



brasserie menu

friday & saturday nights until 11 pm

salon du fromage cheese & charcuterie

marinated house olives. 5

single cheese. 12

mixed greens, pickled vegetables, baguette
(vegan option on request)

cheese & fruit. 20

three selections of cheese, seasonal fruit, house-made fig cake,
spiced nuts & baguette

cheese & MANO 🐷 FORMATE cured meats. 22

three selections of cheese, cured meats, condiments, spiced nuts & baguette

the works. 24

three selections of artisan cheese, seasonal fruit,
cured meats, house-made fig cake, spiced nuts & olives

goat cheese sampler. 18

three selections of local & import artisan goat cheese, fig cake, compote,
spiced nuts & baguette

salon du fromage sampler. 25

six selections & baguette only

MANO 🐷 FORMATE charcuterie platter. 20

daily selection of cured meats, pâté & terrines, house pickles

fromage tower. 48

six selections, spiced nuts, olives, MANO 🐷 FORMATE cured meats & charcuterie,
FIG FOOD condiments & baguette

duck liver mousse. 14

apple butter, brioche toasts

salad of the season. 10

artisan greens, shaved kohlrabi, pickled carrots, spiced chickpeas, yellow beet vinaigrette

fig & arugula salad. 15

toasted pecans, MANO 🐷 FORMATE pancetta, laura chenel chèvre, fig & port vinaigrette

pastis scented steamed mussels, frites.

garlic, leeks, herbs, grilled bread

full pound. 25 half pound. 15

croque monsieur. 14

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

grilled cheese sandwich. 14

tomato confit & matchstick frites

marin sun farms beef burger. 16

sweet potato bun, house-made pickles, grilled onions, frites
add brie, cheddar or cambozola 2 - add applewood-smoked bacon 2 - add farm egg 2

steak frites. 26

6-ounce prime flat iron steak, frites, blue cheese butter

HOUSE COCKTAILS

house cocktails 13

Y **french twist** Y
flor de cana rum, grapefruit,
brandied cherry simple, pepper.

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

el diablo
silver tequila, crème de cassis, ginger beer.

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

Y **fig kiss** Y
figcello di sonoma, st-germain elderflower liqueur,
cranberry juice.

sparkling pear
solano vodka, hardy pineau des charantes, pear,
french sparkling wine.

Y **paper plane** Y
buffalo trace bourbon, magerum amaro, aperol, lemon.

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

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

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

WINES BY THE GLASS

SPARKLING

JCB No. 69, NV Sparkling Brut Rosé. 14
Roederer Estate, NV Brut. 14

WHITE

Bonny Doon, 2018 Picpoul. 11
Truchard, 2018 Roussanne. 12
Three Clicks, 2017 Grenache Blanc. 12
Broc Cellars, 2019 Love White, White Blend. 12
Bedrock Wine Co, 2018 Viognier. 14
the girl & the fig, 2018 Viognier. 12

ROSÉ

the girl & the fig, 2019 Rosé. 12

RED

Mathis, 2016 Grenache. 14
Two Shepherds, 2016 Cinsault. 12
Once & Future, 2017 Mataro. 17
Croix, 2016 La Cinghiale, GSM. 20
Donelan, 2015 Cuvée Moriah, Red Blend. 13
MacLaren, 2015 Syrah. 14
Sonoma Roadside, 2017 Syrah. 15
Très Bonnes Années, 2017 Syrah. 16

BEER & CIDER

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

Sonoma Springs Kölsch. (pint) 8
Sonoma, CA.

Mad Fritz Fox and The Stork Weizenbock. (10oz) 12
Napa, 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.