



SMALL PLATES

- Grilled Octopus** 12
Roasted cauliflower
Puree, fig harissa marmalade, chili oil
- Roasted Loaded Cauliflower** 9
Tender crispy pork belly, manchego
Cheese, lime crema, olive pico
- Chicken Sausage Flatbread** 11
House made chicken sausage, pear,
Caramelized onion, fig pesto
- IPA PEI Mussel** 7
Velvet Wisconsin bleu cheese crema,
Touch jalapeno, roughage of mixed herbs,
Charred bread
- Buffalo Country Short Rib Bites** 12
Apple braised short rib, buffalo sauce, bleu
Cheese, celery
- Crispy Scallops** 13
Feta tomato olive relish over
Wilted baby spinach, chorizo
- Brussels & Beer** 8
Stout braised brussel sprouts, craisins,
Lamb bacon
- Kabobs 3.00 ea.**
Choice of shrimp, beef or chicken with buffalo,
Tzatziki, harissa mayo or whiskey BBQ
- Roasted Artichokes** 7
Black garlic crème fraiche,
Toasted pine nuts
- Meatballs** 9
House ground beef, pomodoro,
Feta burrata, basil
- Crispy Calamari** 8
Buttermilk battered tubes, Shishito
Peppers, harissa mayo
- Oven Baked Olives** 7
Mediterranean olive mix, local honey, feta
Crumbles, fine herbs

MAIN PLATES

- Faroe Island Salmon** 21
Herb crusted salmon, gentle wasabi cream,
Harvest butter roasted petite vegetables
- Pork Kontosoufli** 18
Rotisserie pork, lemon oregano dijon,
Fire roasted tomatoes on pita, Tzatziki, hand
cut herb fries
- Hand Made Ravioli** 17
Sheets of fresh pasta wrapped around
Braised local lamb, smoked goat cheese over
Tomato ragu
- Cast Iron Seared Duck** 23
Crispy duck breast, velvet parsnip puree,
Brussels sprouts, cherry glaze
- Wild Mushroom Curry Risotto** 18
Italian faro creamy mushroom
Curry, arugula, local seasonal mushrooms
- Pan Seared Scallops** 27
Pine nut roasted pepper sauce, apple
Slaw over couscous
- Bistro Steak** 27*
14oz sirloin Angus steak, roasted potato
Puree, sweet chili spiced carrots, smoked
Bleu cheese
- Duck Carbonara** 19
Braised duck, edamame, butternut sage,
Fine herbs, farm fresh egg yolk, fresh linguine,
Crumbled pork belly
- Penfield Lamb** 29*
10oz farm raised, bone-in lamb steak,
Apple white bean ragu, maple glaze,
Rainbow carrots, rosemary molasses
- Truffle Orchetta** 18
Chicken sausage, wild local mushrooms,
Brussels, blistered tomatoes, truffle
Pistachio cream, shaved parmesan
- Rotisserie Chicken** 16
Half chicken, maple dijon herb
Glaze, sweet potato hash
- Paella for Two** 30
Mussels, shrimp, calamari, scallops and
Chorizo steeped in smoked tomato saffron
Broth, tossed with orzo
- Baked Rigatoni** 17
House smoked sausage, edamame, rose
Sauce, grana Padano, basil
- Chicken Penne** 16
Herb chicken, seasonal veg, sweet tear drop
Peppers, lemon olive butter, parmesan

HANDHELDS

- Buttermilk Fried Chicken** 12*
Crispy fried chicken, black garlic aioli,
Feta olive relish, crusty french bread
- Smoke Burger** 15*
Pepper jack, Bourbon glazed thick bacon,
Harissa bbq
- The Main Street Burger** 15*
Crispy pancetta, beer battered onion,
Cheddar cheese, jalapeno fig jam

* Choice of mini salad or hand cut
rosemary fries

SALADS

- Baby Kale Caesar** 10
Crispy baby kale, feta herb croutons,
Lemon roasted chickpeas, Caesar dressing
- Fig & Pear** 11
Poached figs, grilled pear Mustardo, cinnamon
candied walnuts & goat Cheese crumble,
balsamic fig dressing
- Roasted Beet & Pumpkin** 10
Roasted beets, pumpkin,
Feta burrata, arugula, pomegranate dressing
- Baby Spinach** 10
Goat cheese crumbles, granny smith,
Craisins, candied walnuts, red onion, cider
White balsamic

**Add Chicken 5, Add Shrimp 7
Add Steak 9, Add Salmon 7**

KIDS

- Kids Pizza** 7
House made flatbread, mozzarella, tomato
Sauce
- Kids cheese/burger** 8*
5oz house ground burger on brioche,
Cheddar cheese
- Kids Pasta** 6
Penne, mozzarella, tomato sauce

The Figs commitment:
We proudly serve only Angus and USDA
Prime Beef as well as organic chicken and
fresh wild-caught fish. We source local
produce when season permits and are
committed to sourcing ingredients that are
sustainably-raised and harvested.
Thank you for joining us!



*Thoroughly cooking meat, poultry, seafood or eggs reduces the risk of foodborne illness. Many of our products may contain or come into contact with common allergens including wheat, soy, tree nuts, milk, eggs and shellfish. Please make your server aware of any dietary allergies or restrictions.