

breakfast menu

saturday morning from 8 am - 11 am



continental breakfast. 15

selection of soft cheese, house-made salumi, hard-boiled egg, baguette & butter

salted caramel sticky roll. 12

sweet cream cheese, toasted pecans, maldon salt

roasted beet tartine. 12

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

croque madame. 14

applewood-smoked ham, st. george, mornay sauce, fried egg

gluten-free pancakes. 14

fig syrup, orange-mascarpone crema

breakfast sandwich. 17

st. george cheese, scrambled eggs, candied bacon, tomato confit, simple salad

egg-white omelette. 14

roasted fall squash, grilled kale, gruyère, simple salad

quiche lorraine. 15

breakfast potatoes, simple salad

biscuits & gravy. 15

cheddar-herb biscuit, sausage & bacon gravy, fried egg, pickled peppers

omelette du jour. 14

chef's selection, simple salad

smoked salmon benedict. 18

sourdough english muffin, tomato confit, poached eggs, chive hollandaise, simple salad, breakfast potatoes

crispy hash cake. 14

braised ham, yukon potatoes, roasted peppers, harissa, fried eggs

two eggs. 14

choice of grilled ham or bacon, with grilled bread, breakfast potatoes

SIDES

croissant, butter & jam. 5

breakfast potatoes. 3

house-cured bacon. 4

baguette, butter & jam. 5

yogurt & seasonal fruit. 6

ham. 4

🌀 GRAFFEO COFFEE BAR 🌀

coffee

regular, decaf. 3

iced coffee

cacao-nib infused. 5

espresso

shot of espresso. 2²⁵

café au lait

coffee with hot milk. 3

americano

espresso, hot water. 2²⁵

macchiato

espresso, dash of foamed milk. 2⁵⁰

cappuccino

espresso, hot milk and steamed milk foam. 3⁵⁰

latte

espresso and steamed milk. 3⁵⁰

mocha

espresso, steamed milk, chocolate. 3⁵⁰

🌀 JUICE 🌀

Martinelli's Apple Juice. 3⁵⁰

Fresh Squeezed Orange Juice. 3

Grapefruit Juice. 3

Tomato Juice. 3

🌀 MORE 🌀

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

Hot Chocolate. 3⁵⁰

Saint Geron Sparkling Water. (750ml) 6

Sole Flat Water. (750ml) 6

UppercaseTea Iced Tea. rooibos. (750ml) 10

Lavender & Lemon Iced Tea. (unsweetened) 4

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) 7

🌀 START THE DAY 🌀

french bloody mary

house-made bloody mary mix, pernod. 12

balsamic bloody mary

house-made bloody mary mix, balsamic vinegar. 12

habanero bloody mary

house-made bloody mary mix, hanson habanero vodka. 13

fig royale

french sparkling wine, house-made fig liqueur. 13

kir royale

roederer brut, mickael antolin crème de cassis. 13

bellini

french sparkling wine, white peach purée. 13

mimosa

french sparkling wine, fresh-squeezed orange juice. 13

gin sparkler

junipero gin, lemon, agave nectar, sparkling wine. 13

fig'n almond latte

served hot, fig'n awesome fig-infused grappa, espresso, amaretto di saronno, steamed milk. 13

JCB No. 69

NV Sparkling Brut Rosé. 14

Roederer, Sparkling Wine

NV Brut. 14

🌀 OTHER STUFF 🌀

regular menu monday – thursday 11:30 - 10
breakfast menu – saturday from 8 am – 11 am
friday - saturday regular menu from 11 am – 10 pm
friday – saturday late night menu until 11 pm
sunday brunch served from 10 am – 3 pm
bar open til last call

we accept Visa, MasterCard & Discover
proprietors: sondra bernstein & john toulze
executive chef: jeremy zimmerman

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