HOURS





LET'S BRIE FRIENDS

@CHARMINGFIG

AFTERNOON

CALI CHOP SALAD 16

mixed greens, farro, manchego cheese, jicama, apples, dates, marcona almonds, vinaigrette

HARVEST SALAD 16

mixed greens, apples, sweet potatoes, cranberry, pumpkin seeds, goat cheese, maple mustard, balsamic dressing

COUNTRY COBB SALAD 18

romaine, hobbs Bacon, rose ranch eggs, green onion, tomatoes, avocado,valley ford gorgonzola cheese, ranch dressing

WINTER BURRATA 21

Burrata, arugula, prosciutto, balsamic, and pomegranate seeds served with crostini

WHIPPED GOAT CHEESE & BEETS 16 arugula, pistachio, balsamic dressing

SOUP OF THE DAY 7

ADD CHICKEN 4 ADD AVOCADO 3

KIDS LUNCH PLATE 8 yogurt and fruit choice of pb&j, turkey or grilled cheese

TOAST

AVOCADO TOAST 13 sourdough toast, avocado, grated hard-boiled egg,

topped with spicy chili onion crunch

SIDE BACON 4

CARAMELIZED APPLE & BANANA TOAST 11 sourdough toast, peanut butter, honey

ITALIAN STALLION 14 Burrata, roasted garlic, pesto, prosciutto, salami, roasted bell pepper on sourdough toast

BETWEEN BREAD

FIG GRILLED CHEESE 16 sourdough bread, fig jam, brie, prosciutto

TURKEY PESTO 16 turkey, pesto, roasted peppers, mozzarella, arugula, balsamic glaze, on salt craft focaccia HEY HONEY 16 thinly shaved ham, honey mustard, cheddar cheese, arugula, tomatoes, thinly shaved pickled red onions

ALL ABOARD 16 mediterranean tuna salad

THE GRINDER 18

shaved turkey, salami, pepperjack and, provolone cheese, tomatoes topped with tangy, creamy slaw, on Dutch crunch

BOARDS

GOAT CHEESE TRUFFLES 15

three signature goat cheese truffles served with crackers

CHARMING FIG CHEESEBOARD 30 three cheeses, two meats, with all the goodies

served with crackers

Daily 8:00-2:30

MORNING

SOFT SCRAMBLED CHEESY EGGS 12

sourdough toast, soft scrambled eggs,

herbed cheese, chives

BREAKFAST BURRITO 15

eggs, bell pepper, red onion, sweet potato, spinach, & goat

cheese served with our house salsa

JOE'S EGGS 15

two poached eggs, afghan style, in tomatoes, red onion, cilantro,

jalapenos, garlic, served with naan, topped with spicy chutney

STUFFED CROISSANT 13

croissant stuffed with egg, ham and cheese

YOGURT BOWL 12

organic yogurt topped with seasonal fruit, honey, salt craft granola

SEASONAL FRUIT PLATE 8

KIDS BREAKFAST PLATE 8

scrambled eggs, toast, yogurt and fruit

Add Bacon 3

Add Avocado 2

SIDE AVOCADO 3

HOURS

Daily 8:00-2:30



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WINE

SPARKLING WINE

ALBARINO 14 / 56 carboniste, napa ca

Peche Mignon 10 / 40 big white house, livermore ca

WHITE WINE

LOLA 11 / 44 white blend, steven kent, livermore ca

CHARDONNAY 11 / 44 mitchell katz, livermore ca

CHARDONNAY 15 / 60 scribe, sonoma ca

ROSE

IDLEWILD 14 / 56 healdsburg ca

FOLK MACHINE 11 / 44 monterey ca

RED WINE

PINOT NOIR 12 / 48 land of saints, central coast ca

CABERNET SAUVIGNON 13 / 52 wood family, livermore ca

MALBEC 12 / 40 steven kent, livermore ca

BEER

BERRY WHITE 6 altamont beer works, livermore ca

CERVEZA MURRIETA 7 altamont beer works, livermore ca

MAUI WAUI IPA 7 altamont beer works, livermore ca

LATER DAZE GOLDEN STOUT 7 altamont beer works, livermore ca

ASHLAND HARD SELTZER 6 fruit punch, ginger peach, cherry lime, orange pineapple

NON ALCOHOLIC

NON #1 10 / 35 salted raspberry chamomile

WINE COCKTAILS

BLOOD ORANGE SPRITZ 13

mommenpop aperitif, sparkling wine, a splash of soda water

KUMQUAT SPRITZ 13 momenpop aperitif, sparkling wine, & splash of soda

LEMON SPRITZ 13 mommenpop aperitif, sparkling wine, a splash of soda water MIMOSAS 12 orange pomegranate

> guava passion fruit