the wild fig

BAR MENU

CHICKEN MILANESE
breaded chicken breast, marinana sauce,
parmesan cheese, herbs de Provence,
arugula salad
~ 28 ~

*TUNA TARTARE BRUSCHETTA
chives, ginger, soy, vinegar,
lemon, crispy capers
~ 22 ~

FRIED CALAMARI
harissa, chipotle aioli
~ 24 ~

*FIG BURGER
smoked gouda, harrisa aioli,
caramelized onions
~ 26 ~
add truffle fries +6

CRAB CAKE
celery, red bell pepper,
tarragon, dijon mustard
~ 20 ~

BAR ONLY ~ NO SUBSTITUTIONS
NO TAKE OUT

*These items are served raw or might be cook to orderd.
consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of foodborne illness*

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HAPPY HOUR
4:30-6:00

*OYSTERS ~ 3
mignonette, horseradish

CRAB CAKE ~ 18
harissa aioli, chili oil, lemon

FIG BURGER ~ 24
smoked gouda, harrisa aioli,
caramelized onions

TRUFFLE FRITES ~ 12
hand-cut, truffle and parmesan

LIBATIONS

APEROL SPRITZ ~ 10
Aperol, sparkling wine, soda water

HOUSE WINE ~ 10
Sommelier's choice

PERONI ~ 5

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