

🌿 SALON DU FROMAGE 🌿

single cheese

mixed greens, pickled vegetables, baguette. 12
(vegan option on request)

cheese & fruit

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

cheese & MANO 🐷 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,
MANO 🐷 FORMATE cured meats & charcuterie,
FIG FOOD condiments & baguette. 48

salon du fromage sampler

six selections & baguette only. 25

🌿 FROMAGE SELECTION 🌿



COW'S MILK

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 ShredHead

Sebastopol, California

A 6-month aged Jersey cow milk Italian-style cooked curd extravaganza with a "that's amore" sharp and tangy kick-back.

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.



GOAT'S MILK

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)



SHEEP'S 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 Ewerekka

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

strawberry tartine

avocado, radish, pea shoots, sourdough toast,
crispy chickpeas, olive oil. 12

duck liver pâté

peach butter, brioche toasts. 14

fried green tomatoes

pickled red onion, arugula, french feta,
chilled corn purée. 13

MANO 🐷 FORMATE charcuterie platter

daily selection of cured meats, pâté & terrines,
house pickles. 20

🌿 SOUP & SALADS 🌿

soup

from the garden to the stockpot. 8

tomato & watermelon salad

french feta, garden marjoram,
yellow tomato vinaigrette. 14

salad of the season

local artisan greens, shaved cucumber, crispy chickpeas,
pickled yellow wax beans, tomato vinaigrette. 10

fig & arugula salad

toasted pecans, MANO 🐷 FORMATE pancetta,
laura chenel chèvre, fig & port vinaigrette. 15

🌿 PETITS PLATS & SANDWICHES 🌿

omelette du jour

simple salad. 14 (until 5 pm)

quiche lorraine

quinoa & green salad, matchstick frites. 15

heirloom tomato BLT

candied bacon, gem lettuce, avocado aioli,
brioche bun, frites. 17

croque monsieur

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

pressed sandwich

roast beef, cambozola, horseradish aioli. 15

grilled cheese sandwich

tomato confit & matchstick frites. 14

marin sun farms beef burger

sweet potato bun, house-made pickles,
grilled onions, frites. 16
add brie, cheddar or cambozola. 2
add MANO 🐷 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

avocado & cucumber gazpacho

roasted corn relish

Priest Ranch, 2017 Grenache Blanc

PLAT

grilled rib eye

heirloom tomatoes, red onion, french feta,
barrel-aged balsamic

Evodia, 2017 Garnacha

DESSERT or FROMAGE

soft chocolate & fig cake

vanilla chantilly, cocoa nibs

or

chef's choice cheese selections

fig jam, spiced nuts & fig cake

Warre's, Otima 10 Year Premium Tawny Port

bistro wine flight paired with the menu

three wines. add 12

🌿 ENTRÉES 🌿

wild flounder meunière

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

steak frites

6-ounce flat iron steak, frites,
roasted tomato & basil butter. 26

crispy chicken thighs

fingerling potatoes, local figs,
honey-wine reduction. 25

sweet corn risotto

roasted corn, toybox tomato relish,
miyoko's cashew butter. 23

local king salmon

smoked romano beans, sweet peppers,
basil pesto. 32

pork porterhouse

crispy polenta cake, cherry relish,
pickled onion. 25

duck confit, one leg/two legs

summer panzanella, roasted corn, cherry tomatoes,
frisée, bacon vinaigrette. 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

MANO 🐷 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 ... 08/22/19

proprietors: sondra 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

Sonoma Spritz
apero americano, sparkling wine, club soda, orange. 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

Y a day in provence Y

gin, lillet blanc, herbes de provence syrup, lemon juice. 13

sipping sunshine
vodka, lillet blanc, lemon verbena, muddled strawberries, lemon juice, citrus bitters. 13

watermelon margarita
tequila blanco, muddled watermelon, agave nectar, lime. 13

Y 'gin'-ger basilini
gin, garden basil, ginger syrup, lime juice. 13

purple butterfly
gin, butterfly pea flower syrup, caramelized pineapple purée, lemon. 13

Y fig kiss
figcello di sonoma, st-germain liqueur, cranberry. 12

cucumber & mint lemonade
hanson's cucumber vodka, lemonade, muddled cucumber, mint. 14

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

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

sloe thyme smash
sipsmith sloe gin, spirit works barrel-aged gin, lemon syrup, fresh thyme, soda water. 14

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.

Seismic Brewing Co. Liquification Kölsch Style Ale. (pint) 8
Sonoma County, CA.

Fogbelt Brewing Co. Hyperion Red Ale. (pint) 8
Sonoma County, CA.

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

Sonoma Springs NomaWeiss (Hefe). (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

Lorina French Soda. (330ml) 5

Saint Geron Sparkling Water. (750ml) 6

Sole Flat Water. (750ml) 6

UppercaseTea Iced Tea – rooibos. (750ml) 10

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

Three Clicks, 2017 Grenache Blanc. 12

Muddy Arch, 2016 Fiona's Blend, White Blend. 12

Ledson Winery & Vineyards, 2017 Viognier. 10

the girl & the fig, 2018 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

Onesta, 2013 Cinsault. 12

Cline, 2017 Ancient Vines, Mourvèdre. 10

Donelan, 2014 Cuvée Moriah, Red Blend. 13

Amapola Creek, 2014 Cuvée Alis, Red Blend. 14

MacLaren, 2015 Syrah. 14

the girl & the fig, 2016 Syrah. 12

Très Bonnes Années, 2017 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

☞ **Laurent Perrier, NV Brut La Cuvée, Tours-sur-Marne.** 70

* **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

☞ **Gerard Bertrand, 2018 Languedoc, France.** 35

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

Tablas Creek, 2015 Estate, Adelaida District, Paso Robles. 55

* **DeLille Cellars, 2016 Doyenne, Red Mtn., Washington.** 80

Muddy Arch, 2015 Landa Vineyard, Sonoma Valley. 46

Andrew Rich, 2011 Ciel du Cheval Vineyard, Columbia Valley. 40

☞ **Domaine Jean David, 2016 Côtes du Rhône.** 60

Domenica Amato, 2016 Vivio Vineyards, Bennett Valley. 65

MARSANNE

Irene Wines, 2017 Alder Springs, Mendocino County. 52

Qupe, 2017 Santa Barbara County. 38

☞ **Domaine Rousset, 2016 Crozes Hermitage.** 50

Michaud Vineyard, 2015 Chalone, Central Coast. 70

GRENAche BLANC

Three Clicks, 2017 Rockpile Vineyard, Sonoma County. 46

Skinner, 2017 El Dorado. 44

Priest Ranch, 2017 Estate Vineyard, Napa Valley. 48

Unti Vineyard, 2018 Estate Vineyard, Dry Creek Valley. 52

OTHER WHITES & BLENDS

☞ **Domaine des Bernardins, 2016 Les Giles des Bernardins.** 38

☞ **Domaine Saint Préfert, 2015 Châteauneuf-du-Pape.** 100

☞ **Jean Luc Colombo, 2016 Les Abeilles de Colombo, CdR.** 37

Muddy Arch, 2016 Fiona's Blend, California. 50

Hearst Ranch, 2017 Three Sisters Cuvée, Paso Robles. 35

☞ **Luc Baudet, 2016 Rive Droite, Côtes du Rhône Blanc.** 42

Sparkman, 2014 Apparition, Yakima Valley, Washington. 42

Preston, 2016 Madam Preston, Dry Creek Valley. 35

Winery Sixteen600, 2017 Rossi Hommage Blanc, Sonoma. 46

* **Terminim, 2017 Cépages d'Or, Alder Springs, Mendocino.** 85

VIIGNIER

Imagery, 2017 North Coast. 40

Ledson Winery & Vineyards, 2017 Grove Vineyard, Sonoma. 38

* **the girl & the fig, 2018 North Coast.** 42

The Ojai Vineyard, 2016 Roll Ranch, Ventura County. 50

Pride Mountain Vineyards, 2018 Sonoma County. 70

☞ **Domaine de la Roche Paradis, 2016 Condrieu.** 100

Freemark Abbey, 2018 Napa Valley. 50

Jeff Cohn Cellars, 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

Groundwork, 2018 Picpoul Nouveau, Paso Robles. 46

* **Limited production, exclusive or highly allocated wines.**

☞ **The French Collection.**

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

Grenache, Cinsault, Mourvèdre, Red Blend, Syrah

Syrah Flight. 13

(three tastes)

RED WINES

GRENAche

Passaggio, 2016 Heringer Estates, Clarksburg, California. 50

Last Summer, 2016 San Luis Obispo County. 75

* **County Roadside, 2016 Sawyer Vineyard, Mendocino.** 56

Winery Sixteen600, 2016 Chris Miller Vineyard, Napa. 75

Folded Hills, 2015 Grant, Santa Ynez. 54

Idle Cellars, 2015 Kick Ranch Vineyard, Sonoma County. 45

☞ **Domaine du Trapadis, 2014 Les Cras, Rasteau.** 40

Bucklin, 2014 Old Hill Ranch, Sonoma Valley. 72

Evodia, 2017 Calatayud, Spain. 38

Lightning Wines, 2014 California. 65

A. Vioria Winery, 2016 Steiner Vineyard, Sonoma Mountain. 52

Site Wines, 2013 Larner Vineyard, Ballard Canyon. 85

Mathis, 2015 Sonoma Valley. 42

Saint K Wines, 2017 Boomstick, Chelle Mountain Vineyard. 80

Alban Vineyards, 2013 Central Coast. 185

* **Sine Qua Non, 2015 Le Chemin Vers L'Hérésie.** 455

CINSAULT

☞ **Famille Dutraive, 2016 Cap-Ô-Sud, Languedoc.** 55

Frick, 2015 Dry Creek Valley. 42

AA Badenhorst Family Wines, 2016 Ramnasgras, S. Africa. 75

Onesta, 2013 Bechthold Vineyard, Lodi. 44

CARIGNANE

Pax, 2016 Testa Vineyard, Mendocino County. 48

Source and Sink, 2018 Sonoma Valley. 55

Carol Shelton, 2015 Old Vine, Alexander Valley, Sonoma. 52

Campovida, 2015 Casa Verde, Mendocino. 50

Neyers Vineyards, 2017 Evangelho Vineyard, Contra Costa. 67

MOURVÈDRE

Skinner, 2016 El Dorado. 44

Cline, 2017 Ancient Vines, Contra Costa County. 35

☞ **Château Guilhem Tournier, 2013 Cuvée la Malissonne.** 83

Bodegas Olivares, 2015 Altos de la Hoya, Jumilla, 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

Groundwork, 2017 Central Coast. 46

* **Broc Cellars, 2016 Eagle Point Ranch, Mendocino.** 50

Tablas Creek Vineyard, 2016 Estate Vineyard, Adelaida. 70

Westwood, 2014 Sonoma County. 88

OTHER REDS & BLENDS

Three Sticks, 2017 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. 46

Margerum, 2016 M5, Santa Barbara County. 50

☞ **Château de la Font du Loup, 2016 Châteauneuf-du-Pape.** 95

Dane Cellars, 2016 Valeria, Sonoma Valley. 60

Lasseater 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

Kale, 2014 Broken Axle, Stagecoach Vineyard, Napa. 120

* **Saxum, 2013 James Berry Vineyard, Paso Robles.** 350

SYRAH

MacLaren, 2015 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

Domaine des Chirats, 2016 Rockpile Vineyard, Sonoma. 120

Desire Lines Wine Co. 2016 Griffin's Lair Vineyard, Sonoma. 75

Domenica Amato, 2016 Cherry Camp, Sonoma Coast. 95

* **Sonoma Roadside, 2017 Samantha's Vineyard, Sonoma Co.** 58

* **Lillian, 2013 Dundee, Oregon.** 215

Bedrock, 2016 Weill a Way Vineyard, Sonoma Valley. 105

Kivelstadt Cellars, 2014 The Inheritance, Estate Vineyard. 70