**SALADS**
Served with toasted garlic bread
Add Chicken 3 | Add Shrimp 4

- **Apple Chicken Chop*** 13
  Grilled Chicken Breast, Candied Pecans, Bleu Cheese Crumbles, Bacon, Chopped Lettuce, Cranberries, Balsamic Vinaigrette

- **Caprese Salad** 12
  Fresh Mozzarella, Grape Tomatoes, Red Onion, Arugula, Spring Mix, Fresh Basil Vinaigrette, Nut-free Pesto, Balsamic Glaze

- **Figge House Salad** 11
  Melibechips, Iceberg Lettuce, Grape Tomatoes, Parmesan, Red Onion, Creamy Garlic Dressing

- **Grilled Peach Arugula Salad*** 13
  Peach, Walnut, Dried Dates, Tomato, Red Onion, Carrot, Feta, Spring Mix, Arugula, Vanilla Peach Vinaigrette

- **Seared Tuna Thai Salad** 13
  Ahi Tuna, Mixed Greens, Cucumber, Jicama, Red Radish, Mandarin Orange, Wonton, Sweet Chili Soy Dressing

**SOUPS**
Chicken Tortilla Soup 4
Tomato Dill 4

**SANDWICHES**
Served with french fries, coleslaw, Italian pasta or fruit unless noted
Substitute sweet potato fries 1

- **Flatbread and Soup Combo** 12
  Choice of Soup and Pick 1
  Margherita Flatbread - Lavash Flatbread, Fresh Mozzarella, Grape Tomato, Fresh Basil, Nut-free Pesto, Balsamic Glaze

- **Southwest Chicken Flatbread** - Lavash Flatbread, Chicken Breast, Colby Jack Cheese, Black Bean Salsa, Cilantro Lime Aioli

- **Pick Two** 11
  Choice of Soup, Figge House Salad or Tossed Salad and Half of a Sandwich: Gourmet Grilled Cheese, Chicken Salad on Wheatberry Bread, 225 Club

- **Pretzel Turkey Sandwich** 11
  Turkey, Provolone Cheese, Bacon, Spring Mix, Tomato, Boetjes Mayonnaise, Pretzel Bun

- **Classic Burger** 12
  Braveheart Black Angus Beef, Choice of American, Swiss, Cheddar, or Provolone

- **Monte Cristo** 12
  Ham, Smoked Gouda, Dijon Mustard, Egg Batter, Raspberry Jam, Powdered Sugar, Sourdough Bread

- **Imagery Burger** 13
  Vegetarian Burger made with Organic Vegetables and Grains

- **New York Pastrami** 13
  Pastrami, Swiss Cheese, Thousand Island Dressing, Sauerkraut, Giardiniera, Grilled Parmesan Sourdough Bread

**ENTRÉES**
Served with Figge house salad or tossed salad

- **Airline Chicken and Spinach Linguini** 14
  Chicken Breast, Spinach Linguini, Brussels Sprouts, Red Pepper, Yellow Pepper, Blistered Tomatoes, Red Onion, Basil Pesto Sauce, Parmesan, Garlic Toast

- **Ahi Tuna Tacos** 13
  Rare Seared Tuna, Five Pepper Slaw, Sriracha Aioli, Pineapple Salsa, Flour Tortilla, Sesame Seeds

- **Fall Butternut Squash Gnocchi** 14
  Potato Gnocchi, Kale, Shiitake Mushroom, White Wine, Butternut Squash Sauce, Fresh Sage, Parmesan, Garlic Toast

**SWEET TASTES**
**COFFEE**
Flavored Latte 3.50 | Cappuccino Latte 3
Americano 2 | Iced Coffee 3.50

**BOTTLED WATERS**
Acqua Pana Mineral 3 | Perrier Sparkling Water 3.50

**FEATURED**

- **Prophecy Pinot Grigio** | 9.50
- **William Hill Chardonnay** | 9.50
- **Canvas Pinot Noir** | 8.50
- **Carnivore Cabernet** | 8
- **Sam Adams** | 6
- **Blue Moon** | 6
- **Angry Orchard** | 4
- **Bent River Mississippi Blonde** | 6
- **Bent River Uncommon Stout** | 6
- **Stella Artois** | 6
- **Dos Equis** | 6
- **Front Street Cherry Bomb Blonde** | 7

See your server for our full wine and beer selection

*Not allergy

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain Health conditions may be higher risk if these foods are consumed raw or undercooked.