

APPETIZERS

Burrata (GF) with SC Strawberry-Jalapeno Salsa, Balsamic Pearls, and Pistachios	14
SC Sautéed Shrimp (GF) over Parmesan Polenta Cake and Citrus-Onion Marmalade	15
Sea Scallops* (GF) over Butternut Squash Caponata with Almond-Chive Vinaigrette	15
Escargot Burgundy Helix Snails, Cremini Mushrooms, Creamy Gorgonzola, and Crostini	13
Pork Belly-Sweet Potato Hash with Fried Soft-Boiled Egg and Poblano Cream Sauce	18
Grilled Octopus (GF) with Chorizo, Crispy Fingerling Potatoes, Olives, and Shishito Peppers over Roasted Red Bell Pepper Chimichurri	16
Artisan Cheese Plate Chef's Nightly Selection of Artisan Cheeses and Accompaniments	23
Seared Foie Gras* (GF) over Apple Chutney, Bacon Praline, and Cherry Gastrique	20
Fried Oysters Florida Gulf Fried Oysters with Eggplant Agrodolce, Deviled Egg Aioli, and Bacon Powder	13
Red and Gold Beet Carpaccio (GF) with Goat Cheese, Shaved Asparagus, Watermelon Radish, Pistachio Pesto, and Truffle Oil	12



*Fig Tree cuisine –
Flavor, textures
and aromas of the
wine country and
beyond. Fresh,
seasonal ingredients
enhanced by classic
cooking techniques
and a focus on
wine compatibility.*

SOUP & SALADS

Mixed Green Salad included with Main Course. Substitute Caesar Salad, Spinach Salad or Soup for an Additional \$3	
Soup of the Day	8
Mixed Greens Lightly Tossed in a House Made Herb Vinaigrette	6
Traditional Caesar Salad with Parmigiano-Reggiano and House Made Croutons	8
Baby Spinach, Quail Egg and Warm Bacon-Maple Vinaigrette	8
Dress up your salad with:	
Fried Calamari 3	Feta Cheese 2
Gorgonzola Cheese 2	Pine Nuts 3
Goat Cheese 2	Hearts of Palm 2

MAIN COURSES

NC Mountain Trout with Artichoke Hearts, Sun-Dried Tomatoes, Prosciutto, Asparagus, and Lemon-Caper Beurre Blanc	32
Pan Roasted Scottish Salmon* (GF) with Jumbo Lump Crab, Fava Beans, Broccoli Rabe, and Dill Beurre Blanc	35
Halibut and Lobster Tail (GF) over Spinach and Saffron Risotto with Sherry-Lobster Beurre Blanc	54
Dry Aged Bone-In Kansas City Strip* (GF) with Rosemary-Bone Marrow Butter, Parmesan Polenta Cake, Romanesco, and Balsamic-Caramelized Shallots	85
Elk Chop* (GF) Grilled New Zealand Elk Chop over Gorgonzola-Caramelized Onion Potato Gratin, with Bacon Braised Red Cabbage, and Blueberry Demi-Glace	50
Stilton-Crusted Filet Mignon* with Yukon Gold Smashed Potatoes, Haricots Verts, and Red Wine Reduction	52
Veal Chop* (GF) with Jumbo Shrimp over Smashed Fingerling Potatoes, Cremini Mushrooms, Capers, Asparagus, and Sherry-Garlic Butter Sauce	48
Lamb Chops* (GF) Australian Double Chops with Parmesan Polenta Cake, Baby Carrots, Black Cherry Chutney, and Mint Gremolata	45
NC White Pheasant with Leeks, Roasted Red Bell Peppers, Asparagus, Couscous, and Tarragon Pan Jus	39
Fettuccine House Made Fettuccine with Warm Ricotta, Butternut Squash, Portobello Mushrooms, and Almond-Basil Sauce	29



*Fig Tree –
A small fruit tree
(Ficus Carica)
with large leaves,
known from the
remotest antiquity.
It was probably
native from Syria
westward to the
Canary Islands.*

*These items contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.