yellow, sweet cream interior..



GOAT'S MILK

Bucherondin - Sevre et Belle

Poitou-Charentes, France

A thick and cheesecake-like center with silky runniness just under the rind for double the texture and pleasure. Bright, lemony, and clean, with minimal goaty flavors, and a full creamy finish.

Laura Chenel Chèvre

Sonoma, California

Laura Chenel was a pioneer in the art of making American goat cheese in the French style. This chèvre has a creamy texture and a delicate flavor.

Nicolau Farms Capra Stanislaus

Modesto, California

Firm, dense, and slightly salty, this aged cheese has notes of goat’s milk caramel, with a toasted, nutty finish. The mild creamy flavor lends notes of goat milk caramel, and finishes with a mild olive finish from the sea salt brine.



SHEEP'S MILK

Roquefort Papillon

Auvergne, France

Aged for over 4 months in the natural Combalou Caves, this exceptional Papillon Roquefort is distinguished first and foremost by its white curd and the intense blue which generously marbles its wide and numerous cavities.

Central Coast Creamery Ewerekka

Paso Robles, California

Aged for 3 months, the paste offers a distinct sweetness up front, followed by a pleasant creamy finish with just the right amount of tang.

Ossau Iraty

Pyrenees, France

Uncooked and pressed, this semi-hard cheese has a thick, buff rind marked with rust and gray molds. Beneath the brown and orange rind is an ivory white, supple and slightly grainy interior that has a creamy and buttery mouth feel. (raw milk).



🌿 STARTERS 🌿

heirloom radishes

mixed seasonal radishes,
anchovy butter & grey sea salt. 7

pastis-scented steamed mussels, frites

garlic, leeks, herbs, grilled bread.
full pound. 25 ½ pound. 15

grass-fed steak tartare

traditional with raw egg, caperberries,
lavender sea salt, toast. 15

mushroom tartine

white beans, pickled red onion,
watercress-cashew crema. 16

duck liver mousse

apple butter, brioche toasts. 14

brussels sprouts

heirloom apple, honey-mustard vinaigrette,
herb bread crumbs. 13

MANO 🐄 FORMATE charcuterie platter

daily selection of cured meats, pâté & terrines,
house pickles. 20

🌿 SOUP & SALADS 🌿

soup

from the garden to the stockpot. 8

roasted beet salad

red grapefruit, shaved onion, pea sprouts,
toasted pistachios, tahini vinaigrette. 13

salad of the season

artisan greens, shaved kohlrabi, pickled carrots,
spiced chickpeas, yellow beet vinaigrette. 10

fig & arugula salad

toasted pecans, MANO 🐄 FORMATE pancetta,
laura chenel chèvre, fig & port vinaigrette. 15

🌿 PETITS PLATS & SANDWICHES 🌿

omelette du jour

simple salad. 14 (until 5 pm)

quiche lorraine

quinoa & green salad, matchstick frites. 15

chicken liver sandwich

arugula, fried egg, black pepper aioli,
red onion confit, brioche bun, frites. 16

croque monsieur

applewood-smoked ham & st. george cheese,
quinoa & green salad. 14 add farm egg. 2

salmon nigoise

gem lettuce, green beans, hard-boiled egg,
fingerling potatoes, caper vinaigrette. 19

grilled cheese sandwich

tomato confit & matchstick frites. 14

marin sun farms beef burger

sweet potato bun, house-made pickles,
grilled onions, frites. 16
add brie, cheddar or cambozola. 2
add MANO 🐄 FORMATE bacon. 2
add farm egg. 2

🌿 ON THE SIDE 🌿

yukon potato purée, matchstick frites,
quinoa & green salad. 6 each

🌿 BISTRO PLATS DU JOUR 🌿

menu changes every thursday evening
3 courses - 42

ENTRÉE

crispy brussels sprout salad

savoy cabbage, candied bacon, red onion,
chili vinaigrette

the girl & the fig, 2018 Viognier

PLAT

duck cassoulet

white beans, pork sausage, herb bread crumbs

Mathis, 2016 Grenache

DESSERT or FROMAGE

white chocolate & fig bread pudding

salted caramel, toasted pecans

or

chef's choice cheese selections

apple butter, spiced nuts & fig cake

Domaine de Durban, 2017 Muscat de Beaumes de Venise

bistro wine flight paired with the menu
three wines. add 12

🌿 ENTRÉES 🌿

wild flounder meunière

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

steak frites

6-ounce flat iron steak, frites,
blue cheese butter. 26

crispy chicken thighs

grilled rapini, fingerling potatoes,
smoked kohlrabi purée, chicken jus. 25

roasted cauliflower steak

yellow beet hummus, eggplant caponata. 22

pacific bass

spigariello, crispy artichokes, mussels,
saffron broth. 31

grilled rib eye

crispy sunchokes, hen of the woods mushrooms,
roasted onions, smoked paprika. 37

duck confit, one leg/two legs

pearl onions, sausage, torn bread, picked herbs,
apricot-wine reduction. 24/29

🌿 OTHER STUFF 🌿

menu served 11:30 am – 10 pm monday – thursday

friday – saturday from 11 am – 10 pm

late night menu – friday – saturday until 11 pm

breakfast menu – saturday 8 am – 11 am

sunday brunch served from 10 am – 3 pm

bar open until last call

MANO 🐄 FORMATE

our in-house meat workshop, hand-crafted
signature salumi, bacon, pancetta, charcuterie...

corkage. 18 per 750ml bottle ~ split orders. 3
gift cards available

we accept Visa, MasterCard & Discover
autographed cookbooks

artwork by Julie Higgins is available for purchase

menu changes seasonally ... 02/20/20

proprietors: sondra bernstein & john toulze

executive chef: jeremy zimmerman

founded 1997

110 West Spain Street. Sonoma
707-938-3634

www.thegirlandthefig.com
follow us on instagram @figgirl

🍷 APÉRITIFS 🍷

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

kir royale
roederer brut, mickael antolin crème de cassis. 13

Sonoma Spritz
apero americano, sparkling wine, club soda, orange. 13

Esprit de Figs
light, fruity & flavorsome. 14

FigCello di Sonoma
made by our friends at HELLOCELLO. 11

Hardy Le Coq D'Or Pineau des Charentes
concentrated fruits with delicate spice. 9

Lillet Blanc
floral bouquet & citrus aromas. 10

Muscardini Sweet Vermouth
sweet, spicy & rich. 14

Kübler 53 Absinthe
aromatic & velvety, hint of star anise, Switzerland. 18

Ricard
anise liquor with aromatic herbs. 12

St. George Absinthe Verte
fine brandy with star anise, herbs & wormwood. 16

🍷 HOUSE COCKTAILS 🍷

house cocktails 13

🍷 FEATURED 🍷

🍷 french twist 🍷
flor de cana rum, grapefruit, brandied cherry simple, pepper

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

el diablo
silver tequila, crème de cassis, ginger beer.

purple aviator
gin, luxardo, lemon, butterfly flower simple syrup, brandied cherry.

🍷 fig kiss
figcello di sonoma, st-germain liqueur, cranberry.

sparkling pear
solano vodka, hardy pineau des charantes, pear, french sparkling wine.

🍷 paper plane
buffalo trace bourbon, margerum amaro, aperol, lemon.

fig fashioned
buffalo trace bourbon, fig liquor, figs, orange, bitters, brandied cherry.

sloe thyme smash
sipsmith sloe gin, spirit works barrel-aged gin, lemon, fresh thyme, soda water.

pimm's 110
pimm's, canton ginger liqueur, mint, lemon juice.

🍷 BEER & CIDER 🍷

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

Sonoma Springs Kölsch. (pint) 8
Sonoma, CA.

Mad Fritz The Fox and The Stork Weizenbock. (10oz) 12
Napa, CA.

Trumer Pilsner. 5
Berkeley, CA.

Deschutes Fresh Squeezed IPA. 5
Bend, OR.

Ace Apple Hard Cider Premium Craft. 5
Sebastopol, CA.

Bitburger. (Non-Alcoholic) 5
Bitburg, Rhineland-Palatinate, Germany.

🍷 NON-ALCOHOLIC LIBATIONS 🍷

Virgin Pimm's. ginger, pomegranate molasses, cucumber. 7

Belvoir Elderflower Rose Presse. (750ml) 8

Fever-Tree Ginger Beer. (500ml) 7

Lorina French Soda. (330ml) 7

UppercaseTea Iced Tea – rooibos. (750ml) 10

Saint Geron Sparkling Water. (750ml) 6

Sole Flat Water. (750ml) 6

Orange & Cinnamon Iced Tea – unsweetened. 4

Martinelli's Apple Juice. 3⁵⁰

Graffeo Coffee – regular, decaf. 3

Cacao Nib-Infused Iced Coffee. 5

UppercaseTea – black, peppermint, rooibos. 3

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

🍷 water served on request 🍷

🍷 WINES BY THE GLASS 🍷

SPARKLING

JCB No. 69, NV Sparkling Brut Rosé. 14

Roederer Estate, NV Brut. 14

WHITE

Bonny Doon, 2018 Picpoul. 11

Truchard, 2018 Roussanne. 12

Three Clicks, 2017 Grenache Blanc. 12

Preston, 2018 Madam Preston, White Blend. 14

Imagery, 2018 Viognier. 11

the girl & the fig, 2018 Viognier. 12

ROSÉ

Yves Cuilleron, 2018 Les Masques, Rosé. 12

RED

Les Petits Secrets, 2018 Grenache. 13

Mathis, 2016 Grenache. 14

Two Shepherds, 2016 Cinsault. 12

Once & Future, 2017 Mataro. 17

Donelan, 2015 Cuvée Moriah, Red Blend. 13

MacLaren, 2015 Syrah. 14

the girl & the fig, 2016 Syrah. 12

Très Bonnes Années, 2017 Syrah. 16

🍷 WHITE WINES 🍷

SPARKLING WINES

🍷 **Domaine Achard-Vincent,** NV Clairette de Die Brut. 48

Gloria Ferrer, 2010 Anniversary Cuvée, Carneros. 70

🍷 **JCB No. 69,** NV Sparkling Brut Rosé, Burgundy. 56

✳️ **Jeff Cohn Cellars,** 2016 Iris, Sparkling Rosé, California. 84

🍷 **Laurent Perrier,** NV Brut La Cuvée, Tours-sur-Marne. 90

🍷 **Mangin et Fils,** NV Millesime, Le Chêne la Reine. 95

Roederer Estate, NV Brut, Anderson Valley. 56

Schramsberg, 2016 Brut Rosé, North Coast, California. 80

The.Grenachista, 2019 Pétillant Naturel, Dry Creek Valley. 55

PICPOUL

Bonny Doon, 2018 Arroyo Seco. 42

🍷 **Gerard Bertrand,** 2018 Languedoc, France. 40

Guthrie Family Wines, 2018 Faux, Rorick Heritage Vineyard. 42

Hunt & Harvest, 2018 Rutherford, Napa Valley. 52

Tablas Creek, 2017 Estate, Adelaida District, Paso Robles. 66

ROUSSANNE

Andrew Rich, 2014 Columbia Valley, Washington. 45

✳️ **DeLille Cellars,** 2016 Doyenne, Red Mtn., Washington. 85

Muddy Arch, 2016 Landa Vineyard, Sonoma Valley. 44

Sparkman, 2016 Apparition, Yakima Valley, Washington. 46

Tablas Creek, 2016 Estate, Adelaida District, Paso Robles. 66

Truchard, 2018 Carneros. 48

MARSANNE

🍷 **Domaine Rousset,** 2016 Crozes Hermitage. 60

Irene Wines, 2017 Alder Springs, Mendocino County. 63

Michaud Vineyard, 2015 Chalone, Central Coast. 80

Qupe, 2017 Santa Barbara County. 45

🍷 **Vins de Vienne Saint-Péray,** 2014 Saint-Péray. 45

GRENACHE BLANC

🍷 **Luc Baudet,** 2016 Rive Droite, Côtes du Rhône Blanc. 42

Priest Ranch, 2017 Estate Vineyard, Napa Valley. 44

Skinner, 2018 El Dorado. 48

Three Clicks, 2017 Rockpile Vineyard, Sonoma County. 48

Unti Vineyard, 2018 Estate Vineyard, Dry Creek Valley. 58

OTHER WHITES & BLENDS

🍷 **Château de Nalys,** 2017 Saintes Pierres de Nalys, CdP. 75

🍷 **Château Mourgues du Grès,** 2017 Galets Dorés Blanc. 40

🍷 **Domaine Constant-Duquesnoy,** 2015 Vinsorbes. 50

🍷 **Domaine des Bernardins,** 2016 Les Ailes des Bernardins. 45

🍷 **Domaine Gassier,** 2013 Lou Coucardié Blanc. 62

Hearst Ranch, 2017 Three Sisters Cuvée, Paso Robles. 40

Kivelstadt Cellars, 2018 Mother of Invention, Mendocino. 46

Muddy Arch, 2016 Maya's Blend, California. 42

Preston, 2018 Madam Preston, Dry Creek Valley. 54

✳️ **Terminim,** 2017 Cépages d'Or, Alder Springs, Mendocino. 95

Winery Sixteen600, 2017 Rossi Hommage Blanc, Sonoma. 42

VIIGNIER

Chappellet, 2018 Grower Collection, Carneros. 80

Dumol, 2016 Wild Mountainside, Russian River Valley. 125

Freemark Abbey, 2018 Napa Valley. 55

Imagery, 2018 Russian River. 44

Jeff Cohn Cellars, 2016 Stagecoach Vineyard, Napa. 105

Kieran Robinson, 2018 R Five Wines, Sonoma Valley. 72

🍷 **M. Chapoutier,** 2017 La Combe Pilate, Collines Rhodaniennes. 50

Pride Mountain Vineyards, 2018 Sonoma County. 90

Raft Wines, 2017 Cavaillon, Love Ranch, Madera, California. 50

✳️ **the girl & the fig,** 2018 North Coast. 42

The Ojai Vineyard, 2018 Roll Ranch, Ventura County. 58

ROSÉ

A Deux Têtes, 2018 Miller Vineyard, Napa Valley. 70

🍷 **Chêne Bleu,** 2018 Vaucluse. 75

Matthiasson, 2018 California. 54

🍷 **Yves Cuilleron,** 2018 Les Masques, Bouches-du-Rhône. 44

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

🍷 **The French Collection.**

CORKAGE - 18 per 750mL bottle

🍷 **Rhône Varietal CORKAGE - 10 per 750ml bottle 🍷**

**** for each bottle purchased from our list,
we will waive the corkage fee**

🍷 WINE FLIGHTS 🍷

White Varietal Flight. 14

Picpoul, Roussanne, Grenache Blanc, Viognier

Red Varietal Flight. 16

Grenache, Cinsault, Mataro, Red Blend, Syrah

Syrah Flight. 13
(three tastes)

🍷 RED WINES 🍷

GRENACHE

A. Viloría Winery, 2016 Steiner Vineyard, Sonoma Mountain. 52

Alban Vineyards, 2013 Central Coast. 215

Belden Barns, 2018 Epiphany, Sonoma Mountain. 96

Bucklin, 2014 Old Hill Ranch, Sonoma Valley. 80

✳️ **County Roadside,** 2016 Sawyer Vineyard, Mendocino. 56

Evodia, 2017 Calatayud, Spain. 38

Folded Hills, 2015 Grant, Santa Ynez. 60

🍷 ✳️ **Les Petits Secrets,** 2018 Côtes du Rhône. 48

Lost Blues, 2017 High Horse, Central Coast. 82

Mathis, 2016 Sonoma Valley. 44

✳️ **Sine Qua Non,** 2015 Le Chemin Vers L'Hérésie. 455

Torrin, 2014 The Maven, Paso Robles. 135

Winery Sixteen600, 2016 Chris Miller Vineyard, Napa. 84

CINSAULT

AA Badenhorst Family Wines, 2017 Ramnasgras, S. Africa. 120

Onesta, 2013 Bechthold Vineyard, Lodi. 46

Two Shepherds, 2016 Bechthold Vineyard, Lodi. 48

CARIGNANE

Baxter, 2014 Caballo Blanco, Mendocino. 62

Campovida, 2015 Trimble Vineyard, Mendocino. 46

Carol Shelton, 2015 Old Vine, Alexander Valley, Sonoma. 60

Neyers Vineyards, 2017 Evangelho Vineyard, Contra Costa. 80

Saint K Wines, 2018 Gravesend, Santa Barbara. 48

Source and Sink, 2018 Sonoma Valley. 56

MOURVÈDRE

Alban Vineyards, 2012 The Mason, Forsythe Vineyard. 180

Cline, 2017 Ancient Vines, Contra Costa County. 36

Lake Family, 2016 Spann Vineyard, Clarksburg. 56

Once & Future, 2017 Oakley Road Vineyard, Contra Costa. 68

Satyre Wines, 2016 Capay Valley, Yolo County. 50

COUNOISE

✳️ **Broc Cellars,** 2017 Eagle Point Ranch, Mendocino. 54

Frick, 2016 Owl Hill Vineyard, Dry Creek Valley. 42

Groundwork, 2017 Central Coast. 44

Westwood, 2016 Sonoma County. 90

OTHER REDS & BLENDS

Abbot's Passage, 2015 Points Unknown, Sonoma Valley. 115

Booker, 2017 Oublie, Paso Robles. 160

Dane Cellars, 2016 Valeria, Sonoma Valley. 66

Donelan, 2015 Cuvée Moriah, Sonoma County. 48

Force Majeure, 2016 Parvata, Red Mountain, Washington. 150

Kale, 2014 Broken Axle, Stagecoach Vineyard, Napa. 130

Lasseter Family Winery, 2014 Chemin de Fer, Sonoma. 115

Sans Liege, 2017 The Offering, Santa Barbara. 62

✳️ **Saxum,** 2016 G2 Vineyard, Paso Robles. 350

✳️ **Saxum,** 2016 Terry Hoage Vineyard, Paso Robles. 350

Skylark, 2015 Red Belly, North Coast. 48

✳️ **Sonoma Roadside,** 2015 Cochon Red Blend, California. 46

The Ojai Vineyard, 2017 John Sebastiano Vineyard. 70

Three Sticks, 2017 Castenada, Durell Vineyard, Sonoma. 98

SYRAH

Alysian Wines, 2015 Grist Vineyard, Dry Creek Valley. 82

🍷 **Barroul & Lynch,** 2016 La Pierrelle, Hermitage. 140

Bedrock, 2016 Weill a Way Vineyard, Sonoma Valley. 110

Desire Lines Wine Co. 2016 Griffin's Lair Vineyard, Sonoma. 80

Domaine des Chirats, 2016 Rockpile Vineyard, Sonoma. 125

Flanagan, 2014 Bennett Valley. 150

Idell Family, 2014 Oscar, Sonoma Valley. 60

Kamen Wines, 2016 Moon Mountain, Sonoma. 135

Keller Estate, 2014 Rôtie, La Cruz Vineyard, Sonoma Coast. 85

✳️ **Lillian,** 2013 California. 165

MacLaren, 2015 Moaveni Vineyard, Bennett Valley. 56

Miner Family Wines, 2015 Stagecoach Vineyard, Napa. 80

Model Farm, 2017 Sonoma Coast. 80

Paul Lato, 2014 il Padrino, Bien Nacido Valley. 170

Radio-Coteau, 2014 Dusty Lane, Sonoma Coast. 135

✳️ **Reynvaan Family Vineyards,** 2016 In the Rocks, Oregon. 160

Roche Family Winery, 2014 Sonoma Valley. 42

✳️ **Sonoma Roadside,** 2017 Samantha's Vineyard, Sonoma Co. 58

Star Crest Vineyards, 2014 Sonoma Valley. 42

✳️ **the girl & the fig,** 2016 Serres Vineyard, Sonoma Valley. 46

✳️ **Très Bonnes Années,** 2017 Russian River. 64

Venge Vineyards, 2017 Block I-4, Napa Valley. 95