



FLYING FIG

HAPPY HOUR

Lounge Only

**\$2 & \$3
BEERS**

**\$5
WINE**

**\$5
SIGNATURE
COCKTAIL**

**\$7
SIGNATURE
COCKTAIL**

Ohio Beef Burger.....\$7
*cheddar | crispy onion rings
| bacon | mustard aioli*
~add hand cut fries fries..\$3

Chicken Dumplings.....\$5
*scallion | ginger | peanuts |
hoisin - sherry reduction*

Braised Pork Nachos.....\$6
*ranchero BBQ | pickled
jalapeno & onion | cheddar
| crème fraiche*

Cheese Plate.....\$7
nuts | honey | crostini

Hand Cut Fries\$3
herbs | harissa aioli

Simple Greens.....\$7
*mixed seasonal greens |
apples | walnuts dill |
vinaigrette | yellow house
sunshine feta*

Sticky Asian Chicken
Wings.....\$5
slaw

Lettuce Wraps.....\$6
*jasmine rice | seared
salmon belly | chilis |
cabbage*

Lamb Meat Ball Hero.....\$7
*tomato mint sauce |
manchego | crusty roll*

Personal Pan Pizza.....\$6
*preparation changes often |
check with your server*

Mac & Cheese.....\$6
*preparation changes often |
check with your server*



A SMALL EATERY & BAR

— DINNER MENU —

SMALL STARTS

\$14

ARTISANAL CHEESE BOARD (Daily Selection)

Selection of Ohio Cheeses Marcona Almonds, House Accompaniments, Crostini

\$6.5

MARINATED MANTEQUILLA OLIVES {gf}

Giardiniera, Crostini

\$8

BACON WRAPPED MEDJOOL DATES {gf}

Chorizo, Tomato - Smoked Paprika Sauce

\$9

TEMPURA GREEN BEANS {vg}

Ponzu Sauce, Pineapple Caramel

\$10

CRISPY CALAMARI {gf}

Lemon Aioli, Fried Parsley, Spicy Pickled Vegetables

\$10

STEAMED MUSSELS {v}

Fennel, Leeks, Dried Tomatoes, Nduja Broth

\$9

CHICKEN DUMPLINGS

Scallion, Ginger, Peanuts, Hoisin-Sherry Reduction

\$8

DAILY TOAST

Changing Seasonal Toppings

\$7

WARM HOUSEMADE FOCACCIA {v}

Whipped Butter, Extra Virgin Olive Oil

\$10

LAKE ERIE CREAMERY GOAT CHEESE PEARLS

Crooked Creek Spiced Black Grape Jam, Caraway Pickled Onion, Walnuts, Crostini

SALAD

\$10

ROASTED BEET

Whipped Cloverton Cheese, 6 Minute Egg, Almonds, Croutons, Honey Vinaigrette

\$8 / \$12 Table Share

SIMPLE GREENS

Seasonal Mixed Greens, Apples, Walnuts, Dill Vinaigrette, Yellow house Sunshine Gold Feta, Croutons

MAIN

\$22

MILLER FARMS GRASS FED BURGER

Bacon, Cheddar, Pickled Mustard Aioli, Red Onion Rings, Sweet Pickles w/ Fries

\$20

STUFFED ACORN SQUASH {v}

Farro & Mushroom Risotto, Caramelized Broccoli, Maple Butter, Walnuts, Feta

\$22

ROASTED FAROE ISLAND SALMON

Warm Fingerling & Green Bean Salad, Bacon, Leeks & Fennel, Mustard Vinaigrette

\$20

TALEGGIO POLENTA {vg}

Tomato Sauce, Spinach, Mushrooms, Pecorino, Almond Persillade, Crispy Egg

\$21

PASTA PUTTANESCA

Tomato, Anchovy, Olives & Capers

\$22

PAPPARDELLE BOLOGNESE

Beef & Pork Ragu, Minted Ricotta, Pecorino

\$22

DEEJAYS LAMB MEATBALLS

White Bean Puree, Tomato Sauce, Mint

HOUSE SIDES \$5.5 - \$10 TABLE SHARE

FARRO & MUSHROOM RISOTTO
CREAMY POLENTA {v}

Tomato Sauce

ROASTED BABY CARROTS & BEETS {v}

Horseradish & Brown Butter

ROASTED BROCCOLI & CAULIFLOWER

Anchovy

WARM FINGERLING & GREEN BEAN SALAD

Bacon, Leeks, Mustard Vinaigrette

CARAMELIZED BRUSSEL SPROUTS

Bacon, Maple

BRAISED KALE

Garlic, Chile

— BRUNCH MENU —

FRESH STARTS, SIDES & SWEETS

\$3.5

STICKY BUN

\$3

BISCUIT

Cheddar & Chives, Apple Butter

\$3

CLEVELAND BAGEL CO. BAGEL

Whipped Cloverton Cheese

\$6

SPICED CARROT CAKE

Creme Fraiche Frosting

\$3

DEEJAY'S BACON OR SAUSAGE

\$3

TALEGGIO POLENTA

\$3

BREAKFAST POTATOES

\$5

LOADED POTATOES

Cheddar, Pork Belly, Scallions & Fresno Chilis

\$4

BROILED GRAPEFRUIT BRULEE

Turbinado Sugar

\$7

OATMEAL (weekends only)

Apples, Walnuts, Golden Raisins, Butter, Cinnamon & Brown Sugar

\$5

SIDE OF YOGURT

House Made Plain or Honey Vanilla, Fresh Fruit

\$5

BAKED APPLE

Brown Sugar, Cinnamon, Cider Syrup, Walnuts

SALAD

\$9

SIMPLE GREENS

Seasonal Vegetables, Croutons, Herbs, Lake Erie Creamery Goat Cheese, Honey - Lemon Vinaigrette

SANDWICHES

\$14

CROQUE MADAME

French Ham, Gruyere, Bechamel, Dijon, Fried Eggs, Cornichon, Side Salad

\$15 Add Fried Egg \$2

OHIO BRUNCH BURGER

Deejays Bacon, Cheddar, Pickled Whole Grain Mustard Sauce, House Fries

\$9.5

SMOKED TURKEY

Bacon Aioli, Gruyere, House Pickles, Arugula, Caramelized Onion Focaccia

\$9.5

GRILLED EGGLANT

Sundried Tomato Pesto, Mozzarella, Roasted Red Peppers, Pickled Fennel, Olive & Caper Salad, Arugula, Balsamic Vinaigrette, Pecorino, Caramelized Onion Focaccia

\$10

MAPLE BACON CHICKEN

Pulled Chicken, Maple Candied Bacon, Herb Whipped Feta, Pickled Fresno Chilis, Arugula, Multi Grain

\$12

ROASTED CHICKEN & BRIE

Ohio Bacon, Apple Butter, Aioli, Pickled Fennel, Multigrain

PLATES

\$12

CHICKEN & CHORIZO CHILAQUILES

Roasted Tomato Chipotle Sauce, Fried Egg

\$14

MILLER FARMS BBQ BEEF BRISKET HASH

Mushrooms, Potatoes & Peppers, Fried Egg

\$14

BISCUITS & GRAVY

DEEJAY'S Sausage, Sage & Onion Gravy, Scrambled Eggs W/ Breakfast Potatoes

\$12

TODAYS QUICHE SELECTION

Mixed Greens

\$14

TALLEGIO POLENTA

Tomato Sauce, Spinach, Ramps, Mushrooms, Pecorino, Almond Persillade, Crispy Poached Egg

\$14

CORN & ANDOUILLE HOT CAKES

Poached Egg, Bourbon-Ohio Maple Butter

\$11

SHAKSUKA

North African Tomato Sauce Baked with Eggs, Sweet & Hot Peppers, Onions, Kale and Topped with Yogurt & Lucky Penny Feta

\$12

SOFT SCRAMBLED EGGS

Chives, Gruyere, House Toast, Side Salad
(Veggie Option Available)

\$13

HUEVOS RANCHEROS

New Creations Farm Pork Confit, Pinto Beans, Braised Peppers & Onions, Crema, Feta, Fried Eggs

\$6

BAMBINO BREAKFAST(KIDS 12 & UNDER ONLY)

Scrambled Eggs, Biscuit, Sausage, Bacon, Potatoes

— MARKET MENU —

SANDWICHES

\$9.5

FRENCH HAM

GRUYERE | ARUGULA | SWEET PICKLES | BUTTER | DIJON MUSTARD | BAGUETTE

\$9.5

SMOKED TURKEY

BACON AIOLI | SWEET PICKLES | GRUYERE | ARUGULA | CARAMELIZED ONION FOCACCIA

\$9.5

GRILLED EGGPLANT

SUNDRIED TOMATO PESTO | FRESH MOZZARELLA | ROASTED RED PEPPERS | PICKLED FENNEL | OLIVE & CAPER SALAD | ARUGULA | BALSAMIC VINAIGRETTE | CARAMELIZED ONION FOCACCIA

\$10

MUFFALETTA

MORTADELLA | FRENCH HAM | PICANTE SALAMETTO | ROASTED RED PEPPERS | OLIVE & CAPER SALAD | ARUGULA | AGED PROVOLONE | CIABATTA

\$9.5

THE VEGAN

HOUSE HUMMUS | ARUGULA | ROASTED RED PEPPER | OLIVE & CAPER SALAD PICKLED RED ONION & PICKLED FENNEL | GRILLED EGGPLANT | CIABATTA

\$10

MAPLE BACON CHICKEN

CANDIED BACON | HERB WHIPPED FETA | PICKLED FRESNO CHILIS | ARUGULA | CIABATTA

\$9.5

KEEP THE BEET

PICKLED BEETS | 6 MINUTE EGG | LAUREL VALLEY CLOVERTON CHEESE | ARUGULA | HORSERADISH AIOLI | TOASTED ALMOND | PICKLED RED ONION | MULTIGRAIN

\$9.5

EGG + PESTO

6 MINUTE EGG | PESTO | FIORE SARDO PECORINO | ARUGULA | PICKLED RED ONION | BAGUETTE

ADD PROSCIUTTO "GREEN EGGS & HAM" 2.0

SOUP & SALAD

\$5

SOUP DU JOUR

(SOUP OF THE DAY)

\$10

SIMPLE GREENS

FIXED SEASONAL GREENS, APPLES, WALNUTS, DILL VINAIGRETTE, YELLOW HOUSE SUNSHINE GOLD FETA
CROUTONS

\$10

HALF SAMMY & SIDE

CHOICE OF HALF SANDWICH WITH SOUP, HOUSE POTATO SALAD OR COUS COUS SALAD

\$13

BROWN BAG LUNCH

HALF SANDWICH, HOUSE CHIPS, CHOICE OF COOKIE AND A DRINK

SWEET \$2

**DARK CHOCOLATE CHUNK & SEA SALT COOKIE
PEANUT BUTTER, PEANUTS, CHOCOLATE CHUNK & GOLDEN RAISIN**

— **DESSERT MENU** —

SWEETS \$8

WARM SEASONAL FRUIT & GRAHAM CRACKER CRUMBLE

Vanilla Ice Cream

CARROT CAKE

Whipped Sweetened Cloverton Icing

CHOCOLATE MOUSSE TORTE

Spelt Crisp, Sour Cherry Coulis & Whipped Cream

ICE CREAM SANDWICH

Spicy Cinnamon Chocolate Cookie, Masons Creamery Vietnamese Coffee Ice Cream, Kahlua Syrup

FIG "SPLIT"

Griddled Sticky Bun, Caramelized Banana, Crispy Peanuts, Vanilla Ice Cream, Bulleit Rye Caramel, Whipped Cream,
Bitter Sweet Chocolate, Luxardo Cherry

ICE CREAM

HOUSE MADE

Brandied Fig or Vanilla Bean

MASONS CREAMERY

Vietnamese Coffee, Banana Salted Caramel

Farmers, Partners & Friends

Yellow House Cheese & Meats, New Creations, Ohio City Farms/Refugee Response, Covered Bridge, Miller Livestock, Wak
Robin, Weaver's Truck Patch, Snake Hill, DeeJays Processing, Stone Oven Bakery, Rittman Orchards, Killbuck Valley
Mushrooms, Lucy's Honey, Muddy Fork

{ due to seasonal availability, our menu is subject to change }