

eat dinner

plat du jour

three courses
changes weekly

starter
entrée
dessert
or fromage

25

fromage

Bravo Farms Cheddar
cow's milk – raw milk

Pierre Robert
cow's milk

Bleu de Laqueille
cow's milk – raw milk

**Cypress Grove
Humboldt Fog**
goat's milk

Tomme de Chevre
goat's milk – raw milk

Petit Agour
sheep's milk – raw milk

Bellwether Farms Pepato
sheep's milk – raw milk

don't forget about dessert

**decadent chocolate
brownie.**

vanilla ice cream, pecans,
chocolate sauce. 6⁵⁰

meyer lemon cheesecake.
candied lemon zest
& huckleberry. 7

butterscotch pot de crème.
crème fraîche. 7

ice cream sandwich.
chef's choice. 7

ice cream or sorbet.
chef's choice. 4⁵⁰

starters

prosciutto & melon.

arugula, fig & sherry vinegar glaze. 11⁹⁵

fried calamari.

spicy lemon aioli. 11⁹⁵

steamed mussels.

garlic, leeks, tarragon, grilled bread. 8⁹⁵

baked Laura Chenel goat cheese.

roasted tomato sauce, toasted bread. 6⁹⁵

artisan cheese platter.

three selections, seasonal fruit & house-cured salumi. 11⁹⁵

house-marinated olives or spiced almonds. 3⁹⁵

soup & salads

soup of the day.

garden to the stockpot. 6

very simple salad.

mixed greens, cherry tomatoes, shaved fennel, croutons, aged sherry vinaigrette. 6⁹⁵

fig & arugula salad.

chèvre, pecans, pancetta, fig & port vinaigrette. 10⁹⁵ / 7²⁵

frisée-lardon salad.

house-smoked bacon, poached egg, bacon vinaigrette. 8⁹⁵

summer chopped salad.

romaine, white corn, nectarines, pickled shallots, fromage blanc, lemon vin. 10⁹⁵ / 7²⁵

thin crust pizzas

grilled chicken & pistou.

roasted red onions, feta & fontina. 12⁹⁵

house-made chorizo.

roasted red onions, asiago, red sauce. 12⁹⁵

margherita pizza.

fresh mozzarella, basil, tomato sauce. 12⁹⁵

entrées

fish du jour.

roasted red pepper spaetzle, broccoli rabe, salsa verde. 19⁹⁵

grilled butcher's steak.

blue cheese herb butter, fries, today's vegetable. 19⁹⁵

steamed mussels & fries.

garlic, leeks, tarragon, grilled bread. 15⁵⁰

slow cooked pork roast.

apricot & fennel stuffing, white bean ragoût, oil-cured olives. 16⁹⁵

half roasted chicken.

farro, grilled eggplant, oven roasted tomatoes & onions, sherry vinaigrette. 16⁹⁵

saffron & white corn pasta.

egg noodle fettuccine, sundried tomatoes, basil pistou. 14⁹⁵

add sautéed shrimp. 17⁹⁵

sandwiches & sides

grilled top sirloin burger.

grilled onions, choice of white cheddar or cambozola cheese, fries. 11⁹⁵

grilled cheese sandwich.

comte cheese, grilled onions, whole grain mustard, fries. 9⁹⁵

macaroni & cheese. 5⁹⁵

fries. with tarragon aioli. 3⁹⁵

mashed potatoes or today's vegetable. 3⁹⁵

other stuff

dinner nightly from 5:30 pm – brunch – sat - sun 10:00 am – 3:00 pm

eat in or take to go – no reservations – menu changes seasonally – 7.10.09

complimentary corkage all the time at the fig café ONLY

parties of 6 or more - 18% gratuity

proprietor – sondra bernstein - chef de cuisine – bryan jones

the fig café & winebar

13690 arnold drive, glen ellen, california
707-938-2130 www.thefigcafe.com

drink rhone

COMP CORKAGE ALL THE TIME!

Because we care about your safety, we will only open a maximum of one bottle per person. We will always have the right to stop pouring your wine if we feel the need.

Please note that we are unable to serve wine that has been opened prior to arrival or wine that has not been labeled. Sorry for

by the glass

Please look at the wine card on your table for today's available selections of wine by the glass.

six ounce pour. 8

aperitif

Lillet

rocks, orange slice. 7

Pineau des Charentes

cognac based. 7

Fig Royale

fig syrup & sparkling. 8

Kir Royale

framboise & sparkling. 8

wine flights

Whites, Reds or a Mix
four wines. 10

ESTATE

400 WEST SPAIN

SONOMA CUISINE WITH
AN ITALIAN ACCENT

DINNER NIGHTLY
GARDEN PATIO DINING
OAK FIRED OVEN

933-3663

white wines

Roederer Estate.	NV Brut, Anderson Valley.	35
J. Laurens.	NV Brut, Cremant de Limoux.	26
Tablas Creek.	2007 Rhone Blend, Paso Robles.	36
Mas Carlot.	2007 Rhone Blend, France.	35
Arrowood.	2007 Rhone Blend, California.	44
Zaca Mesa.	2005 Roussanne, Santa Ynez Valley.	40
Wellington.	2007 Roussanne, Sonoma Valley.	32
Krupp Brothers.	2006 Marsanne, Napa Valley.	40
Cono Sur.	2008 Viognier, Chile.	22
Imagery Artist Collection.	2007 Viognier, Sonoma County.	40
Kunde.	2007 Viognier, Sonoma Valley.	35
Castle.	2006 Viognier, Sonoma Valley.	45
Miner Family.	2007 Viognier, California.	34

rosé wines

Westwood.	2007 Rosé, Sonoma Valley.	27
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red wines

Elizabeth Spencer.	2007 Grenache, Mendocino County.	44
Mathis.	2005 Grenache, Sonoma Valley.	48
River Run.	2006 Carignane, Cienega Valley.	32
Domaine de Fontsaite.	2005 Carignane, Corbieres, France.	32
Cline Cellars.	2007 Mourvèdre, Contra Costa.	29
Juan Gil.	2006 Monastrell, Spain.	35
Mas de Guiot.	2007 Red Blend, France.	30
Andre Brunel.	2005 Red Blend, France.	35
Bonny Doon.	2004 Red Blend, California.	45
Benziger.	2005 Syrah, California.	28
5 Mile Bridge.	2005 Syrah, Paso Robles.	32
Buena Vista.	2005 Syrah, Carneros.	35
3 Rings.	2006 Shiraz, Australia.	42
Parmelee-Hill.	2004 Syrah, Sonoma Valley.	50
Landmark.	2007 Syrah, Sonoma.	50

other beverages

Stella Artois. 3 ⁷⁵	Lost Coast Downtown Brown. 3 ⁷⁵
Wolaver's Pale Ale. 3 ⁷⁵	Sudwerk Pilsner. 3 ⁷⁵
Acme IPA. 3 ⁷⁵	Anderson Valley Stout. 3 ⁷⁵
Blue Star Wheat. 3 ⁷⁵	Bitburger (non-alcoholic). 3 ⁷⁵
Fizzy Lizzy All Natural Soda. 2 ⁹⁵	
Lorina French Soda (lemon). 2 ⁹⁵	
Jones Root Beer. 2 ⁹⁵	
Nana Mae's Sonoma Valley gravenstein apple juice. 2 ⁹⁵	
Adagio Iced Tea (Black or Oolong). 2 ⁵⁰	
Natura Water (still or sparkling – refills 2). 5	