

🌿 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 minerality.

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

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 fennel, 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

salmon niçoise

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 pork belly

red wine braised cabbage, picked herbs
Onesta, 2013 Cinsault

PLAT

wild boar ragoût

roasted delicata squash, creamy polenta,
crispy shallots
Saint K Wines, 2017 Dial Tone, Mourvèdre

DESSERT or FROMAGE

peppermint brownie

vanilla bean ice cream, chocolate sauce,
candied cocoa nibs

or

chef's choice cheese selections

fig jam, spiced nuts & fig cake

Bodega Toro Albala Don PX, 2015 Sherry

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 persimmons, fingerling potatoes,
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, sunchoes, pickled red onion,
bagna cauda. 37

duck confit, one leg/two legs

roasted root vegetables, pearled barley,
red beet marmalade. 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 ... 12/12/19

proprietors: sonda bernstein & john toulze

executive chef: jeremy zimmerman

originated 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 Figues**
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 🍷

🍷 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. 13
- chili-grapefruit margarita**
tequila, grapefruit, chili simple syrup, lime. 13
- purple aviator**
occitan gin, luxardo, lemon, butterfly flower simple syrup, brandied cherry. 13
- Y fig kiss**
figcello di sonoma, st-germain liqueur, cranberry. 13
- cucumber & mint lemonade**
hanson's cucumber vodka, lemonade, muddled cucumber, mint. 13
- season's end**
new amsterdam gin, fig & vanilla shrub, tonic. 13
- winter elixir**
silver rum, star anise simple syrup, apple, maple, lemon. 13
- fig fashioned**
buffalo trace bourbon, fig liquor, figs, orange, brandied cherry, bitters. 13
- sloe thyme smash**
sipsmith sloe gin, spirit works barrel-aged gin, lemon syrup, fresh thyme, soda water. 13
- pimm's 110**
pimm's, canton ginger liqueur, mint, lemon juice. 13

🍷 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 Viper and File Brown 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.
- 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
- Blood Orange Quencher.** lime, rosemary, soda water. 7
- 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
- Lavender & Lemon Iced Tea – unsweetened.** 4
- 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

- JCB No. 69,** NV Sparkling Brut Rosé. 14
- Roederer Estate,** NV Brut. 14
- WHITE**
- Bonny Doon,** 2018 Picpoul. 11
- Site Wines,** 2016 Roussanne. 15
- Truchard,** 2018 Roussanne. 12
- Three Clicks,** 2018 Grenache Blanc. 12
- Muddy Arch,** 2016 Maya's Blend, White Blend. 12
- Imagery,** 2018 Viognier. 11
- the girl & the fig,** 2018 Viognier. 12

ROSÉ

- Yves Cuilleron,** 2017 Les Masques, Rosé. 11

RED

- Les Petits Secrets,** 2018 Grenache. 13
- Mathis,** 2016 Grenache. 14
- Onesta,** 2013 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. 40
- Gloria Ferrer,** 2010 Anniversary Cuvée, Carneros. 59
- 🍷 **JCB No. 69,** NV Sparkling Brut Rosé, Burgundy. 54
- ✳ **Jeff Cohn Cellars,** 2016 Iris, Sparkling Rosé, California. 55
- 🍷 **Laurent Perrier,** NV Brut La Cuvée, Tours-sur-Marne. 70
- 🍷 **Mangin et Fils,** NV Millesime, Le Chêne la Reine. 85
- Roederer Estate,** NV Brut, Anderson Valley. 46
- Schramsberg,** 2016 Brut Rosé, North Coast, California. 70

PICPOUL

- Bonny Doon,** 2018 Arroyo Seco. 42
- 🍷 **Gerard Bertrand,** 2018 Languedoc, France. 35
- Guthrie Family Wines,** 2018 Faux, Rorick Heritage Vineyard. 38
- Hunt & Harvest,** 2016 Rutherford, Napa Valley. 45
- Tablas Creek,** 2017 Estate, Adelaida District, Paso Robles. 55

ROUSSANNE

- ✳ **DeLille Cellars,** 2016 Doyenne, Red Mtn., Washington. 80
- Muddy Arch,** 2016 Landa Vineyard, Sonoma Valley. 46
- Site Wines,** 2016 Stolpman Vineyards, Santa Barbara. 68
- Sparkman,** 2016 Apparition, Yakima Valley, Washington. 42
- Tablas Creek,** 2016 Estate, Adelaida District, Paso Robles. 55
- Truchard,** 2018 Carneros. 42

MARSANNE

- 🍷 **Domaine Rousset,** 2016 Crozes Hermitage. 50
- Irene Wines,** 2017 Alder Springs, Mendocino County. 52
- Michaud Vineyard,** 2015 Chalone, Central Coast. 70
- Qupe,** 2017 Santa Barbara County. 38

GRENACHE BLANC

- 🍷 **Luc Baudet,** 2016 Rive Droite, Côtes du Rhône Blanc. 42
- Priest Ranch,** 2017 Estate Vineyard, Napa Valley. 48
- Skinner,** 2017 El Dorado. 44
- Three Clicks,** 2018 Rockpile Vineyard, Sonoma County. 46
- Unti Vineyard,** 2018 Estate Vineyard, Dry Creek Valley. 52

OTHER WHITES & BLENDS

- 🍷 **Château de Nalys,** 2017 Saintes Pierres de Nalys, CdP. 75
- 🍷 **Domaine des Bernardins,** 2016 Les Giles des Bernardins. 45
- 🍷 **Domaine Gassier,** 2013 Lou Coucardié Blanc. 60
- Hearst Ranch,** 2017 Three Sisters Cuvée, Paso Robles. 35
- Muddy Arch,** 2016 Maya's Blend, California. 50
- Preston,** 2017 Madam Preston, Dry Creek Valley. 35
- ✳ **Terminim,** 2017 Cépages d'Or, Alder Springs, Mendocino. 85
- Winery Sixteen600,** 2017 Rossi Hommage Blanc, Sonoma. 46

VOIGNIER

- Chappellet,** 2017 Grower Collection, Carneros. 65
- 🍷 **Domaine de la Roche Paradis,** 2016 Condrieu. 100
- Dumol,** 2016 Wild Mountainside, Russian River Valley. 110
- Freemark Abbey,** 2018 Napa Valley. 50
- Imagery,** 2018 Russian River. 40
- Jeff Cohn Cellars,** 2016 Stagecoach Vineyard, Napa. 90
- McKahn Family Cellars,** 2017 Russian River Valley, Sonoma. 38
- Pride Mountain Vineyards,** 2018 Sonoma County. 70
- Raft Wines,** 2017 Cavaillon, Love Ranch, Madera, California. 48
- ✳ **the girl & the fig,** 2018 North Coast. 42
- The Ojai Vineyard,** 2018 Roll Ranch, Ventura County. 50

ROSÉ

- 🍷 **Chêne Bleu,** 2018 Vaucluse. 75
- Matthiasson,** 2018 California. 54
- Townley Wines,** 2018 C'est Bon, Sonoma Valley. 35
- 🍷 **Yves Cuilleron,** 2017 Les Masques, Bouches-du-Rhône. 42

✳ **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. 185
- Belden Barns,** 2018 Epiphany, Sonoma Mountain. 95
- Bucklin,** 2014 Old Hill Ranch, Sonoma Valley. 72
- ✳ **County Roadside,** 2016 Sawyer Vineyard, Mendocino. 56
- Evodia,** 2017 Calatayud, Spain. 38
- Folded Hills,** 2015 Grant, Santa Ynez. 54
- 🍷 ✳ **Les Petits Secrets,** 2018 Côtes du Rhône. 48
- Lightning Wines,** 2015 California. 65
- Mathis,** 2016 Sonoma Valley. 42
- Saint K Wines,** 2017 Boomstick, Chelle Mountain Vineyard. 80
- ✳ **Sine Qua Non,** 2015 Le Chemin Vers L'Hérésie. 455
- Site Wines,** 2013 Larner Vineyard, Ballard Canyon. 85
- Winery Sixteen600,** 2016 Chris Miller Vineyard, Napa. 75

CINSAULT

- AA Badenhorst Family Wines,** 2017 Ramnasgras, S. Africa. 75
- Frick,** 2015 Dry Creek Valley. 42
- Onesta,** 2013 Bechthold Vineyard, Lodi. 44

CARIGNANE

- Baxter,** 2014 Caballo Blanco, Mendocino. 60
- Campovida,** 2015 Trimble Vineyard, Mendocino. 50
- Carol Shelton,** 2015 Old Vine, Alexander Valley, Sonoma. 52
- Neyers Vineyards,** 2017 Evangelho Vineyard, Contra Costa. 67
- Saint K Wines,** 2018 Gravesend, Santa Barbara. 48
- Source and Sink,** 2018 Sonoma Valley. 55

MOURVÈDRE

- 🍷 **Château Guilhem Tournier,** 2013 Cuvée la Malissonne. 83
- Cline,** 2017 Ancient Vines, Contra Costa County. 35
- Latta,** 2013 Upland Vineyard, Walla Walla. 70
- Once & Future,** 2017 Oakley Road Vineyard, Contra Costa. 68
- Saint K Wines,** 2017 Dial Tone, Paso Robles. 75
- Satyre Wines,** 2016 Capay Valley, Yolo County. 50
- Skinner,** 2016 El Dorado. 44

COUNOISE

- ✳ **Broc Cellars,** 2017 Eagle Point Ranch, Mendocino. 50
- Frick,** 2015 Owl Hill Vineyard, Dry Creek Valley. 42
- Groundwork,** 2017 Central Coast. 46
- Westwood,** 2016 Sonoma County. 88

OTHER REDS & BLENDS

- Abbot's Passage,** 2015 Points Unknown, Sonoma Valley. 110
- Booker,** 2017 Oublie, Paso Robles. 150
- Campesino,** 2015 Baybos, Sonoma Valley. 55
- Dane Cellars,** 2016 Valeria, Sonoma Valley. 60
- Donelan,** 2015 Cuvée Moriah, Sonoma County. 46
- Force Majeure,** 2016 Parvata, Red Mountain, Washington. 150
- Idell Family Vineyards,** 2016 Compound, Sonoma Valley. 65
- Kale,** 2014 Broken Axle, Stagecoach Vineyard, Napa. 120
- Lasseter Family Winery,** 2014 Chemin de Fer, Sonoma. 100
- Sans Liege,** 2017 The Offering, Santa Barbara. 75
- ✳ **Saxum,** 2016 G2 Vineyard, Paso Robles. 350
- ✳ **Saxum,** 2016 Terry Hoage Vineyard, Paso Robles. 350
- Skylark,** 2015 Red Belly, North Coast. 40
- ✳ **Sonoma Roadside,** 2015 Cochon Red Blend, California. 46
- Tablas Creek,** 2010 Esprit de Beaucastel, Adelaida. 135
- The Ojai Vineyard,** 2016 John Sebastiano Vineyard. 70
- Three Sticks,** 2017 Castenada, Durell Vineyard, Sonoma. 95

SYRAH

- Alysian Wines,** 2015 Grist Vineyard, Dry Creek Valley. 80
- 🍷 **Barroul & Lynch,** 2016 La Pierrelle, Hermitage. 140
- Bedrock,** 2016 Weill a Way Vineyard, Sonoma Valley. 105
- Desire Lines Wine Co.** 2016 Griffin's Lair Vineyard, Sonoma. 75
- Domaine des Chirats,** 2016 Rockpile Vineyard, Sonoma. 120
- Domenica Amato,** 2016 Cherry Camp, Sonoma Coast. 95
- Flanagan,** 2014 Bennett Valley. 150
- Hickinbotham,** 2014 Brooks Road, McLaren Vale, Australia. 125
- Idell Family,** 2014 Oscar, Sonoma Valley. 58
- Kamen Wines,** 2016 Moon Mountain, Sonoma. 130
- Keller Estate,** 2016 Rôtie, La Cruz Vineyard, Sonoma Coast. 85
- Kieran Robinson Wines,** 2015 R Five, Bennett Valley. 45
- Kivelstadt Cellars,** 2014 The Inheritance, Estate Vineyard. 70
- ✳ **Lillian,** 2013 California. 215
- MacLaren,** 2015 Moaveni Vineyard, Bennett Valley. 54
- Miner Family Wines,** 2015 Stagecoach Vineyard, Napa. 70
- Model Farm,** 2017 Sonoma Coast. 75
- Paul Lato,** 2014 il Padrino, Bien Nacido Valley. 170
- Radio-Coteau,** 2014 Dusty Lane, Sonoma Coast. 130
- ✳ **Reynvaan Family Vineyards,** 2016 In the Rocks, Oregon. 150
- Roche Family Winery,** 2014 Sonoma Valley. 38
- ✳ **Sine Qua Non,** 2016 Ratsel, California. 495
- ✳ **Sonoma Roadside,** 2017 Samantha's Vineyard, Sonoma Co. 58
- Star Crest Vineyards,** 2014 Sonoma Valley. 38
- ✳ **the girl & the fig,** 2016 Serres Vineyard, Sonoma Valley. 46
- ✳ **Très Bonnes Années,** 2017 Russian River. 60
- Venge Vineyards,** 2017 Block I-4, Napa Valley. 90