

FIG TREE

»→ SOUP & SALAD ←«

- Soup du Jour** – Please Ask Your Server For Details \$8
- House Salad** – Frisée - Parsley - Tomato - Green Goddess \$10
- Endive Salad** – Yogurt - Gruyere - Apple - Honey Thyme Vinaigrette \$14
- Roasted Beet & Turnip Salad** – Broken Caesar - House Ricotta - Tomato Crisp \$16

»→ SHAREABLES ←«

- Tempura Fried Mushrooms** – Spicy remoulade sauce \$12
- Crisped Octopus** – Grilled Lemon - Tomato Onion Vinaigrette - Frisee Salad \$20
- Gnocchi Au Gratin** – House Gnocchi - Tomato Sauce - Gruyere Cheese \$12
- Foie Gras Terrine** – Goose Liver - Fig Jam - Toast - Grilled Figs \$16
- Chicken Croquettes** – Chicken - Prosciutto - Spiced Honey \$12
- Beef Tartare** – Comte Cheese - Capers - Shallots - Horseradish Crème - Toast \$16

»→ ENTRÉES ←«

- Seared Scallops** – Butternut Squash Puree - Pistou Vinaigrette \$41
- Grouper** – Roasted Tomato Buerre Blanc - Dehydrated Tomato \$26
- Linguini & Clams** – House Pasta - Clams - Garlic - White Wine - Butter \$25
- Wild Mushroom Risotto** – Arborio Rice - Tempura Mushrooms - Parmesan \$20
- "Asian Style" Cornish Hen** – Fried or Roasted - Thai Basil - Mint - Fresno Peppers \$24
- Seared Bone-In Pork Chop** – Grilled Figs - Braised Onion - Fig Demi \$26
- Brisket Burger** – Sautéed Onions - Comte Cheese - Dijonnaise - Marmite Demi \$18
- 12oz New York Strip** – Pomme Puree - Marmite Demi - Thyme \$48
- 32oz Tomahawk Ribeye** – Frisée - Parsley - Horseradish Crème \$145

»→ SIDES ←«

- Fried Broccoli** – Miso Glaze - Garlic Chips \$12
- Pomme Puree** – Potatoes - Cream - Gruyere Cheese \$12
- Pomme Frites** – Potatoes - Hollandaise - Ketchup - Dijonnaise \$12
- Asparagus** – Hollandaise Sauce \$12
- Sautéed Wild Mushrooms** – Butter - Garlic \$12