

🌀 SALON DU FROMAGE 🌀

MANO 🐷 FORMATE prosciutto
candied kumquats, torn mint. 16

single cheese
mixed greens, pickled vegetables, baguette. 12

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)

Brillat Savarin
Ile-de-France, France
A lush triple cream cheese named after the famed French gastronome. Soft-ripened with 75% butterfat, with a dense and superbly creamy pate and a soft bloomy rind.

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)

Morbier
Franche-Comte, France
An aromatic and surprisingly mild AOC cheese defined by the dark vein of vegetable ash streaking through its middle. A washed rind protects the rich cream interior. It has a mild taste and leaves a wonderful, nutty aftertaste.



GOAT'S MILK

Two Rock Valley Cheese
Petaluma, California
Organic & grass fed, cheese is made 3-4 times weekly & aged for 6 months for a unique take on Swiss tradition. (raw milk)

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.

Bohemian Creamery BoDacious
Sebastopol, California
A fresh lactic goat's milk cheese encased in a bloomy candidum mold to keep the paste tangy and spreadably soft.



SHEEP'S MILK

Roquefort Gabriel Coulet
Roquefort-sur-Soulzon, France
Made from the ewes of Laune breed, "La Petite Cave" is a semi-soft, moist "weeping" cheese with a sweet nutty flavor and slight sharp bitterness. (raw milk)

Central Coast Creamery Ewenique
Paso Robles, California
A brilliant velvety white paste with a delicate texture brimming with earthy aroma and sweet and savory flavors.

P'tit Basque
Pyrenees Mountains, France
The semi-hard cheese is aged for a minimum of 70 days, during which it develops a basket-weave pattern similar to Manchego but with milder and delicate flavour. It has a distinctive aroma, and a smooth, sweet flavour with a nutty finish.



🌀 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

alsatian onion tart
house-made bacon, laura chenel chevre,
pickled mushrooms, arugula. 11

duck liver pâté
apple butter, brioche toasts. 14

roasted brussels sprouts
apple butter, bacon vinaigrette, bread crumbs,
vella dry jack. 11

MANO 🐷 FORMATE charcuterie platter
daily selection of cured meats, pâté & terrines,
house pickles. 20

🌀 SOUP & SALADS 🌀

soup
from the garden to the stockpot. 8

kale salad
crispy brussels sprouts, shaved vella jack,
herb croutons, creamy pepper vinaigrette. 11

smoked salmon
potato rösti, whipped mascarpone,
pickled red onion, sprouts, everything spice. 18

chicory salad
roasted apple, pomegranate, toasted walnuts,
pickled butternut squash, bleu cheese vinaigrette, 12

salad of the season
local greens, cauliflower, pickled root vegetables,
crispy chickpeas, kohlrabi vinaigrette. 10

fig & arugula salad
toasted pecans, **MANO 🐷 FORMATE** pancetta,
laura chenel chèvre, fig & port vinaigrette. 15

🌀 PETITS PLATS & SANDWICHES 🌀

omelette du jour
side 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

coppa pressed sandwich
MANO 🐷 FORMATE coppa, red onion confit,
whole grain mustard, brie. 15

grilled cheese sandwich
tomato confit & matchstick frites. 14

sonoma mountain beef burger
grilled onions, house-made pickles, 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

kale salad
crispy brussels sprouts, shaved vella jack,
herb croutons, creamy pepper vinaigrette
Gramercy Cellars, 2017 Picpoul

PLAT

duck sugo
baby vegetables, creamy polenta
Frick, 2015 Cinsaut

DESSERT or FROMAGE

butterscotch panna cotta
chocolate croutons, italian meringue,
candied cocoa nibs
or

chef's choice cheese selections
fig jam, spiced nuts & fig cake
Domaine de Durban, 2015 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

duck sugo
baby vegetables, creamy polenta. 27

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

crispy chicken thighs
fingerling potatoes, braised endive, cress,
apple gastrique. 25

black trumpet risotto
roasted cauliflower, wild mushrooms,
pecorino romano. 27

california halibut
baby vegetables, roasted potatoes, crispy leeks,
beurre blanc. 29

strip steak
roasted cipollini onions, gratin potatoes,
porcini soubise. 36

duck confit, one leg/two legs
mustard spaetzle, baby chard,
onion 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 ... 02/28/19
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. 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

Aperol Spritzer
aperol, sparkling wine, soda, orange slice. 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 🍷

sonoran winter cooler
tequila, ancho reyes liquor, blood oranges, lime juice, agave syrup, chili salt. 12

kumquat cocktail
flor de cana extra seco rum, pernod, muddled kumquats, lemon juice. 11

winter in manhattan
high west rendezvous rye, muscardini sweet vermouth, blandy's malmsey madeira, house bitters. 13

sloe thyme smash
sipsmith sloe gin, spirit works barrel-aged gin, lemon syrup, fresh thyme, soda water. 13

rose petal pamplemousse
ketel one botanical grapefruit & rose petal, rose water, st-germain elderflower liqueur, lemon, soda. 13

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

🍷 corpse reviver #2
gin, cointreau, absinthe, lillet blanc, meyer lemon. 12

hanson ginger mule
hanson's ginger vodka, fever-tree ginger beer, lemon. 11

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

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.

Fort Point Westfalia Nuremburg Red Ale. (pint) 8
San Francisco, CA.

Moonlight Brewing Co. Death & Taxes Lager. (pint) 8
Santa Rosa, CA.

Mad Fritz Plum Project Farmers Ale. (10oz) 12
Napa, CA.

Sonoma Springs Kölsch. (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

Fever-Tree Ginger Beer. (500ml) 7

Belvoir Elderflower Rose Presse. (750ml) 8

Lorina French Soda. (330ml) 5

Saint Geron Sparkling Water. (750ml) 6

Sole Flat Water. (750ml) 6

Orange & Cinnamon 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, 2017 Roussanne. 11
Three Clicks, 2016 Grenache Blanc. 12
Muddy Arch, 2016 Fiona's Blend, White Blend. 12
the girl & the fig, 2017 Viognier. 11
DRY ROSÉ
Para Maria de las Tecolotes, 2018 Rosé. 11
RED
Mathis, 2015 Grenache. 14
Onesta, 2013 Cinsault. 12
Cline, 2015 Ancient Vines, Mourvèdre. 10
Donelan, 2014 Cuvee Moriah, Red Blend. 13
MacLaren, 2014 Syrah. 14
Mes Amis Français, 2016 Three Vineyards Syrah. 13
the girl & the fig, 2015 Syrah. 12
Très Bonnes Années, 2016 Syrah. 16

🍷 WHITE WINES 🍷

SPARKLING WINES

Roederer Estate, NV Brut, Anderson Valley. 46
🍷 **Domaine Achard-Vincent**, NV Clairette de Die Brut. 40
🍷 **Mangin et Fils**, 2013 Millesime, Le Chêne la Reine. 85
Gloria Ferrer, 2010 Anniversary Cuvée, Carneros. 59
✳ **Jeff Cohn Cellars**, 2016 Iris, Sparkling Rosé, California. 55
🍷 **JCB No. 69**, NV Sparkling Brut Rosé, Burgundy. 54
Schramsberg, 2016 Brut Rosé, North Coast, California. 70

PICPOUL

Bonny Doon, 2018 Arroyo Seco. 42
Anaba, 2017 Snow Vineyard, Sonoma Valley. 45
Gramercy Cellars, 2017 Los Oidos, Walla Walla Valley. 38
🍷 **Gerard Bertrand**, 2016 Languedoc. 35

ROUSSANNE

Truchard, 2017 Carneros. 42
✳ **DeLille Cellars**, 2016 Doyenne, Red Mtn., Washington. 80
Passaggio, 2016 Lodi. 44
Muddy Arch, 2015 Landa Vineyard, Sonoma Valley. 46
🍷 **Domaine Jean David**, 2016 Côtes du Rhône. 60
✳ **Site**, 2013 Stolpman Vineyards, Santa Barbara. 54
✳ **Andrew Rich Wines**, 2011 Ciel du Cheval Vineyard. 40
Domenica Amato, 2016 Vivio Vineyards, Bennett Valley. 65

MARSANNE

Qupe, 2017 Santa Barbara County. 38
🍷 **Domaine Rousset**, 2015 Crozes-Hermitage Blanc. 50
Tahbilk, 2010 Museum, Estate Vineyard, Victoria, Australia. 45
Michaud Vineyard, 2015 Chalone, Central Coast. 70

GRENACHE BLANC

CR Graybehl, 2015 Mounts Family Vineyard, Dry Creek Valley. 45
Three Clicks, 2016 Rockpile Vineyards, Sonoma County. 46
Matthes Vineyards, 2016 Estate Vineyard, Sonoma Valley. 56
Curran, 2017 Santa Barbara. 36
Skinner, 2017 El Dorado. 50
Saint K Wines, 2015 Luna Matta Vineyard, Paso Robles. 32

OTHER WHITES & BLENDS

✳ **the girl & the fig**, 2017 Bistro White Blend, Sierra Foothills. 46
🍷 **Domaine des Bernardins**, 2016 Les Giles des Bernardins. 38
🍷 **Domaine Saint Préfert**, 2015 Châteauneuf-du-Pape. 100
Muddy Arch, 2016 Fiona's Blend, California. 50
Hearst Ranch, 2017 Three Sisters Cuvee, Paso Robles. 35
🍷 **Mes Amis Français**, 2016 Mélange Blanc. 46
🍷 **Luc Baudet**, 2016 Rive Droite, Côtes du Rhône. 35
Sparkman, 2014 Apparition, Yakima Valley, Washington. 42
✳ **Terminim**, 2017 Cépages d'Or, Alder Springs, Mendocino. 85
✳ **Clos Solène**, 2016 Hommage Blanc, Paso Robles. 120
Zaca Mesa, 2015 Z Blanc, Santa Ynez Valley. 44

VOIGNIER

Imagery, 2017 North Coast. 40
✳ **the girl & the fig**, 2017 North Coast. 42
✳ **The Ojai Vineyard**, 2016 Roll Ranch, Ventura County. 50
Pride Mountain Vineyards, 2017 Sonoma County. 70
Winery Sixteen600, 2016 Steel Plow Vineyard, Sonoma Valley. 42
🍷 **Domaine de la Roche Paradis**, 2016 Condrieu. 100
Freemark Abbey, 2017 Napa Valley. 50
✳ **2 Guys 2 Barrels**, 2016 Stagecoach Vineyard, Napa. 90
Sonoma-Loeb, 2016 Cold Creek Vineyard, Carneros. 54
McKahn Family Cellars, 2017 Russian River Valley, Sonoma. 38
Raft Wines, 2017 Cavaillon, Love Ranch, Madera, California. 48
Arrowood, 2016 Saralee's Vineyard, Russian River Valley. 60
Dumol, 2015 Lia, Russian River Valley. 110

DRY ROSÉ

Matthiasson Family Vineyards, 2017 California. 45
Para Maria de las Tecolotes, 2018 Santa Barbara County. 42
Pangloss, 2017 Sonoma Valley. 50
Halter Creek, 2017 Adelaida District, Paso Robles. 40
✳ **Hammell Wine Alliance**, 2017 True Believer, Santa Barbara. 60

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

02.28.19

🍷 WINE FLIGHTS 🍷

White Varietal Flight. 14
Picpoul, Grenache Blanc, Viognier, Roussanne

Red Varietal Flight. 16
Cinsault, Mourvèdre, Grenache, Red Blend, Syrah

Syrah Flight. 13
(three tastes)

🍷 RED WINES 🍷

GRENACHE

Last Summer, 2016 San Luis Obispo. 75
Passaggio, 2016 Heringer Estates, Clarksburg, California. 50
✳ **County Roadside**, 2016 Sawyer Vineyard, Mendocino. 56
Winery Sixteen600, 2015 Steel Plow Vineyard, Sonoma. 44
Folded Hills, 2015 Grant, Santa Ynez. 54
Idle Cellars, 2015 Kick Ranch Vineyard, Sonoma County. 45
Dane Cellars, 2014 Justi Creek Vineyard, Sonoma Valley. 64
✳ **CR Graybehl**, 2015 Mounts Family Vineyard, Dry Creek. 40
Bucklin, 2014 Old Hill Ranch, Sonoma Valley. 72
Lightning Wines, 2014 California. 65
Site Wines, 2013 Larner Vineyard, Ballard Canyon. 85
Mathis, 2015 Sonoma Valley. 52

CINSAULT

🍷 **Famille Dutraive**, 2016 Cap-Ô-Sud, Beaujolais. 55
Frick, 2015 Dry Creek Valley. 42
AA Badenhorst Family Wines, 2016 Ramnasgras, S. Africa. 75
Onesta, 2013 Bechthold Vineyard, Lodi. 44

CARIGNANE

Carol Shelton, 2015 Old Vine, Alexander Valley, Sonoma. 52
Baxter, 2014 Caballo Blanco Vineyard, Mendocino. 60
Campovida, 2015 Casa Verde, Mendocino. 50

MOURVÈDRE

Skinner, 2016 El Dorado. 44
Cline, 2016 Ancient Vines, Contra Costa County. 35
Bodegas Olivares, 2015 Altos de la Hoya, Juimlla, Spain. 50
Front Porch Farms, 2014 Estate Vineyard, Russian River. 65
Villa Creek, 2011 Damas Noir, Paso Robles. 110
Saint K Wines, 2017 Dial Tone, Paso Robles. 75
Satyre Wines, 2016 Capay Valley, Yolo County. 50

COUNOISE

Newfound Wines, 2017 Scaggs Vineyard, Mt. Veeder. 50
Tablas Creek, 2016 Estate, Adelaida District, Paso Robles. 70
Steele, 2015 Writer's Block, Lake County. 35
Frick, 2015 Owl Hill Vineyard, Dry Creek Valley. 42
Westwood, 2014 Sonoma County. 88

OTHER REDS & BLENDS

Three Sticks, 2016 Castenada, Durell Vineyard, Sonoma. 95
Ram's Gate, 2015 Vent de Colline, Estate Vineyard. 115
Booker, 2015 Oublie, Paso Robles. 150
Campesino, 2015 Baybos, Sonoma Valley. 55
✳ **Hammell Wine Alliance**, 2014 True Believer, Santa Maria. 160
Ojai Vineyard, 2016 John Sebastiano Vineyard. 70
Donelan, 2014 Cuvee Moriah, Sonoma County. 50
Margerum, 2016 M5, Santa Barbara County. 50
✳ **Law Estate Wines**, 2015 Sagacious, Paso Robles. 125
Cochon, 2015 Whole Hog, California. 42
Idell Family Vineyards, 2016 Compound, Sonoma Valley. 65
Abbot's Passage, 2015 Points Unknown, Sonoma Valley. 110
✳ **McPrice Myers**, 2016 Beautiful Earth, Paso Robles. 75
Kale, 2014 Broken Axle, Stagecoach Vineyard, Napa. 120
✳ **Saxum**, 2013 James Berry Vineyard, Paso Robles. 350

SYRAH

MacLaren, 2014 Moaveni Vineyard, Bennett Valley. 54
Model Farm, 2014 Sonoma Coast. 75
🍷 **François Villard**, 2008 Côte-Rôtie Le Gallet Blanc. 130
Stolpman, 2016 Ballard Canyon. 55
Roche Family Winery, 2014 Sonoma Valley. 38
🍷 **Mes Amis Français**, 2016 Three Vineyards Syrah. 50
✳ **Domaine des Chirats**, 2016 Rockpile Vineyard, Sonoma. 120
Domenica Amato, 2016 Cherry Camp, Sonoma Coast. 95
✳ **Lillian**, 2013 Dundee, Oregon. 215
Kivelstadt Cellars, 2014 The Inheritance, Estate Vineyard. 70
Hickinbotham, 2014 Brooks Road, McLaren Vale, Australia. 125
✳ **County Line**, 2015 Sonoma Coast. 50
🍷 **Barroul & Lynch**, 2016 La Pierrelle, Hermitage. 140
🍷 **Pierre Gaillard**, 2014 Crozes-Hermitage. 52
Kieran son Wines, 2015 R Five, Bennett Valley. 45
🍷 **Les Vins de Vienne**, 2009 Heluicum, Northern Rhone. 75
Townley, 2015 Alder Springs Vineyard, Mendocino. 70
✳ **Reynvaan Family Vineyards**, 2016 In the Rocks, Oregon. 150
✳ **Idell Family**, 2014 Oscar, Sonoma Valley. 58
✳ **Radio-Coteau**, 2012 Dusty Lane, Sonoma Coast. 130
Peter Cellars, 2014 Sonoma Valley. 62
✳ **Paul Lato**, 2014 il Padrino, Bien Nacido Valley. 170
Muscardini, 2014 Unti Vineyard, Dry Creek Valley. 60
✳ **the girl & the fig**, 2015 Serres Ranch, Sonoma. 46
✳ **Alban**, 2013 Reva, Edna Valley, Central Coast. 195
✳ **Venge**, 2016 Block I-4, Stagecoach Vineyard, Napa. 90
Flanagan, 2014 Bennett Valley. 150
✳ **Miner Family Wines**, 2015 Stagecoach Vineyard, Napa. 70
✳ **Très Bonnes Années**, 2016 Russian River. 60
✳ **Sine Qua Non**, 2015 Trouver L'Arene, Santa Barbara. 375

✳ **Limited production, exclusive or highly allocated wines.**
🍷 **The French Collection.**