

## APPETIZERS

Fried Oysters and Pork Belly with Pickled Pineapple Relish, and Brown Sugar Barbeque	15
Sea Scallops (GF) over Sweet Corn Salsa with Red and Gold Bell Pepper Coulis	18
Lamb Carpaccio (GF) with Blackberry Salsa, Mint Pesto, Arugula, and Lemon Vinaigrette	16
Escargot Burgundy Helix Snails, Cremini Mushrooms, Creamy Gorgonzola, and Crostini	13
Crab and Avocado Crab Salsa over Fried Avocado with Preserved Lemon-Dill Aioli	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	21
Burrata (GF) with Watermelon, Pickled Red Onion, Mint, and Balsamic Reduction	15



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

NC Mountain Trout 39  
Sautéed Trout with Jumbo Lump Crab, Roasted Red Bell Peppers,  
Sun-dried Tomatoes, Asparagus and Lemon-Basil Beurre Blanc

Pan Roasted Scottish Salmon\* 36  
over Zucchini, Yellow Squash, Roasted Grape Tomatoes, and Farro  
with Broccoli Rabe, and Dill Beurre Blanc

Sea Bass (GF) 66  
Sautéed Sea Bass over Black Truffle-Yukon Gold Mashed Potatoes  
with Maine Lobster, Prosciutto, Sweet Corn, and Tarragon Beurre Blanc

Lamb Loin\* (GF) 45  
Grilled Lamb Loin over Shiitake Mushroom-Kale Risotto, with  
Broccoli Rabe, Balsamic Pearl Onions, and Sage-Brown Butter

Elk Chop\* (GF) 58  
Grilled Elk Chop with Elk Sausage, Crispy Parmesan Yukon Gold  
Potatoes, Bacon-Braised Red Cabbage, and Whole Grain Mustard  
Demi-Glace

Filet Mignon\* 62  
Stilton crusted Filet Mignon with Parmigiano-Reggiano Polenta Cake,  
Sautéed Spinach, Shiitake Mushrooms, and Madeira Demi-Glace

Veal Chop\* (GF) 56  
with Jumbo Shrimp over Smashed Fingerling Potatoes, Cremini  
Mushrooms, Capers, Asparagus, and Sherry-Garlic Butter Sauce

Fettuccine 31  
House Made Fettuccine with Broccoli, Squash, Zucchini, and  
Portobello Mushrooms in Tomato Basil Sauce with Ricotta  
and Basil Pesto



*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.