

## APPETIZERS

Burrata (GF) with SC Peach-Jalapeño Salsa, Balsamic Pearls, and Pistachios	14
SC Sautéed Shrimp (GF) over Parmesan Polenta Cake and Citrus-Onion Marmalade	15
Lamb Carpaccio* (GF) with Mint Pesto, Capers, Roasted Red Pepper Ricotta, Preserved Lemon Aioli, and Mustard 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
Crab & Avocado Lump Crab Salad over Fried Avocado with Pickled Green Tomatoes and Hollandaise	16



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.

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## 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:	
Feta Cheese     2	
Gorgonzola Cheese   2	Pine Nuts     3
Goat Cheese     2	Hearts of Palm   2

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## MAIN COURSES

Cioppino 50  
 Sea Bass, Scallops, Crab, Shrimp, Clams, and Mussels in San Marzano  
 Tomato Broth with Crostini

Pan Roasted Scottish Salmon\* (GF) 36  
 with Jumbo Lump Crab, Sugar Snap Peas, Broccoli Rabe,  
 and Dill Beurre Blanc

NC Day Boat Grouper and Lobster Tail (GF) 54  
 over Spinach and Saffron Risotto with Sherry-Lobster Beurre Blanc

Kurobuta Pork Chop\* 44  
 with Arugula, Pickled Red Onion and Smoked Tomato-Bacon  
 Vinaigrette over Sweet Corn-Gorgonzola Risotto

Elk Chop\* 50  
 with Crispy Parmesan Yukon Gold Potatoes, Red Kuri Squash Puree,  
 and Smoked Bacon, Blueberry, Balsamic Gastrique

Stilton-Crusted Filet Mignon\* 62  
 with Polenta Cake, Caramelized Onions, Shiitake Mushrooms,  
 and Haricots Verts

Veal Chop\* (GF) 48  
 with Jumbo Shrimp over Smashed Fingerling Potatoes, Cremini  
 Mushrooms, Capers, Asparagus, and Sherry-Garlic Butter Sauce

Lamb Shank 45  
 over Fig Chutney Couscous with Rosemary Demi-glace, Garlic  
 Breadcrumbs and Broccoli Rabe

Eggplant Ravioli 31  
 House Made Eggplant Ravioli with Sun-Dried Tomatoes, Zucchini,  
 Yellow Squash, Portobello Mushrooms, with Gorgonzola Cream Sauce



*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.*

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