

Salads

- BEET AND ORANGE SALAD 12** BEET, ARUGULA, SHALLOTS, ORANGE, GOAT CHEESE, PUMPKIN SEEDS, CITRUS VINAIGRETTE
- CRANBERRY KALE SALAD 11** KALE, CRANBERRIES, PARMESAN, CANDIED WALNUTS, ROASTED SHALLOTS VINAIGRETTE
- PEAR & BURRATA SALAD 13** PEAR, BURRATA CHEESE, BABY ARUGULA, FENNEL, SHALLOTS, CANDIED WALNUTS, BALSAMIC GLAZE, CITRUS VINAIGRETTE
- SALMON BULGUR SALAD 25** 7OZ SALMON, BULGUR, PEAR, RADISH, MINT, PARSLEY, ARUGULA, FENNEL, CITRUS VINAIGRETTE

add-ons

- 7oz Salmon 12 | Grilled Chicken 7 | Fried Chicken 8 | 6pc Shrimp 8 | Tofu 4 | Avocado 3 | Kale 4 | Arugula 4 | Broccoli 4 | Bacon 5 | Fried Egg 2

Sandwiches

- NEW! SPICY PORK KIMCHI MELT** MARINATED PORK BELLY, FRIED KIMCHI, MILD CHEDDAR CHEESE, KIMCHI REMOULADE, COLESLAW
LUNCH & TAKE OUT **16** | DINNER&BRUNCH **19**
- SPICY CHICKEN SANDWICH** BREADED CHICKEN CUTLET, CHIPOTLE AIOLI, PICKLED RED CABBAGE, KALE LUNCH & TAKE OUT **14** | DINNER&BRUNCH **17**
- CHICKEN BLT** GRILLED CHICKEN, BACON, TOMATO, LETTUCE, HERB MAYO LUNCH & TAKE OUT **16** | DINNER&BRUNCH **19**
- EGGPLANT SANDWICH** EGGPLANT, TOMATO JAM, AVOCADO, ARGULA LUNCH & TAKE OUT **13** | DINNER&BRUNCH **16**
- BULGOGI BÁNH MÌ** MARINATED RIBEYE, CUCUMBER, CARROTS, DAIKON RADISH, MAYO, CILANTRO LUNCH & TAKE OUT **17** | DINNER&BRUNCH **20**
- BACON AVOCADO SANDWICH** SMOKED BACON, AVOCADO, TOMATO JAM, PROVOLONE CHEESE LUNCH & TAKE OUT **13** | DINNER&BRUNCH **16**
- BURRATA SANDWICH 18** BASIL PESTO, BURRATA, TOMATO, ARUGULA, BALSAMIC GLAZE LUNCH & TAKE OUT **15** | DINNER&BRUNCH **18**

Rice & Quinoa Lunch Bowl

- CHICKEN KATSU** WHITE RICE, CHICKEN KATSU, TONKATSU SAUCE, EGG, COLESLAW, CUCUMBER KIMCHI LUNCH & TAKE OUT **16** | DINNER&BRUNCH **21**
- BEEF & BROCCOLI GF** WHITE RICE, BEEF TIPS, ROASTED MUSHROOMS, CHINESE BROCCOLI, HONEY SOY GLAZE LUNCH & TAKE OUT **16** | DINNER&BRUNCH **21**
- CHICKEN CURRY** RED CURRY, CHICKEN THIGHS, WHITE RICE, CRISPY SHALLOTS, PICKLED RED CABBAGE LUNCH & TAKE OUT **16** | DINNER&BRUNCH **21**
- TOFU QUINOA GF, V** QUINOA, FRIED TOFU, SPINACH, CARROTS, EDAMAME, CUCUMBER KIMCHI, CHO GOCHUJANG LUNCH & TAKE OUT **12** | DINNER&BRUNCH **17**
- GRILLED CHICKEN QUINOA GF** GRILLED CHICKEN, SEASONAL VEGETABLES, QUINOA, ARUGULA, PUMPKIN SEEDS, BALSAMIC GLAZE, CITRUS VINAIGRETTE LUNCH & TAKE OUT **16** | DINNER&BRUNCH **21**
- GOAT CHEESES SQUASH QUINOA GF** BUTTERNUT SQUASH, QUINOA, SAUTÉED KALE, GOAT CHEESE, POMEGRANATE, RADISH, PUMPKIN SEEDS, CITRUS VINAIGRETTE LUNCH & TAKE OUT **14** | DINNER&BRUNCH **19**



Small Plates

- POTATO CROQUETTES 12**
cheddar cheese, scallions, chipotle aioli, tomato jam
- SPICY PORK TACOS 15**
thinly sliced marinated pork belly, corn tortillas, cotija cheese, scallions, chipotle aioli, red radish, lime
- KOREAN BULGOGI TACOS 17**
thinly sliced marinated ribeye, corn tortillas, cotija cheese, lettuce, pickled red cabbage, chipotle aioli
- DUCK SPRING ROLLS 18**
shredded duck, cabbage, carrots, house-made sweet and sour, chipotle aioli
- CHILI SHRIMP DUMPLINGS 15**
chili crisp, scallions, soy garlic sauce



치킨 KOREAN FRIED CHICKEN WINGS

6PC \$14 | 8PC \$16 | 12PC \$23

CHOOSE SAUCE
YANGNYEOM 양념
SOY GARLIC
GOLDEN CRISPY

순두부찌개 SUNDUBU



Korean spicy soft tofu soup with egg, served with white rice and two Korean Banchan

- VEGGIE SUNDUBU**
LUNCH & TAKE OUT 16 | DINNER&BRUNCH 21
- BEEF SUNDUBU**
LUNCH & TAKE OUT 18 | DINNER&BRUNCH 23
- SEAFOOD SUNDUBU**
LUNCH & TAKE OUT 19 | DINNER&BRUNCH 24
- SEAFOOD & BEEF SUNDUBU**
LUNCH & TAKE OUT 20 | DINNER&BRUNCH 25



비빔밥 BIBIMBAP

white rice, edamame, korean spinach, julienned carrots, cucumber kimchi, fried egg, cho gochujang sauce, sesame oil

- TOFU BIBIMBAP V**
LUNCH & TAKE OUT 14 | DINNER&BRUNCH 19
- BULGOGI BIBIMBAP**
LUNCH & TAKE OUT 19 | DINNER&BRUNCH 24
- SPICY PORK BIBIMBAP**
LUNCH & TAKE OUT 16 | DINNER&BRUNCH 21

Entrée



- NEW! ARMY STEW FOR 2** 부대찌개 42
tofu, kimchi, spam, sausage, scallions, mushroom, ramyeon
- NEW! SPAM-CHI FRIED RICE 19**
kimchi, spam, scallions, sesame oil, sesame seeds, fried egg
- HONEY MISO SALMON 29**
grilled salmon filet, cajun seasoning, honey miso glaze, tri-colored quinoa, broccoli florets
- KOREAN STYLE BRAISED SHORT RIBS** 갈비찜 34
beef short ribs, pommes puree, Korean spinach, crispy shallots, daikon radish

Burgers

- FICUS BEEF BURGER 23** BRIOCHE BUN, 8OZ ANGUS BEEF, SECRET SAUCE, MILD CHEDDAR CHEESE, TOMATO, BABY ARUGULA, RED ONION
- KOREAN BURGER 25** BRIOCHE BUN, 8OZ ANGUS BEEF, BULGOGI, CUCUMBER KIMCHI, CARROTS, BABY ARUGULA, CHIPOTLE AIOLI, GRUYERE CHEESE

ALL BURGERS ARE SERVED WITH FRENCH FRIES
DINNER & BRUNCH SANDWICHES ARE SERVED WITH FRENCH FRIES OR SALAD (+1.00)

Pasta

- NEW! BULGOGI PASTA 23**
bulgogi, fettuccine pasta, sesame oil, sesame seeds, green onions, balsamic glaze, parmesan
- CREAMY GOCHUJANG PASTA 19**
creamy gochujang sauce, fettuccine pasta, sesame oil, sesame seeds, green onions, parmigiano reggiano *add-ons: grilled chicken \$8 /shrimp \$8 / mixed seafood \$8 (chef recommended)*
- FETTUCCINE ALFREDO 17**
fettuccine pasta, alfredo sauce, parsley, parmigiano reggiano

- TRUFFLE FRIES 12**
WAFFLE FRIES 8
SWEET POTATO FRIES 8
FRENCH FRIES 7
SAUTÉED SPINACH 8
ROASTED MUSHROOMS 9

Weekend Brunch



***Sat & Sun 11am - 3pm**

- AVOCADO TOAST 12** AVOCADO PUREE, SOURDOUGH, CONFIT TOMATO, BALSAMIC GLAZE, SCRAMBLED EGGS
- COUNTRY OMELETTE 15** TOMATO, GRUYERE CHEESE, BACON, SPINACH, HOME FRIES OR SIMPLE SPRING SALAD
- FICUS MORNING BURGER 23** BRIOCHE BUN, EGG, SECRET HOUSE SAUCE, CHEDDAR, TOMATOES, ARUGULA, RED ONION, FRENCH FRIES
ADD BACON \$3
- BREAKFAST PLATTER 16** TWO EGGS ANY STYLE, 9 GRAINS TOAST, MUSHROOM, HOMEFRIES, BACON

Kids under 12

- BUTTERED PASTA 15** BUTTER SAUCE, PARMESAN, FETTUCCINE
- SALMON FRITES 19** GRILLED SALMON FILLET, WAFFLE FRIES
- CHICKEN CUTLETS WITH FRIES 14** CRISPY CHICKEN, FRENCH FRIES
- EGG & CHEESE SANDWICH 12** SCRAMBLED EGGS, CHEDDAR CHEESE, TOMATO JAM
- KID'S BRUNCH PLATTER* 13** TWO EGGS ANY STYLE, BACON, HASHBROWN, BERRIES
**sat & sun brunch time only*



CATERING & EVENTS

CONTACT@FICUSBV.COM FOR YOUR INQUIRY



@ficusbonvivant

Zero-Proof Cocktail

- ALOHA 7**
guava juice, citrus soda, blue pea
- BLOOD ORANGE MARGARITAS 8**
blood orange soda, lime, margarita mix, pink salt
- BLUEBERRY MOJITO 8**
fresh blueberry, mint, lime, citrus soda
- LYCHEE BUTTERFLY MARTINI 9** *New*
blue pea tea, lime juice, non-alcoholic spritz, lychee
- PINEAPPLE HIBISCUS MAI TAI 9** *New*
pineapple juice, hibiscus tea, non-alcoholic rum, fresh lime juice
- MIMOSA 12**
orange juice, non-alcoholic sparkling brut
- APEROL SPRITZ 12**
orange slice, non-alcoholic Italian bitter apéritif, non-alcoholic sparkling brut, citrus soda
- ESPRESSO MARTINI 12**
non-alcoholic vodka, non-alcoholic coffee liqueur
- APPLE GINGER GIN 10**
apple cider, ginger syrup, non-alcoholic gin, lime juice, citrus soda
- SHIRLEY TEMPLE 7**
grenadine syrup, lemon-lime soda
- PEACH LADY 7**
peach, citrus soda, blue pea flower
- HYCHEE 7**
hibiscus, lychee, citrus soda



Slushy

- LARGE ONLY | ALL SERVED WITH FRESH SALTY CHEESE FOAM**
- MANGO GREEN TEA SLUSH 6.99**
- GRAPE JASMINE TEA SLUSH 6.99**
- BLUEBERRY JASMINE TEA SLUSH 6.99**
- STRAWBERRY LEMONADE SLUSH 6.99**
- TARO SLUSH 7.99**

Coffee

- SINGLE | DOUBLE ESPRESSO 3.5/4**
- DRIP COFFEE TO GO \$3 | DINE IN \$5**
- AMERICANO 5**
- CAPPUCCINO 5**
- CAFFÈ LATTE 5**
- CARAMEL CAFFÈ LATTE 5.75**
- BROWN SUGAR OATMILK CAFFÈ LATTE 6.50**
- 235 COFFEE 5.75**
condensed milk, drip coffee, black tea
- VIETNAMESE ICED COFFEE 6**
condensed milk, drip coffee
- MOCHA 6**

Summer Special

- LARGE ONLY**
- WHITE PEACH LAVENDER LIMEADE 7.95**
lavender syrup, white peach syrup, citrus soda
- SALTY CARAMEL EARL GREY CLOUD 6.99**
earl grey tea, caramel syrup, house-blend milk, fresh cream
- BROWN SUGAR GINGER CHAI CLOUD 6.99**
brown sugar ginger tea, chai tea, house-blend milk, fresh cream
- STRAWBERRY COCO BOBA MILK 7.38**
strawberry puree, chocolate milk, brown sugar boba, fresh cream

Fruit Tea

- LARGE ONLY**
- MANGO HIBISCUS 6.47**
- MANGO GREEN TEA 5.99**
- PASSIONFRUIT GREEN TEA 5.99**
- PEACH BLACK TEA 5.99**
- LYCHEE OOLONG 5.99**
- WHITE PEACH OOLONG 5.99**



Cloud Tea & Tea Latte

- LARGE ONLY | OUR MILKY CLOUD TEA ARE CRAFTED WITH WHOLE MILK AND FINISHED WITH FRESH CHEESE CREAM**
- ICED MATCHA LATTE CLOUD 7.95**
- ICED STRAWBERRY MATCHA CLOUD 7.95**
- EARL GREY CLOUD 6.99**
- CREAMY BLACK SESAME CLOUD 6.99**
- BROWN SUGAR GINGER TEA LATTE 6.18**
- ICED HONEY OOLONG TEA LATTE 5.99**
- ICED THAI TEA LATTE 6.18**
- CHAI TEA LATTE 6.18**

Smoothies

- LARGE ONLY**
- STRAWBERRY BANANA 7**
banana, strawberry, whole milk
- ALMOND BLUEBERRY BANANA 8**
banana, blueberry, almond butter, vanilla almond milk
- TURMERIC GREEN 8**
banana, spinach, turmeric, mango, whole milk
- PISTACHIOS VANILLA MATCHA 9**
banana, vanilla, pistachios powder, matcha, oat milk
- DETOX BOOST BEET BERRY 8**
banana, blueberry, orange juice, mint, beets

Boba Milk

- ALL SERVED WITH FRESH CHEESE CREAM**
- BROWN SUGAR BOBA MILK 5.99**
- ESPRESSO BOBA MILK 6.99**
- TARO BOBA MILK 6.59**
- OREO BOBA MILK 6.59**
- PUMPKIN BOBA MILK 6.59**
- BISCOFF CARAMEL BOBA MILK 6.59**
- PISTACHIOS BOBA MILK 6.59**



REWARDS

EARN 1 POINT PER DOLLAR SPENT
\$5 OFF AT YOUR 100 POINT

BUILD YOUR OWN

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HOW YOU LIKE YOUR DRINK

HOT TEA	ICED TEA
TO GO \$3.5 DINE IN \$5	TO GO \$4 DINE IN \$5
HOT TEA LATTE	ICED TEA LATTE
\$5	\$5.5

TEA CHOICE

BLACK TEA OOLONG	GREEN TEA PU-ER	JASMINE TEA EARL GREY
CHAI +0.69	MATCHA +0.99	HOJICHA +0.99
RASPBERRY BLACK TEA +0.69	VANILLA BLACK TEA +0.69	LYCHEE BLACK TEA +0.69

CAFFEINE-FREE OPTIONS:

HIBISCUS +0.69	BROWN RICE
CHRYSANTHEMUM +0.69	BROWN SUGAR GINGER +0.69

MILK CHOICE

7% HOUSE BLEND MILK / WHOLE MILK / 2% LACTAID MILK +0.50 / SKIM MILK +0.50 / OATMILK +0.75 / ALMOND MILK +0.75 / SOYMILK +0.75

FLAVORS +1.99

PEACH / PASSIONFRUIT / MANGO / BROWN SUGAR / CARAMEL / GRAPE / LONGAN HONEY / GRAPEFRUIT / LYCHEE / LAVENDER / PINEAPPLE / BLACKBERRY / YOGURT /STRAWBERRY/ BLUEBERRY/ VANILLA / IRISH CREAM

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05

TOPPINGS +1.20

BROWN SUGAR BOBA / HOUSE FRESH CREAM /LYCHEE JELLY /MANGO JELLY/ STRAWBERRY POPPING BOBA/

ALL DRINKS UPGRADE TO A LARGER SIZE FOR JUST \$0.79 MORE



ABOUT US

At Ficus, our roots run deep. We are a locally-owned Korean-American eatery born from a simple idea: sharing the heritage that shaped us with our hometown. While our founder was raised right here in Princeton, our story also steeps in the hills of Teochew, where our signature teas are hand-harvested on their family's own farm. In the kitchen, our head chef—a proud Korean-American who grew up right here in New Jersey—pours his heart into soulful dishes that bridge authentic tradition with local swagger. Grab your favorite bottle (we're BOB) and pull up a chair. At Ficus, every steeped cup and shared plate is a celebration of culture, community, and the beautiful place we call home."