

APPETIZERS

Apple Beggar's Purse Sautéed Apples, Onions, Walnuts, and Gorgonzola Cheese in Pastry with Lemon-Thyme Butter Sauce	14
Crawfish Ravioli Crawfish, Okra, and 'Nduja over Boursin Cheese Ravioli with Creole Cream Sauce	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, Devised 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	Fried Calamari 4
Gorgonzola Cheese 2	Pine Nuts 3
Goat Cheese 2	Hearts of Palm 2

MAIN COURSES

<p>Cioppino Sea Bass, Scallops, Crab, Shrimp, Clams, and Mussels in San Marzano Tomato Broth with Crostini</p>	<p>50</p>
<p>Pan Roasted Scottish Salmon* (GF) with Jumbo Lump Crab, Sugar Snap Peas, Broccoli Rabe, and Dill Beurre Blanc</p>	<p>36</p>
<p>NC Day Boat Grouper and Lobster Tail (GF) over Spinach and Saffron Risotto with Sherry-Lobster Beurre Blanc</p>	<p>54</p>
<p>Ostrich* Hilltop Farm Ostrich Filet with Sweet Potato Cake, Shaved Brussels Sprouts, and Cranberry-Red Wine Reduction</p>	<p>54</p>
<p>Elk Chop* (GF) with Crispy Parmesan Yukon Gold Potatoes, Red Kuri Squash Puree, and Smoked Bacon, Blueberry, Balsamic Gastrique</p>	<p>50</p>
<p>Osso Buco Braised Veal Shank slow roasted in rich Brown Sauce with Horseradish Spätzle</p>	<p>52</p>
<p>Filet Mignon* with Stilton Arancini, Sautéed Spinach, Shiitake Mushrooms, Bacon-Onion Jam, and Peppercorn Demi-Glace</p>	<p>62</p>
<p>Trout Sautéed Mountain Trout with Pecans, Butternut Squash, Asparagus and Orange-Cumin Beurre Blanc</p>	<p>34</p>
<p>Veal Chop* (GF) with Jumbo Shrimp over Smashed Fingerling Potatoes, Cremini Mushrooms, Capers, Asparagus, and Sherry-Garlic Butter Sauce</p>	<p>48</p>
<p>Fettuccine House Made Fettuccine with Sun-Dried Tomatoes, Portobello Mushrooms, and Baby Kale, in Meyer Lemon Ricotta Cream Sauce with Macadamia Nut-Arugula Pesto</p>	<p>31</p>



*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.