

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 & Burgers

NEW! SPICY PORK KIMCHI MELT MARINATED PORK BELLY, FRIED KIMCHI, MILD CHEDDAR CHEESE, KIMCHI REMOULADE, COLESLAW

LUNCH & TAKE OUT 16 | DINNER & BRUNCH 19

NEW! K-TOWN PO' BOY YANGYEOM SHRIMP TEMPURA, KIMCHI REMOULADE, PICKLED DAIKON RADISH, TOMATO

LUNCH & TAKE OUT 17 | DINNER & BRUNCH 20

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

FIGUS 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)

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 V QUINOA, FRIED TOFU, SPINACH, CARROTS, EDAMAME, CUCUMBER KIMCHI, CHO GOCHUJANG, ROASTED SEAWEEED FLAKES

LUNCH & TAKE OUT 12 | DINNER & BRUNCH 17

GRILLED CHICKEN QUINOA GRILLED CHICKEN, SEASONAL VEGETABLES, QUINOA, ARUGULA, PUMPKIN SEEDS, BALSAMIC GLAZE, CITRUS VINAIGRETTE

LUNCH & TAKE OUT 16 | DINNER & BRUNCH 21

GOAT CHEESES SQUASH QUINOA 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 Pajeon

VEGGIE SUNDUBU

LUNCH & TAKE OUT 16 | DINNER & BRUNCH 21

BEEF SUNDUBU

LUNCH & TAKE OUT 18 | DINNER & BRUNCH 23

KIMICHI MANDU SUNDUBU

LUNCH & TAKE OUT 19 | DINNER & BRUNCH 24

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

HONEY MISO SALMON 29

grilled salmon filet, cajun seasoning, honey miso glaze, tri-colored quinoa, broccoli florets

KOREAN FRIED CHICKEN 25

fried half chicken, choice of spicy gochujang or soy

garlic, pommes puree, house kimchi

Choose: yangnyeom 양념 or soy garlic

KOREAN STYLE BRAISED SHORT RIBS 갈비찜 34

beef short ribs, pommes puree, Korean spinach, crispy shallots, daikon radish

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)

SPAM-CHI FRIED RICE 19

kimchi, spam, scallions, sesame oil, sesame seeds, fried egg

TRUFFLE FRIES 12

WAFFLE FRIES 8

SWEET POTATO FRIES 8

FRENCH FRIES 7

SAUTÉED SPINACH 8

ROASTED MUSHROOMS 9

Sides

Weekend Brunch

*Sat & Sun 11am - 3pm

AVOCADO TOAST 12 AVOCADO PUREE, SOURDOUGH, CONFIT TOMATO, BALSAMIC GLAZE, POACHED EGG

PROSCIUTTO BENNY 17 ENGLISH MUFFIN, POACHED EGGS, PROSCIUTTO, HOLLANDAISE, CAJUN SEASONING, HOME FRIES OR SALAD

SPINACH BENNY 15 ENGLISH MUFFIN, POACHED EGGS, SPINACH, HOLLANDAISE, CAJUN SEASONING, HOME FRIES OR SALAD

BERRY FRENCH TOAST 17 SLICED BRIOCHE, BLUEBERRY COMPOTE, BANANAS, WHIPPED LEMON MASCARPONE, MAPLE SYRUP

COUNTRY OMELETTE 15 TOMATO, GRUYERE CHEESE, BACON, SPINACH, HOME FRIES OR SIMPLE SPRING SALAD

FIGUS MORNING BURGER 23 BRIOCHE BUN, EGG, SECRET HOUSE SAUCE, CHEDDAR, TOMATOES, ARUGULA, RED ONION, FRENCH FRIES **ADD BACON \$3**

CLASSIC BREAKFAST 17 TWO EGGS ANY STYLE, 9 GRAINS TOAST, HOME FRIES, SAUSAGE, BACON

Kids under 12

BUTTERED PASTA 15 BUTTER SAUCE, PARMESAN, FETTUCINE

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, HOME FRIES, BERRIES

*sat & sun brunch time only

Desserts

CRÈME BRÛLÉE 6 SEASONAL FLAVOR CUSTARD, CARAMELIZED SUGAR

CHEESECAKE 9 SEASONAL FLAVOR CHEESECAKE

TIRAMISU 8 SEASONAL FLAVOR TIRAMISU

MATCHA TRES LECHES CAKE 9

VANILLA ICE CREAM 6 2 SCOOPS VANILLA ICE CREAM, COCONUT ROLLS

YUZU MANGO SORBET 7 BERRIES, COCONUT CHIPS

AFFOGATO 7 ESPRESSO, VANILLA ICE CREAM

CATERING & EVENTS

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