

APPETIZERS

Apple Beggar's Purse Sautéed Apples, Onions, Walnuts, and Gorgonzola Cheese in Pastry with Lemon-Thyme Butter Sauce	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
Autumn Squash Dip Roasted Butternut Squash, Whipped Goat Cheese, Pickled Red and Gold Beets, Pumpkin-Hazelnut Granola, and Sesame Lavash	14



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

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

Ostrich* 54
Hilltop Farm Ostrich Filet with Sweet Potato Cake, Shaved Brussels
Sprouts, and Cranberry-Red Wine Reduction

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

Osso Buco 52
Braised Veal Shank slow roasted in rich Brown Sauce with
Horseradish Spätzle

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

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.*

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