

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

biscuit sandwich. 14

house ham, smoked goat cheddar, fried egg, simple salad, breakfast potatoes

mushroom tartine. 16

white beans, pickled red onion, watercress-cashew crema

croque madame. 14

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

gluten-free pancakes. 14

huckleberry-orange syrup, whipped mascarpone

breakfast sandwich. 17

st. george cheese, fried eggs, brown sugar bacon, tomato confit, simple salad

egg-white omelette. 14

ham, wilted spinach, matos st george, 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

malted waffle. 13

candied bacon, vanilla buttercream, maple syrup, toasted pecans

smoked salmon benedict. 18

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

duck confit hash. 18

bacon lardons, red potatoes, sweet onion, roasted peppers, chili aioli, fried egg, simple salad

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

UppercaseTea. black, peppermint, rooibos. 3

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

Orange & Cinnamon Iced Tea. (unsweetened) 4

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

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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