

235 Nassau St.

FIGUS

Princeton, NJ



DINNER menu

For the table

POTATO CROQUETTES 12

cheddar cheese, chipotle aioli, tomato jam

PORK BELLY LETTUCE WRAPS 16

grilled pork belly, iceberg lettuce, cucumber kimichi, gochujang

DUCK SPRING ROLLS 18

shredded duck, cabbage, carrots, house-made sweet and sour, chipotle aioli

KOREAN BULGOGI TACOS (3PC) 17

house-made tortillas, marinated ribeye, pickled red cabbage, chipotle aioli, lettuce, feta cheese

TUNA TARTARE 17

avocado puree, radish, yuzu gelatin, soy ginger, chili oil, wonton chips

CHILI SHRIMP DUMPLINGS 15

chili crisp, scallions, soy garlic sauce

Kids under 12

BUTTERED PASTA 15

butter sauce, parmesan, fettuccine

SALMON FRITES 19

grilled salmon fillet, waffle fries

CHEESEBURGER 18

angus-beef, brioche bun, special sauce, cheddar cheese, shoe-string fries

CHICKEN CUTLETS WITH FRIES 14

crispy chicken, french fries

Pastas

FETTUCINE PRIMAVERA 21

basil pesto, white wine, mushrooms, confit tomato, broccoli, fettuccine pasta, parmesan

TAGLIATELLE BOLOGNESE 22

parmesan, basil, bolognese sauce, tagliatelle pasta

FETTUCINE ALFREDO 19

parmesan, parsley, fettuccine pasta
**add grilled chicken \$8, add shrimp \$8,
add salmon \$12**

Entrees

BOURBON CHICKEN 26

Bourbon bbq glaze, half-roasted chicken, corn succotash, pickled red onions

WAGYU BEEF CHEEK 32

braised beef cheeks, herb garlic pommes puree, sauteed spinach, crispy shallots, demi-glace

HONEY MISO SALMON 32

cajun seasoned salmon, honey miso glaze, tri-color quinoa, broccolini, yuzu gelatin

PAN-SEARED SCALLOPS 36

mushroom risotto, truffle oil, Hokkaido scallops

les Steaks

All steaks are served with Chimichurri Sauce
Choose: pommes puree, or roasted vegetables
(\$3 surcharge for both)

16 OZ USDA PRIME RIBEYE 52

12 OZ NY STRIP STEAK 39

Soups & Salads

BUTTERNUT SQUASH SOUP 11

roasted pumpkin seeds, herb oil

TOMATO SOUP 10

fresh tomato, sherry vinegar, butter

BEET & ORANGE SALAD 12

beets, arugula, shallot, orange, goat cheese, pumpkin seeds, parsley & mint, citrus vinaigrette

CRANBERRY KALE SALAD 11

kale, cranberries, parmesan, candied walnuts, roasted shallot vinaigrette

PEAR & BURRATA SALAD 13

pear, burrata cheese, baby arugula, fennel, shallots, candied walnuts, balsamic glaze, citrus vinaigrette

SALMON FARRO SALAD 26

7oz salmon, bulgur, pear, radish, mint, parsley, arugula, fennel, citrus vinaigrette

Sides

SAUTÉED SPINACH 8

SAUTÉED BROCCOLINI 10

ROASTED MUSHROOMS 9

POMMES PUREE 10

FRENCH FRIES 8

SWEET POTATO FRIES 8

TRUFFLE FRIES 12



Burgers

FIGUS BEEF BURGER 23

bricioche bun, 8oz Angus beef, secret sauce, mild cheddar cheese, tomato, baby arugula, red onion

KOREAN BURGER 25

bricioche bun, 8oz Angus beef, bulgogi, cucumber kimchi, carrots, baby arugula, chipotle aioli, gruyere cheese

BLUE CHEESE BACON BURGER 24

bricioche bun, 8oz Angus beef patty, balsamic glaze, baby arugula, blue cheese crumble, caramelized onions, garlic aioli

all burgers are served with french fries

SALAD ADD-ONS:

Grilled chicken \$8, Shrimp \$8

7oz Salmon \$12, Avocado \$3, Bacon \$5

OLD YORK CELLARS

THE WINERY

SEASONAL SPECIAL

DMC WHITE \$26

hints of pineapple & melon with light acidity and a clean finish

SWEET BLACKBERRY RED \$20

sun Drenched Blackberries blended with Merlot & Syrah

WHITE WINE

CHARDONNAY \$28

medium-bodied white with hints of grapefruit and white peach flavors

PINOT GRIS \$28

hints of pineapple & melon with light acidity and a clean finish

RED WINE

DARRYL MACK CELLARS RED \$32

a red blend of Merlot, Cabernet Sauvignon, Cabernet Franc, Syrah & Chambourcin.

MERLOT \$31

hints of plum, young dried cherry

SYRAH \$31

medium-bodied with hints of tobacco, fig and raisins.

SPARKLING WINE

SPARKLING WHITE \$32

Off-dry sparkling wine made from Chardonnay. Aromas of apple and peach with just a hint of sweetness.

HALF BOTTLES (2 GLASSES)

CHARDONNAY \$18

CABERNET SAUVIGNON \$20

WHAT EXIT BLUSH \$16

WHAT EXIT RED BLEND \$16

WHAT EXIT WHITE BLEND \$16



ZERO-PROOF

COCKTAIL

ALOHA 7

guava juice, citrus soda, blue pea

BLOOD ORANGE MARGARITAS 8

blood orange soda, lime, zero alcohol margarita, Himalayan salt

BLUEBERRY MOJITO 8

fresh blueberry, mint, lime, citrus soda, mojito syrup

MIMOSA 12

orange juice, non-alcoholic sparkling brut, berry

SPICY STRAWBERRY PALOMA 7

strawberry, grapefruit, Tabasco, citrus soda, mint, cayenne spice, pepper flake, pink salt

PEACH LADY 7

peach, citrus soda, blue pea flower

HYCHEE 7

hibiscus, lychee, citrus soda

COCKTAIL PITCHERS

SERVES 6-10 FOLKS

MIMOSA PITCHER 49

orange juice, orange, berry, Old York Cellar Sparkling White

FROSÉ PITCHER 49

lemonade, strawberry slush, Old York Cellar Rose Reserved

SERVES 2-6 FOLKS

SANGRIA PITCHER 34

orange juice, soda, orange slice, apple slice, brown sugar, Old York Cellar What Exit Red Blend

PEAR ROSEMARY WHITE SANGRIA PITCHER 34

citrus soda, pear slice, fresh rosemary, Belvoir Farm Elderflower, honey, Old York Cellar What Exit White Blend

HOT BEVERAGES

HOUSE SELECTION TEA | TEA LATTE 5

Assam Black Tea/Jasmine Tea /Green Tea/
Oolong Tea /Pu-er Tea/Hibiscus/Brown Sugar
Ginger /Chrysanthemum/Organic Chai/Matcha

HOT CHOCOLATE 5

CAPPUCCINO | CAFFÈ LATTE |

AMERICANO 5

DRIP COFFEE 4

SINGLE | DOUBLE ESPRESSO 3.5/4