

♪ 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

Tomme de Chèvre Grand-Mère

Centre-Val de Loire, France

Beautifully bloomed cheese. It has a fudgy texture towards the center and a runny, melted ice cream consistency near the rind and displays flavors of buttermilk, lemon and faint mineralty.

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 Ewureka

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

roasted beet tartine

sourdough toast, local beets, walnut spread, pickled fennel, mâche. 12

duck liver mousse

local fig jam, 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 squash salad

shaved brussels sprouts, toasted walnuts, dried cranberries, white balsamic vinaigrette. 12

salad of the season

artisan greens, pickled wax beans, crispy chickpeas, roast squash, pomegranate, apple cider 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

crispy chicken liver sandwich

arugula, pickled red onion, fig jam, brioche bun, frites. 15

croque monsieur

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

pressed sandwich

roast beef, cambozola, horseradish aioli. 15

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

fried local farm egg

house-made prosciutto, grana padano, toasted country bread, truffle oil

Luc Baudet, 2016 Rive Droite, Côtes du Rhône Blanc

PLAT

semolina crusted trout

roasted mushrooms, madeira cream sauce
Broc Cellars, 2017 Counoise

DESSERT or FROMAGE

mascarpone panna cotta

poached pears, spiced pecans

or

chef's choice cheese selections

fig jam, spiced nuts & fig cake

Blandy's, 5-Year-Old Malmsey Madeira

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

fingerling potatoes, local figs, honey-wine reduction. 25

wild mushroom risotto

butternut squash, pomegranate seeds, crispy sage, miyoko's cashew butter. 26

seared tuna

yukon potato gnocchi, local mushrooms, roasted shallots, black pepper hollandaise. 34

grilled rib eye

chicories, sunchoke, pickled red onion, bagna cauda. 37

duck confit, one leg/two legs

braised endives, crispy potatoes, huckleberry gastrique. 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 ... 10/24/19

proprietors: sundra bernstein & john toulze

executive chef: jeremy zimmerman

originated 1997

110 West Spain Street. Sonoma

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www.thegirlandthefig.com

follow us on instagram @figgirl

❖ APÉRITIFS ❖

fig royale
french sparkling wine, house-made fig liqueur. 10

kir royale
roederer brut, mickael antolin crème de cassis. 14

FigCello di Sonoma
made by our friends at HELLOCELLO. 9

Hardy Le Coq D'Or Pineau des Charentes
concentrated fruits with delicate spice. 8

Lillet Blanc
floral bouquet & citrus aromas. 9

Ricard
anise liquor with aromatic herbs. 8

Sonoma Spritz
apero americano, sparkling wine, club soda, orange. 11

Muscardini Sweet Vermouth
sweet, spicy & rich. 11

Kübler 53 Absinthe
aromatic & velvety, hint of star anise, Switzerland. 14

St. George Absinthe Verte
fine brandy with star anise, herbs & wormwood. 14

❖ HOUSE COCKTAILS ❖

❖ FEATURED ❖

sparkling french pear

vodka, pineau des charentes, pear purée, simple syrup, sparkling wine, orange twist. 13

lavender mojito
rum, mint, lavender simple syrup, soda, lime. 11

watermelon margarita
tequila blanco, muddled watermelon, agave nectar, lime. 13

purple aviator
gin, luxardo, lemon, butterfly flower simple syrup, brandied cherry. 14

T fig kiss
figcello di sonoma, st-germain liqueur, cranberry. 12

cucumber & mint lemonade
hanson's cucumber vodka, lemonade, muddled cucumber, mint. 14

season's end
new amsterdam gin, house-made fig & vanilla shrub, tonic. 12

fig fashioned
buffalo trace bourbon, fig liquor, figs, orange, brandied cherry, bitters. 12

sloe thyme smash
sipsmith sloe gin, spirit works barrel-aged gin, lemon syrup, fresh thyme, soda water. 14

pimm's 110
pimm's, canton ginger liqueur, mint, lemon juice. 12

❖ BEER & CIDER ❖

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

Seismic Brewing Co. Liquification Kölsch Style Ale. (pint) 8
Sonoma County, CA.

Fogbelt Brewing Co. Hyperion Red Ale. (pint) 8
Sonoma County, CA.

Mad Fritz The Wind and Sun Golden Ale. (10oz) 12
Napa, CA.

Sonoma Springs NomaWeiss (Hefe). (pint) 8
Sonoma, CA.

Trumer Pilsner. 5
Berkeley, CA.

Deschutes Fresh Squeezed IPA. 5
Bend, OR.

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

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

❖ NON-ALCOHOLIC LIBATIONS ❖

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

Blood Orange Quencher. lime, rosemary, soda water. 7

Fever-Tree Ginger Beer. (500ml) 7

Lorina French Soda. (330ml) 5

Saint Geron Sparkling Water. (750ml) 6

Sole Flat Water. (750ml) 6

UppercaseTea Iced Tea – rooibos. (750ml) 10

Lavender & Lemon Iced Tea – unsweetened. 3⁵⁰

Martinelli's Apple Juice. 3⁵⁰

Graffeo Coffee – regular, decaf. 3

Cacao Nib-Infused Iced Coffee. 5

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

water served on request

❖ WINES BY THE GLASS ❖

SPARKLING

Roederer Estate, NV Brut. 14

JCB No. 69, NV Sparkling Brut Rosé. 14

WHITE

Bonny Doon, 2018 Picpoul. 11

Truchard, 2018 Roussanne. 12

Three Clicks, 2017 Grenache Blanc. 12

Muddy Arch, 2016 Maya's Blend, White Blend. 12

Ledson Winery & Vineyards, 2017 Viognier. 10

the girl & the fig, 2018 Viognier. 11

ROSÉ

Yves Cuilleron, 2017 Les Masques, Rosé. 11

RED

Les Petits Secrets, 2018 Grenache. 13

Mathis, 2015 Grenache. 14

Onesta, 2013 Cinsault. 12

Cline, 2017 Ancient Vines, Mourvèdre. 10

Donelan, 2014 Cuvée Moriah, Red Blend. 13

MacLaren, 2015 Syrah. 14

the girl & the fig, 2016 Syrah. 12

Très Bonnes Années, 2017 Syrah. 16

❖ WINE FLIGHTS ❖

White Varietal Flight. 14

Picpoul, Roussanne, Grenache Blanc, Viognier

Red Varietal Flight. 16

Grenache, Cinsault, Mourvèdre, Red Blend, Syrah

Syrah Flight. 13

(three tastes)

❖ RED WINES ❖

GRENACHE

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

Winery Sixteen600, 2016 Chris Miller Vineyard, Napa. 75

Folded Hills, 2015 Grant, Santa Ynez. 54

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

Idle Cellars, 2015 Kick Ranch Vineyard, Sonoma County. 45

Bucklin, 2014 Old Hill Ranch, Sonoma Valley. 72

Evodia, 2017 Calatayud, Spain. 38

Lightning Wines, 2015 California. 65

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

Site Wines, 2013 Larner Vineyard, Ballard Canyon. 85

Mathis, 2015 Sonoma Valley. 42

Saint K Wines, 2017 Boomstick, Chelle Mountain Vineyard. 80

Alban Vineyards, 2013 Central Coast. 185

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

CINSAUT

* **Famille Dutraive**, 2016 Cap-Ô-Sud, Languedoc. 55

Frick, 2015 Dry Creek Valley. 42

AA Badenhorst Family Wines, 2016 Ramnasgras, S. Africa. 75

Onesta, 2013 Bechthold Vineyard, Lodi. 44

CARIGNANE

Source and Sink, 2018 Sonoma Valley. 55

Carol Shelton, 2015 Old Vine, Alexander Valley, Sonoma. 52

Campovida, 2015 Trimble Vineyard, Mendocino. 50

Neyers Vineyards, 2017 Evangelho Vineyard, Contra Costa. 67

MOURVÈDRE

Skinner, 2016 El Dorado. 44

Cline, 2017 Ancient Vines, Contra Costa County. 35

* **Château Guilhem Tournier**, 2013 Cuvée la Malissonne. 83

Bodegas Olivares, 2015 Altos de la Hoya, Juimlla, Spain. 50

Latta, 2013 Upland Vineyard, Walla Walla. 70

Saint K Wines, 2017 Dial Tone, Paso Robles. 75

Satyre Wines, 2016 Capay Valley, Yolo County. 50

COUNOISE

Frick, 2015 Owl Hill Vineyard, Dry Creek Valley. 42

Groundwork, 2017 Central Coast. 46

* **Broc Cellars**, 2017 Eagle Point Ranch, Mendocino. 50

Westwood, 2016 Sonoma County. 88

OTHER REDS & BLENDS

Three Sticks, 2017 Castenada, Durell Vineyard, Sonoma. 95

Booker, 2017 Oublie, Paso Robles. 150

Campesino, 2015 Baybos, Sonoma Valley. 55

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

The Ojai Vineyard, 2016 John Sebastiano Vineyard. 70

Donelan, 2014 Cuvée Moriah, Sonoma County. 46

Dane Cellars, 2016 Valeria, Sonoma Valley. 60

Lasseter Family Winery, 2014 Chemin de Fer, Sonoma. 100

Skylark, 2015 Red Belly, North Coast. 40

Idell Family Vineyards, 2016 Compound, Sonoma Valley. 65

Abbot's Passage, 2015 Points Unknown, Sonoma Valley. 110

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

Amapola Creek, 2014 Cuvée Alis, Sonoma Valley. 54

Kale, 2014 Broken Axle, Stagecoach Vineyard, Napa. 120

* **Saxum**, 2013 James Berry Vineyard, Paso Robles. 350

SYRAH

MacLaren, 2015 Moaveni Vineyard, Bennett Valley. 54

Model Farm, 2016 Sonoma Coast. 75

* **François Villard**, 2008 Côte-Rôtie Le Gallet Blanc. 130

Stolpman, 2016 Ballard Canyon. 55

Roche Family Winery, 2014 Sonoma Valley. 38

Domaine des Chirats, 2016 Rockpile Vineyard, Sonoma. 120

Desire Lines Wine Co. 2016 Griffin's Lair Vineyard, Sonoma. 75

Domenica Amato, 2016 Cherry Camp, Sonoma Coast. 95

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

* **Lillian**, 2013 Dundee, Oregon. 215

Bedrock, 201