



## CAFE FIG

ALL DAY MENU  
11:30AM - 10:00PM

### TO SHARE

MASABACHA STYE HUMMUS \$12  
w/ tahini & fresh warm laffa bread

MEAT & CHEESE BOARD \$27  
bresaola, duck prosciutto, parmigiano & stracchino grilled ciabatta, giardiniera vegetables & house-made seasonal jam

MEZZE PLATTER \$22  
whipped roasted eggplant, hummus, crudite, warm olives & laffa bread  
-vegan upon request

SEASONAL SOUP \$10

THE DIP \$14  
spinach & artichoke, crumbled feta & pico de gallo served with warm tortilla chips

GUACAMOLE \$12  
pico de gallo & warm tortilla chips

CAULIFLOWER BITES \$14 (V)  
tossed in smokey honey sriracha, callions & roasted sesame seeds

TUNA TARTARE TOSTADA \$18  
fresno peppers, avocado mousse, watermelon radish & sesame dressing

### THE GREENS

CLASSIC CAESAR \$15  
baby gem lettuce, parmigiano crisp & herb croutons, served with a creamy caesar dressing

ASIAN GREENS \$16  
napa cabbage, radicchio, watercress, wonton crisp, rice noodles & roasted jidori chicken served with a plum vinaigrette

MEDITERRANEO \$16

romaine lettuce, kumato tomatoes, olives, crumbled feta, banana peppers, red onions & croutons. served with a house vinaigrette

THE COBB \$18

romaine & iceberg lettuce, avocado, hard boiled egg, cherry tomatoes, crispy turkey bacon, blue cheese crumbled & grilled jidori chicken. served with a house vinaigrette

ANCIENT GRAINS \$18

quinoa, wheat berries, farro, baby kale & local farm vegetables, served with green goddess dressing & balsamic drizzle

### SANDWICHES

\*all served with herb fries

AL PASTOR BBQ CHICKEN \$18  
roasted pineapple, caramelized onions, tomatoes, BBQ sauce & grilled jidori chicken on ciabatta bread

CAPRESE \$17

buffalo mozzarella, pesto, local heirloom tomatoes & aged balsamic on ciabatta bread

THE CALI \$18

baby spinach, avocado, roasted tomato salsa, oaxacan cheese & grilled jidori chicken on ciabatta bread

TOSH'S GRILLED CHEESE \$20

local heirloom tomatoes, mozzarella, smoked gouda, truffle cheddar. served with a side of tomato bisque on brioche bread



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### SANDWICHES

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#### TURKEY CLUB MELT \$18

smoked turkey, bib lettuce, tomatoes, crispy turkey bacon, sharp white cheddar & sriracha aioli on sourdough bread

#### FALAFEL PITA \$17

romaine lettuce, cherry tomatoes, cucumbers, red onions & hummus. served with Israeli Shug

### THE BURGERS & BUNS

served on a brioche bun (they can sub the patty for impossible meat, sub lettuce wrap, sub gluten free bun & sub vegan cheese upon request).

#### THE CLASSIC \$22

double chef's blend patty, bib lettuce, tomatoes, grilled onions, white american cheese & "cafe fig" secret sauce

#### EN FUEGO \$24

double chef's blend patty, bib lettuce, grilled red onions & jalapeños, smoked chile cheddar, fresno ketchup & dijon

#### CRISPY CHICKEN SANDO \$22

buffalo sauce, sweet pickles & coleslaw  
-add egg \$3  
-add bacon \$3

### ENTREES

#### STEAK FRITES \$35

8oz grilled flat iron, truffle butter, bordelaise & herb fries

#### ROASTED SALMON \$32

caramelized fennel, san marzano tomatoes, olives & capers

#### JIDORI CHICKEN \$30

fingerling potatoes, wild mushrooms, preserved truffles & herb salad

#### BRAISED MEATBALL \$30

(impossible) The Actual Sign (emblem) crispy polenta, saffron, fresno peppers & herb salad

#### PAPPARDELLE \$28

braised short rib bolognese, truffle pecorino & pangrattato

### DESSERTS \$12

#### LEMON BLUEBERRY LAYERED CAKE

CHOCOLATE PEANUT BUTTER  
CREAM PIE

#### VANILLA BEAN CHEESECAKE

#### PAZZOOKI

#### CITRUS VERRINE PANNA COTTA

#### CHOCOLATE RED VELVET CAKE

(VEGAN-GLUTEN FREE)