

# Figs

2501 Meredith St 19130-2421 · +12159788440 · Updated: Jan 14, 2026

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## APPETIZERS 9

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<b>Baked Brie In Clay Pot</b>	<b>\$5.50</b>
with honey, lavender, toasted almonds & pita bread	
<b>Spinach, Pinenut And Feta Cheese Phillo Triangle</b>	<b>\$7.25</b>
served with tzatziki	
<b>Eggplant, Goat Cheese Lasagna (no Pasta)</b>	<b>\$7.25</b>
served with tomato basil sauce	
<b>Mediterranean Tapas Plate</b>	<b>\$7.50</b>
choice of three: fish salad, hummus, feta cheese, tzatziki, baba ghanoush or stuffed grape leaves served with grilled flat bread	
<b>My Favorite Appetizer</b>	<b>\$8.00</b>
tuna sashimi, pickled ginger, wasabi, seaweed salad & sesame soy drizzle	
<b>Steamed Mussels</b>	<b>\$8.00</b>
moroccan style with charmoula, a moroccan pesto and roasted tomatoes	
<b>Firecracker Sea Scallops And Shrimp</b>	<b>\$11.00</b>
served with red chile and pineapple in a clay pot	
<b>Grilled Vegetable Pizza Flatbread</b>	<b>\$7.50</b>
with sundried tomato pesto and feta cheese	
<b>Hummus And Applewood Smoked Salmon Pizza</b>	<b>\$9.00</b>
served with red onions, capers, and olive oil	

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## SOUP & SALADS 5

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<b>Soup Du Jour</b>	<b>\$5.00</b>
an inspiration from the freshest ingredients available	
<b>House Salad</b>	<b>\$5.50</b>
mixed greens, baby tomatoes, goat cheese and fig aged balsamic vinaigrette	
<b>Roasted Beet And Haricot Verts Salad</b>	<b>\$7.00</b>
with aged fig balsamic vinaigrette and goat cheese	
<b>Chopped Caesar Salad</b>	<b>\$6.50</b>
with baby tomatoes, classic caesar dressing topped with parmesan and home made baked croutons	

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## Fuji Apple Walnut Salad

\$7.00

baby greens, apples, walnuts and blue cheese dressing

## DINNER 13

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### Sesame Crusted Salmon Filet

\$19.50

served with roasted garlic mashed potatoes, grilled asparagus and ginger plum sauce

### Oven Roasted Swordfish

\$20.00

served with a date bar-b-que sauce and sauteed spinach over vanilla rice and topped with toasted almonds

### Crab Stuffed Filet Of Sole

\$21.00

in a mixed mushroom cream sauce. served with roasted garlic mashed potatoes and hericovet pan

### Seared Rare Tuna

\$21.50

served with garlic mashed potatoes, spinach and banana coconut curry sauce

### Grilled King Shrimp

\$20.00

served with orzo pasta, pinenuts, currants and raisins, tossed in an indonesian curry sauce topped with sauteed spinach

### Char Grilled Chicken Breast

\$18.00

with roasted garlic mashed potatoes, haricot verts, carrots and a moroccan olivesweet lemon rosemary sauce

### Crispy Duck Breast

\$19.50

served with fruit bread pudding, sauteed spinach and apple cider honey fig demi glace

### Braised Lamb Shank Tagine

\$23.00

served with sundried cranberry couscous, winter vegetables in apple cider honey saffron broth

### Char-grilled Filet Mignon

\$25.00

with crumbled gorgonzola cheese, red onion confit, asparagus and roasted garlic mash potatoes, currant demi glace

### Seafood Risotto

\$24.00

king shrimp, sea scollops and mussels served over creamy marscapone saffron risotto

### Angel Hair Pasta Greek Style

AVAILABLE OPTIONS

with spinach, feta, roasted roma tomatoes, kalamata olives and and garlic infused olive

\$16.00

With Chicken: \$17.50

With Shrimp: \$19.50

### Mediterranean Vegetable Plate

\$17.00

served over sundried tomato couscous

### Whole Fish Of The Day

\$25.00

served with roasted garlic mashed potatoes, grilled asparagus and a side of charmoula