



DINNER

-STARTERS-

ROASTED TOMATO BRUSCHETTA \$9

basil + shaved manchego

Veg

BRIE AND PROSCIUTTO \$9

RICOTTA BRUSCHETTA \$9

pear + chives + honey

Veg

CHILI RELLENO \$13

manchego + chorizo + spicy tomato
concasse

CLAMS/MUSSELS \$12

olive oil + parsely + crostini

*GF Available upon request

EGGPLANT \$11

panko + tomato sauce + fresh
mozzarella + basil

Veg

BURRATA \$13

hearts of artichoke + basil remoulade

Veg

OCTOPUS TOSTADA \$14

ceviche style

CAPRESE \$12

organic heirloom tomatoes
+ fresh milk mozzarella + olive oil + basil

Veg * GF

MEAT + CHEESE BOARD MP

daily meat + cheese selection

+ toasted artisan bread

SALAD + SOUP

SPINACH SALAD \$10

organic spinach + strawberries + caramelized pecans
+ craisins + pear + goat cheese + lemon vinaigrette

GF * Veg

ORGANIC GREENS \$8

mixed greens + cucumber + tomato

+ balsamic vinaigrette

GF * V * Veg

ROASTED BEET \$9

goat cheese + scallions + mustard vinaigrette

GF

ARUGULA \$10

portobello + shaved manchego + lemon vinaigrette

GF * Veg

BABY KALE \$10

organic baby kale + roasted butternut squash

+ candied walnuts + herbed goat cheese

+ granny smith apples + craisins

+ lemon poppy seed dressing

GF * Veg

CAESAR \$9

romaine hearts + parmesan + house made croutons

+ caesar dressing

Veg

add bacon \$3 add chicken \$4 add shrimp \$5

SOUP OF THE DAY cup \$5/ bowl \$7

FLATBREADS

gluten free option available + \$2

BRAISED SHORT RIB \$15

mozzarella + rosemary potatoes

+ horseradish crème fraîche

CHICKEN \$15

baby kale + mozzarella + goat cheese + pesto

MARGHERITA \$12

fresh mozzarella + heirloom tomatoes + basil + evoo

Veg

FIG TREE \$16

arugula + mozzarella + figs + prosciutto + balsamic glaze

FENNEL SAUSAGE \$14

roasted cherry tomatoes + mozzarella + basil

GF: Gluten Free • Veg: Vegetarian • V: Vegan

2400 Historic Decatur Road Suite 103 San Diego, California 92106 | 619-821-2044

www.figtreeeatery.com

MAIN

BONE-IN SHORT RIBS \$24
roasted garlic mashed potatoes
+ cabernet sauce

GNOCCHI CHECCA \$18
house made gnocchi + organic heirloom
tomatoes + fresh mozzarella + basil
Veg

PORTOBELLO RAVIOLI \$20
shaved asparagus + sun dried tomatoes + goat
cheese + cream sauce

BURGER \$16
100% angus beef + white truffle cheese
+ portobello mushrooms + arugula
+ heirloom tomatoes + man candy + sunny
sideup egg + side of french fries
* * upgrade to garlic fries or truffle fries + \$2

LINGUINE BOUILLABAISSE \$24
clams + mussels + shrimp + octopus + catch of
the day + saffron tomato

KUROBUTA PORK CHOP \$22
braised fennel + roasted apple + petite syrah
reduction
GF

MARYFARM CHICKEN \$23
½ free range chicken + roasted potatoes
+ braised endives + caper lemon sauce
GF

RICOTTA CAVATELLI \$19
wild boar sausage + baby kale + manchego
+ cherry tomatoes + light cream sauce

VEGAN NAPOLEON \$18
artichoke + red bell pepper + portobello
+ eggplant + balsamic glaze
GF* V* Veg

RISOTTO \$22
fennel sausage + artichokes + fresh herbs +
roasted cherry tomatoes + white wine

RIGATONI \$20
shredded short rib + crispy oyster
mushrooms + braised aju

CATCH OF THE DAY MP

BUTCHER'S SPECIAL MP

*Gluten Free pasta available upon request for select items

ADDITIONS

ROASTED VEGETABLES \$7 • ROASTED GARLIC MASH \$7 • GRILLED ASPARAGUS \$7
RED BEET MASH \$7 • ASSORTED ARTISAN BREADS \$2 • MAN CANDY \$5
TRUFFLE PARMESAN ARUGULA POTATOES \$7 • FRENCH FRIES \$4

Sweets

FIG BREAD PUDDING \$8
vanilla ice cream

RASPBERRY CRÈME BRÛLÉE \$8

LAVA MOLTEN CAKE \$8
melted chocolate center
+ vanilla ice cream

KEY LIME PIE \$7

GOES WITHOUT SAYING...

We only use fresh local produce, local fresh fish from Chesapeake Fish Co., and fresh local meats from Liberty Meats.

Warning: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increased your risk of foodborne illness.

Gluten Free products are not prepared in a 100% guaranteed gluten free environment.

WiFi password: figtree4life

LET'S GET SOCIAL!

f /FigTreeCafeLibertyStation
t /FigTreeCafeLS
i /FigtreeCafesd

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