

thewildfig

FARMSTEAD CHEESE BOARD

Chef's Selection of Three Artisan Cheeses
Fig Jam ~ Local Honey
Rosemary Roasted Almonds ~ Crostini 18.00

BUTCHER BOARD

Chef's Selection of Salumi ~ Cured & Dried Meats
Aged Parmesan ~ Port Marinated Figs
Cornichons & Mixed Olives ~ Grilled Ciabatta
Sample Platter 25.00

FLAVORS of the SUN

Hummus ~ Falafel with Tzatziki ~ Baba Ghannouj ~ Olive Tapenade ~ Warm Pita
Sample Platter 24.00 ~ Add Vegetable Crudité 5.00

SIMPLE & FRESH

FRENCH ONION SOUP ~ melted Gruyère crouton 14.00
KALE SALAD ~ pecorino cheese, orange, apple, almonds, blood orange champagne vinaigrette 15.00
THE FIG SALAD ~ field greens, port marinated figs, pancetta, blue cheese, crispy shallots 14.00
TRUE GREEK SALAD ~ beefsteak tomatoes, feta, Kalamata olives, red onion, cucumber, green peppers, capers, oregano 15.00
STRACCIATELLA ~ Italian buffalo milk soft cheese served with basil olive oil and crostini 12.00
BURRATA & PROSCIUTTO ~ oven roasted campari tomatoes, arugula, basil, grilled ciabatta, balsamic reduction 22.00
SCALLOPS ~ pan seared, sautéed oyster & shitake mushrooms, fresh artichoke, asparagus, saffron cream 20.00
MOULES FRITES ~ mussels, curry coconut broth, frites, grilled ciabatta 18.00
*STEAK TARTARE ~ capers, shallots, Dijon, parsley, crispy chili pita 19.00
CLAMS & CHORIZO ~ steamed Manila clams, fire roasted tomatoes, garlic, cilantro 19.00

HOUSE-MADE PASTA & RISOTTO

LOBSTER RAVIOLI ~ house-made, Maine lobster, leeks, shitake mushrooms, white wine, mushroom jus 34.00
RICOTTA & PECORINO GNUDI ~ oyster mushrooms, arugula pesto, parmesan crisp 14.00/25.00
SPAGHETTINI ~ house-made saffron spaghetti, Manila clams, parsley, chili flakes, white wine garlic fumet 27.00
PAPPARDELLE ~ house-made porcini pasta, braised beef short ribs, pearl onions, red wine demi, aged ricotta 30.00
CAVATELLI ~ spicy Italian sausage, basil, pink tomato sauce 26.00
NIGHTLY RISOTTO ~ inspired creation of the night A.Q.

STEAK FRITES

8OZ. FILET MIGNON
cognac green peppercorn demi 42.00

8OZ. FLAT IRON
jalapeno butter or béarnaise 34.00

~ SERVED WITH WILD FIG FRITES ~

LARGE PLATES

WHOLE FISH OF THE DAY ~ citrus, garlic & herb marinated, grilled, with a choice of one side 42.00
LAMB SHANK ~ braised, apricots, raisins, tomato lamb jus, fontina polenta 34.00
FISH IN A BAG ~ cherry tomatoes, zucchini, oyster mushrooms, fennel, Herbes de Provence, Pernod 36.00
VEAL LOIN SCALOPPINE ~ potato purée, garlic spinach, lemon caper butter 30.00
ROASTED CHICKEN ~ Moroccan rub, leeks, heirloom baby carrots, pan jus 29.00
FIG & HONEY GLAZED DUCK BREAST ~ haricot verts, arugula, carrots, asparagus, fingerling potatoes, pomegranate seeds 34.00
POT-AU-FEU ~ braised beef short ribs, roasted root vegetables, pearl onions, horseradish potato purée 36.00
SPANISH SEAFOOD STEW ~ lobster, scallops, prawn, fish, shrimp, mussels, clams, grilled bread, saffron allioli 42.00

SIDES ~ 9.00

Garlic Spinach ~ Wild Fig Frites ~ Green Salad ~ Mashed Potato ~ Mixed Olives ~ Baby Carrots
Fingerling Potatoes ~ Haricot Verts ~ Fontina Polenta
Truffle Parmesan Frites 13.00

SPLIT
CHARGE
5
PER PLATE

Executive Chef ~ Pompeyo Lopez

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.