

🌀 SALON DU FROMAGE 🌀

MANDO 🐷 FORMATE prosciutto
candied kumquats, torn mint. 16

single cheese
mixed greens, pickled vegetables, baguette. 12

cheese & fruit
three selections of cheese, seasonal fruit,
house-made fig cake, spiced nuts & baguette. 20

cheese & MANDO 🐷 FORMATE cured meats
three selections of cheese, cured meats,
condiments, spiced nuts & baguette. 22

the works
three selections of cheese, cured meats, seasonal fruit,
house-made fig cake, spiced nuts & baguette. 24

goat cheese sampler
three selections of local & import artisan goat cheese,
fig cake, compote, spiced nuts & baguette. 18

fromage tower
six cheese selections, seasonal fruit, spiced nuts, olives,
MANDO 🐷 FORMATE cured meats & charcuterie,
FIG FOOD condiments & baguette. 48

salon du fromage sampler
six selections & baguette only. 25

🌀 FROMAGE SELECTION 🌀



Fiscalini Bandaged Cheddar
Modesto, California
Aged eighteen months, this is a true American farmstead cheddar with a luxurious balance of buttery, grassy, savory flavors enhanced by a combination of sweet & salt. (raw milk)

Bohemian Creamery FlowerPower
Sebastopol, California
A fresh lactic organic cow cheese pyramid speckled with bursts of bee pollen and crowned with a ring of pollen on the outside. Each bite offers mingling moments of milk and honey: the embodiment of Spring when milk is fresh and flora bloom anew.

St. George
Santa Rosa, California
Named after the Matos' home island of Sao Jorge, Portugal, this semi-hard cheese is deeply flavorful and tastes like a cross between cheddar and a young asiago. It has a light, clean aroma with a slight tang and almost buttery texture. (raw milk)

Morbier
Franche-Comte, France
An aromatic and surprisingly mild AOC cheese defined by the dark vein of vegetable ash streaking through its middle. A washed rind protects the rich cream interior. It has a mild taste and leaves a wonderful, nutty aftertaste.



Fleur Verte
Loire Valley, France
A soft, creamy, rindless cheese with just the slightest tang of goat's milk and an uncharacteristic sweetness. Covered in fresh green herbs - tarragon and thyme, along with pink peppercorns - all of which add a distinctive flavor to the subtle, moist cheese.

Laura Chenel Chèvre
Sonoma, California
Laura Chenel was a pioneer in the art of making American goat cheese in the French style. This chèvre has a creamy texture and a delicate flavor.

Sierra Nevada Cheese Co. Bella Capra Smoked Goat Cheddar
Willows, California
Sourced from local organic dairy farmers and aged 120 days create a smooth texture highlighting the rich & nutty flavor with a balanced, smoky finish. (raw milk)



Roquefort Papillon
Auvergne, France
Aged for over 4 months in the natural Combalou Caves, this exceptional Papillon Roquefort is distinguished first and foremost by its white curd and the intense blue which generously marbles its wide and numerous cavities.

Central Coast Creamery Ewereka
Paso Robles, California
Aged for 3 months, the paste offers a distinct sweetness up front, followed by a pleasant creamy finish with just the right amount of tang.

Brebicet
Rhône-Alpes, France
A smooth, soft, bloomy-rind sheep's milk cheese with a white, velvety and pillowy bloomy rind.



🌀 STARTERS 🌀

heirloom radishes
mixed seasonal radishes,
anchovy butter & grey sea salt. 7

pastis-scented steamed mussels, frites
garlic, leeks, herbs, grilled bread.
full pound. 25 ½ pound. 15

grass-fed steak tartare
traditional with raw egg, caperberries,
lavender sea salt, toast. 15

roasted beet tartine
horseradish crema, toasted hazelnuts,
cucumbers, mâche. 12

duck liver pâté
apple butter, brioche toasts. 14

fried smelt
cornmeal crust, meyer lemon aioli. 12

grilled asparagus
boquerones, arugula, crispy garlic,
green garlic vinaigrette. 13

MANDO 🐷 FORMATE charcuterie platter
daily selection of cured meats, pâté & terrines,
house pickles. 20

🌀 SOUP & SALADS 🌀

soup
from the garden to the stockpot. 8

smoked salmon
potato rösti, whipped mascarpone,
pickled red onion, sprouts, everything spice. 18

crispy brussels sprouts & kale salad
vella jack, herb croutons,
creamy pepper vinaigrette, 11

salad of the season
artisan greens, pickled asparagus, snap peas,
shaved radish, crispy chickpeas, carrot vinaigrette. 10

fig & arugula salad
toasted pecans, **MANDO 🐷 FORMATE** pancetta,
laura chenel chèvre, fig & port vinaigrette. 15

🌀 PETITS PLATS & SANDWICHES 🌀

omelette du jour
side salad. 14 (until 5 pm)

quiche lorraine
quinoa & green salad, matchstick frites. 15

crispy pork belly sandwich
sauerkraut, honey-dijon, comté, brioche bun, frites. 16

croque monsieur
applewood-smoked ham & st. george cheese,
quinoa & green salad. 14 add farm egg. 2

pressed ham sandwich
MANDO 🐷 FORMATE ham, bacon marmalade,
goat cheese. 15

grilled cheese sandwich
tomato confit & matchstick frites. 14

sonoma mountain beef burger
grilled onions, house-made pickles, frites. 16
add brie, cheddar or cambozola. 2
add **MANDO 🐷 FORMATE** bacon. 2
add farm egg. 2

🌀 ON THE SIDE 🌀

yukon potato purée, matchstick frites,
quinoa & green salad. 6 each

🌀 BISTRO PLATS DU JOUR 🌀

menu changes every thursday evening
3 courses - 42

ENTRÉE

fried smelt
cornmeal crust, meyer lemon aioli
Domaine des Bernardins, 2016 Les Giles des Bernardins

PLAT

arctic char
grilled avocado panzanella, garden sorrel pesto
Bonny Doon, 2017 La Bulle-Moose de Cigare, Sparkling

DESSERT or FROMAGE

strawberry tart
meyer lemon curd,
macerated strawberries, meringue

or

chef's choice cheese selections
fig jam, spiced nuts & fig cake
Campovida, 2014 Innamorarsi, Sweet Viognier

bistro wine flight paired with the menu
three wines. add 12

🌀 ENTRÉES 🌀

wild flounder meunière
yukon potato purée, spinach,
lemon-caper brown butter. 29

arctic char
grilled avocado panzanella,
garden sorrel pesto. 27

steak frites
6-ounce flat iron steak, frites,
green garlic butter. 26

crispy chicken thighs
spring succotash, house bacon, fingerling potatoes,
white balsamic gastrique. 25

english pea risotto
smoked pea crema, pecorino, pea shoots. 23

california halibut
cannellini beans, artichokes, roasted shallots,
salsa verde. 29

lamb loin
smashed english peas, toybox carrots, raita. 36

duck confit, one leg/two legs
lyonnaise potatoes, fava beans,
pickled mustard seed. 24/29

🌀 OTHER STUFF 🌀

menu served 11:30 am – 10 pm monday – thursday
friday – saturday from 11 am – 10 pm
late night menu – friday – saturday until 11 pm
breakfast menu – saturday 8 am – 11 am
sunday brunch served from 10 am – 3 pm
bar open until last call

MANDO 🐷 FORMATE
*our in-house meat workshop, hand-crafted
signature salumi, bacon, pancetta, charcuterie...*

corkage. 18 per 750ml bottle ~ split orders. 3
gift cards available
we accept Visa, MasterCard & Discover
autographed cookbooks
artwork by Julie Higgins is available for purchase
menu changes seasonally ... 04/25/19
proprietors: sonda bernstein & john toulze
executive chef: jeremy zimmerman

originated 1997
110 West Spain Street. Sonoma
707-938-3634
www.thegirlandthefig.com
follow us on instagram @figgirl

🍷 APÉRITIFS 🍷

fig royale
french sparkling wine, house-made fig liqueur. 10

kir royale
roederer brut, mickael antolin crème de cassis. 14

FigCello di Sonoma
made by our friends at HELLOCELLO. 9

Hardy Le Coq D'Or Pineau des Charentes
concentrated fruits with delicate spice. 8

Lillet Blanc
floral bouquet & citrus aromas. 9

Ricard
anise liquor with aromatic herbs. 8

Aperol Spritzer
aperol, sparkling wine, soda, orange slice. 11

Muscardini Sweet Vermouth
sweet, spicy & rich. 11

Kübler 53 Absinthe
aromatic & velvety, hint of star anise, Switzerland. 14

St. George Absinthe Verte
fine brandy with star anise, herbs & wormwood. 14

🍷 HOUSE COCKTAILS 🍷

🍷 FEATURED 🍷

garden bounty
solano vodka, cucumber, arugula, marjoram,
lemon, soda water. 12

Y a day in provence

gin, lillet blanc, herbes de provence syrup, lemon juice. 11

pear daiquiri

silver rum, bartlett pears, sparkling wine, lemon. 13

Y rhapsody in amber

hardy le coq d'or pineau des charentes, dewar's scotch whisky,
carpano bianco, orange bitters. 12

sloe thyme smash

sipsmith sloe gin, spirit works barrel-aged gin, lemon syrup,
fresh thyme, soda water. 13

rose petal pamplemousse

ketel one botanical grapefruit & rose petal, rose water,
st-germain elderflower liqueur, lemon, soda. 13

Y fig kiss

figcello di sonoma, st-germain liqueur, cranberry. 12

tres piñas

silver tequila, la luna mezcal, campari, lime, agave syrup. 11

hanson ginger mule

hanson's ginger vodka, fever-tree ginger beer, lemon. 11

fig fashioned

buffalo trace bourbon, fig liquor, figs, orange,
brandied cherry, bitters. 12

pimm's 110

pimm's, canton ginger liqueur, mint, lemon juice. 12

🍷 BEER & CIDER 🍷

Russian River Brewing Co. Pliny the Elder. (pint) 8
Santa Rosa, CA.

Fort Point Westfalia Nuremburg Red Ale. (pint) 8
San Francisco, CA.

Moonlight Brewing Co. Death & Taxes Lager. (pint) 8
Santa Rosa, CA.

Mad Fritz The Wind and Sun Golden Ale. (10oz) 12
Napa, CA.

Sonoma Springs Kölsch. (pint) 8
Sonoma, CA.

Trumer Pilsner. 5
Berkeley, CA.

Deschutes Fresh Squeezed IPA. 5
Bend, OR.

Bitburger. (Non-Alcoholic) 5
Bitburg, Rhineland-Palatinate, Germany.

Ace Apple Hard Cider Premium Craft. 5
Sebastopol, CA.

🍷 NON-ALCOHOLIC LIBATIONS 🍷

Virgin Pimm's. ginger, pomegranate molasses, cucumber. 7

Blood Orange Quencher. lime, rosemary, soda water. 7

Fever-Tree Ginger Beer. (500ml) 7

Belvoir Elderflower Rose Presse. (750ml) 8

Lorina French Soda. (330ml) 5

Saint Geron Sparkling Water. (750ml) 6

Sole Flat Water. (750ml) 6

Lavender & Lemon Iced Tea – unsweetened. 3⁵⁰

Martinelli's Apple Juice. 3⁵⁰

Graffeo Coffee – regular, decaf. 3

Cacao Nib-Infused Iced Coffee. 5

Mighty Leaf Tea – chamomile, earl grey, mint. 3

🍷 **water served on request** 🍷

🍷 WINES BY THE GLASS 🍷

SPARKLING

Roederer Estate, NV Brut. 14
JCB No. 69, NV Sparkling Brut Rosé. 14

WHITE

Bonny Doon, 2018 Picpoul. 11
Sonoma Roadside, 2018 Roussanne. 12
Skinner, 2017 Grenache Blanc. 13
Muddy Arch, 2016 Fiona's Blend, White Blend. 12
Ledson Winery & Vineyards, 2017 Viognier. 10
the girl & the fig, 2017 Viognier. 11

ROSÉ

the girl & the fig, 2018 Rosé. 12
Malene, 2017 Rosé. 10
Yves Cuilleron, 2017 Les Masques, Rosé. 11

RED

Mathis, 2015 Grenache. 14
Sonoma Roadside, 2015 Cinsault. 12
Cline, 2016 Ancient Vines, Mourvèdre. 10
Donelan, 2014 Cuvée Moriah, Red Blend. 13
Amapola Creek, 2014 Cuvée Alis, Red Blend. 14
MacLaren, 2014 Syrah. 14
Mes Amis Français, 2016 Three Vineyards Syrah. 13
Très Bonnes Années, 2016 Syrah. 16

🍷 WHITE WINES 🍷

SPARKLING WINES

Roederer Estate, NV Brut, Anderson Valley. 46
🍷 **Domaine Achard-Vincent**, NV Clairette de Die Brut. 40
🍷 **Mangin et Fils**, 2013 Millesime, Le Chêne la Reine. 85
Gloria Ferrer, 2010 Anniversary Cuvée, Carneros. 59
✳ **Jeff Cohn Cellars**, 2016 Iris, Sparkling Rosé, California. 55
🍷 **JCB No. 69**, NV Sparkling Brut Rosé, Burgundy. 54
Schramsberg, 2016 Brut Rosé, North Coast, California. 70

PICPOUL

Bonny Doon, 2018 Arroyo Seco. 42
Hunt & Harvest, 2017 Rutherford, Napa Valley. 45
Gramercy Cellars, 2018 Los Oidos, Walla Walla Valley. 38

ROUSSANNE

✳ **Sonoma Roadside**, 2018 North Coast, California. 46
Truchard, 2017 Carneros. 42
✳ **DeLille Cellars**, 2016 Doyenne, Red Mtn., Washington. 80
Passaggio, 2016 Lodi. 44
Muddy Arch, 2015 Landa Vineyard, Sonoma Valley. 46
🍷 **Domaine Jean David**, 2016 Côtes du Rhône. 60
✳ **Site**, 2013 Stolpman Vineyards, Santa Barbara. 54
Domenica Amato, 2016 Vivio Vineyards, Bennett Valley. 65

MARSANNE

Qupe, 2017 Santa Barbara County. 38
🍷 **Domaine Rousset**, 2015 Crozes-Hermitage Blanc. 50
Tahbilk, 2010 Museum, Estate Vineyard, Victoria, Australia. 45
Michaud Vineyard, 2015 Chalone, Central Coast. 70

GRENACHE BLANC

CR Graybehl, 2015 Mounts Family Vineyard, Dry Creek Valley. 45
Matthes Vineyards, 2016 Estate Vineyard, Sonoma Valley. 56
Curran, 2017 Santa Barbara. 36
Skinner, 2017 El Dorado. 50
Saint K Wines, 2015 Luna Matta Vineyard, Paso Robles. 32

OTHER WHITES & BLENDS

🍷 **Domaine des Bernardins**, 2016 Les Giles des Bernardins. 38
🍷 **Domaine Saint Préfert**, 2015 Châteauneuf-du-Pape. 100
Muddy Arch, 2016 Fiona's Blend, California. 50
Hearst Ranch, 2017 Three Sisters Cuvée, Paso Robles. 35
🍷 **Mes Amis Français**, 2016 Mélange Blanc. 46
🍷 **Luc Baudet**, 2016 Rive Droite, Côtes du Rhône Blanc. 35
Sparkman, 2014 Apparition, Yakima Valley, Washington. 42
Winery Sixteen600, 2017 Rossi Hommage Blanc, Sonoma. 46
✳ **Terminim**, 2017 Cépages d'Or, Alder Springs, Mendocino. 85
✳ **Clos Solène**, 2016 Hommage Blanc, Paso Robles. 120
Zaca Mesa, 2015 Z Blanc, Santa Ynez Valley. 44

VOIGNIER

Imagery, 2017 North Coast. 40
Ledson Winery & Vineyards, 2017 Grove Vineyard, Sonoma. 38
✳ **the girl & the fig**, 2017 North Coast. 42
✳ **The Ojai Vineyard**, 2016 Roll Ranch, Ventura County. 50
Pride Mountain Vineyards, 2017 Sonoma County. 70
🍷 **Domaine de la Roche Paradis**, 2016 Condrieu. 100
Freemark Abbey, 2017 Napa Valley. 50
✳ **2 Guys 2 Barrels**, 2016 Stagecoach Vineyard, Napa. 90
Sonoma-Loeb, 2016 Cold Creek Vineyard, Carneros. 54
McKahn Family Cellars, 2017 Russian River Valley, Sonoma. 38
Raft Wines, 2017 Cavaillon, Love Ranch, Madera, California. 48
Arrowood, 2016 Saralee's Vineyard, Russian River Valley. 60
Dumol, 2015 Lia, Russian River Valley. 110

ROSÉ

✳ **the girl & the fig**, 2018 Mendocino County, California. 46
Malene, 2017 Santa Barbara County. 38
Pangloss, 2017 Sonoma Valley. 50
🍷 **Yves Cuilleron**, 2017 Les Masques, Bouches-du-Rhône. 42
Lightning Wines, 2016 California. 36
✳ **Hammell Wine Alliance**, 2016 El Crüe, Santa Maria. 40

CORKAGE - 18 per 750mL bottle

🍷 **Rhône Varietal CORKAGE - 10 per 750ml bottle** 🍷
** for each bottle purchased from our list,
we will waive the corkage fee

🍷 WINE FLIGHTS 🍷

White Varietal Flight. 14
Picpoul, Grenache Blanc, Viognier, Roussanne

Rosé Flight. 12
(three tastes)

Red Varietal Flight. 16
Cinsault, Mourvèdre, Grenache, Red Blend, Syrah

Syrah Flight. 13
(three tastes)

🍷 RED WINES 🍷

GRENACHE

Last Summer, 2016 San Luis Obispo. 75
Passaggio, 2016 Heringer Estates, Clarksburg, California. 50
✳ **County Roadside**, 2016 Sawyer Vineyard, Mendocino. 56
Winery Sixteen600, 2015 Steel Plow Vineyard, Sonoma. 44
Folded Hills, 2015 Grant, Santa Ynez. 54
Idle Cellars, 2015 Kick Ranch Vineyard, Sonoma County. 45
Dane Cellars, 2014 Justi Creek Vineyard, Sonoma Valley. 64
🍷 **Font du Loup**, 2017 Côtes du Rhône. 48
🍷 **Domaine la Barroche**, 2014 Pure, Châteauneuf-du-Pape. 165
Bucklin, 2014 Old Hill Ranch, Sonoma Valley. 72
Lightning Wines, 2014 California. 65
Site Wines, 2013 Larner Vineyard, Ballard Canyon. 85
Mathis, 2015 Sonoma Valley. 52

CINSAULT

🍷 **Famille Dutraive**, 2016 Cap-Ô-Sud, Languedoc. 55
Frick, 2015 Dry Creek Valley. 42
✳ **Sonoma Roadside**, 2015 Bechthold Vineyard, Lodi. 46
AA Badenhorst Family Wines, 2016 Ramnasgras, S. Africa. 75
Onesta, 2013 Bechthold Vineyard, Lodi. 44

CARIGNANE

Carol Shelton, 2015 Old Vine, Alexander Valley, Sonoma. 52
Baxter, 2014 Caballo Bianco Vineyard, Mendocino. 60
Campovida, 2015 Casa Verde, Mendocino. 50

MOURVÈDRE

Skinner, 2016 El Dorado. 44
Cline, 2016 Ancient Vines, Contra Costa County. 35
Bodegas Olivares, 2015 Altos de la Hoya, Juimlla, Spain. 50
Latta, 2013 Upland Vineyard, Snipes Mountain, Walla Walla. 70
Villa Creek, 2011 Damas Noir, Paso Robles. 110
Saint K Wines, 2017 Dial Tone, Paso Robles. 75
Satyre Wines, 2016 Capay Valley, Yolo County. 50

COUNOISE

Frick, 2015 Owl Hill Vineyard, Dry Creek Valley. 42
✳ **Broc Cellars**, 2016 Eagle Point Ranch, Mendocino. 50
Westwood, 2014 Sonoma County. 88

OTHER REDS & BLENDS

Three Sticks, 2016 Castenada, Durell Vineyard, Sonoma. 95
Ram's Gate, 2015 Vent de Colline, Estate Vineyard. 115
Booker, 2015 Oublie, Paso Robles. 150
Campesino, 2015 Baybos, Sonoma Valley. 55
✳ **Hammell Wine Alliance**, 2014 True Believer, Santa Maria. 160
✳ **Sonoma Roadside**, 2015 Cochon Red Blend, California. 46
The Ojai Vineyard, 2016 John Sebastiano Vineyard. 70
Donelan, 2014 Cuvée Moriah, Sonoma County. 50
✳ **Tablas Creek**, 2010 Esprit de Beaucastel, Paso Robles. 135
Margerum, 2016 M5, Santa Barbara County. 50
✳ **Law Estate Wines**, 2015 Sagacious, Paso Robles. 125
Lasseter Family Winery, 2014 Chemin de Fer, Sonoma. 100
Idell Family Vineyards, 2016 Compound, Sonoma Valley. 65
Abbot's Passage, 2015 Points Unknown, Sonoma Valley. 110
Amapola Creek, 2014 Cuvée Alis, Sonoma Valley. 54
✳ **McPrice Myers**, 2016 Beautiful Earth, Paso Robles. 75
Kale, 2014 Broken Axle, Stagecoach Vineyard, Napa. 120
✳ **Saxum**, 2013 James Berry Vineyard, Paso Robles. 350

SYRAH

MacLaren, 2014 Moaveni Vineyard, Bennett Valley. 54
Model Farm, 2014 Sonoma Coast. 75
🍷 **François Villard**, 2008 Côte-Rôtie Le Gallet Blanc. 130
Stolpman, 2016 Ballard Canyon. 55
Roche Family Winery, 2014 Sonoma Valley. 38
🍷 **Mes Amis Français**, 2016 Three Vineyards Syrah. 50
✳ **Domaine des Chirats**, 2016 Rockpile Vineyard, Sonoma. 120
Domenica Amato, 2016 Cherry Camp, Sonoma Coast. 95
✳ **County Roadside**, 2017 Samantha's Vineyard, Russian River. 58
✳ **Lillian**, 2013 Dundee, Oregon. 215
Kivelstadt Cellars, 2014 The Inheritance, Estate Vineyard. 70
Hickinbotham, 2014 Brooks Road, McLaren Vale, Australia. 125
✳ **County Line**, 2015 Sonoma Coast. 50
🍷 **Barroul & Lynch**, 2016 La Pierrelle, Hermitage. 140
🍷 **Pierre Gaillard**, 2014 Crozes-Hermitage. 52
Kieran Robinson Wines, 2015 R Five, Bennett Valley. 45
🍷 **Les Vins de Vienne**, 2009 Heluicum, Northern Rhône. 75
Townley, 2015 Alder Springs Vineyard, Mendocino. 70
Star Crest Vineyards, 2014 Sonoma Valley. 38
✳ **Reynvaan Family Vineyards**, 2016 In the Rocks, Oregon. 150
✳ **Idell Family**, 2014 Oscar, Sonoma Valley. 58
✳ **Radio-Coteau**, 2012 Dusty Lane, Sonoma Coast. 130
Peter Cellars, 2014 Sonoma Valley. 62
✳ **Paul Lato**, 2014 il Padrino, Bien Nacido Valley. 170
Muscardini, 2014 Unti Vineyard, Dry Creek Valley. 60
✳ **Alban**, 2013 Reva, Edna Valley, Central Coast. 195
✳ **Venge**, 2016 Block I-4, Stagecoach Vineyard, Napa. 90
Flanagan, 2014 Bennett Valley. 150
✳ **Miner Family Wines**, 2015 Stagecoach Vineyard, Napa. 70
✳ **Très Bonnes Années**, 2016 Russian River. 60
✳ **Sine Qua Non**, 2015 Trouver L'Arene, Santa Barbara. 375
✳ **Andremily**, 2014 No. 3, Santa Barbara County. 275

✳ **Limited production, exclusive or highly allocated wines.**
🍷 **The French Collection.**