

## — appetizers —

### **brussels sprouts** <sup>GF</sup>

*apple cider vinaigrette, pancetta, sea salt 13*

### **buffalo chicken egg rolls**

*gorgonzola, cherry peppers, ranch 11*

### **burrata board**

*burrata, prosciutto, roasted red peppers, toast points 15*

### **fig baked brie**

*honey wine figs, candied walnuts, caramel sauce, sliced baguette 16*

### **fried pickles & peppers**

*sweet chili chipotle aioli 9*

### **crab cakes**

*pan seared maryland lump crab, mixed greens,  
spicy tomato tartar sauce 11*

### **wings**

*buffalo, teriyaki, parmesan, mango-habañero,  
honey bbq, buffalo bbq 13*

## — salads —

add chicken 6 | beef tips 7  
to any salad

### **boston bibb wedge** <sup>GF</sup>

*applewood smoked bacon, grape tomatoes, pickled red onions,  
gorgonzola dressing and crumbles 9*

### **pear and walnut salad** <sup>GF</sup>

*fresh pears, candied walnuts, gorgonzola, mesclun greens,  
apple cider vinaigrette 14*

### **steak\* & avocado salad** <sup>GF</sup>

*mesclun greens, grilled bourbon marinated tenderloin, avocado,  
grape tomatoes, fresh mozzarella, balsamic vinaigrette 16*

### **classic caesar**

*romaine, shaved parmesan, croutons 9*

### **pecan goat cheese salad** <sup>GF</sup>

*mixed greens, candied pecans, goat cheese, red seedless grapes,  
balsamic vinaigrette 11*

### **salmon salad** <sup>GF</sup>

*grilled salmon, roasted beets, asparagus, baby spinach, lemon vinaigrette 16*

### **grilled chicken cobb**

*romaine, grilled chicken breast, tomatoes, cucumbers, bleu cheese,  
bacon, egg, avocado, lemon thyme vinaigrette 15*

please inform your server of any food allergies when ordering | GF - gluten free

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## — main course —

served with house salad

### **crab crusted cod** <sup>GF</sup>

*crab herb cracker crust, grilled asparagus, mashed potatoes  
and lemon white wine sauce 21*

### **blackened salmon** <sup>GF</sup>

*blackened salmon, grilled asparagus, roasted fingerling potatoes,  
cucumber dill crema 23*

### **lobster risotto milanese**

*fresh lobster, creamy saffron parmesan risotto 25*

### **chicken picatta**

*orzo, spinach, roasted tomatoes, lemon caper butter sauce 18*

### **bolognese**

*slow cooked beef ragu, fresh ricotta, linguini pasta 18*

### **chicken burrata milanese**

*breaded chicken cutlet, melted burrata cheese, penne pasta 21*

### **filet mignon\***

*grilled 8 oz. filet, grilled asparagus, garlic mashed potatoes,  
gorgonzola crust, red wine reduction 29*

### **cajun chicken penne**

*chorizo sausage, grilled chicken breast, spinach,  
spicy cajun tomato cream sauce, penne 21*

### **steak tip marsala\***

*sautéed beef tenderloin tips, wild mushrooms,  
garlic mashed potatoes, marsala sauce 23*

### **butternut ravioli**

*sage, walnuts, brown butter, shaved parmesan 18*

### **chicken saltimbocca** <sup>GF</sup>

*pan seared chicken breast, prosciutto, sage, garlic mashed potatoes,  
sautéed spinach, light savignon blanc butter 20*

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## burgers

### 100% Black Angus Beef

served with choice of fries or side salad

#### classic cheeseburger\*

8oz black angus beef patty, american cheese, lettuce, tomato, onion, on brioche bun (add bacon 2) 11

#### vegan burger

100% plant based beyond burger, lettuce, tomato, onion, on brioche bun 15

#### three figs burger

8 oz black angus beef, sautéed onions, pepper, mushrooms, american cheese, mayo, lettuce, tomato 13

#### tennessee steakhouse burger\*

caramelized onions, bbq sauce, cheddar cheese, bacon, fried onion straws, on brioche bun 14

## sandwiches & grinders

served with choice of fries or side salad

#### turkey club

applewood smoked bacon, arugula, tomato, american cheese, cranberry mayo, marble rye 11

#### chicken & arugula wrap

grilled chicken, roasted red peppers, goat cheese, baby arugula, balsamic vinaigrette 12

#### 1670 fried chicken sandwich

crispy fried chicken breast, dill pickles, house made secret sauce, on brioche bun 11

#### lobster & havarti grilled cheese

maine lobster, dill havarti, tomato, boston bibb lettuce, grilled sourdough 18

#### philly cheese steak

rib-eye, american cheese, mushrooms, onions, peppers, mayo, grinder roll 13

#### grilled chicken pesto sandwich

grilled chicken, tomato, fresh mozzarella, pesto, mayo, grilled sourdough 11

#### chicken parmesan grinder

2 breasts covered in marinara, provolone, mozzarella, 12" grinder roll 13

## kids menu

served with choice of side 7

**mini burgers\***  
**chicken fingers**

**mac 'n cheese**  
**grilled cheese**

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## brick oven pizza

### small 12" (6 slices) 11

whole fresh topping 1.50  
whole specialty topping 2.50  
whole premium topping 3.50

### large 18" (12 slices) 16

whole fresh topping 2.50  
whole specialty topping 3.50  
whole premium topping 4.50

## brick oven calzone

### ricotta, provolone, mozzarella 12

additional fresh topping 1.50  
additional specialty topping 2.50

#### fresh toppings

bacon, basil, broccoli, chicken, garlic,  
green peppers, hamburger, sausage  
hot chery peppers, mushrooms,  
kalamata olives, onions, pepperoni,  
pesto, pineapple, spinach, tomatoes

#### specialty toppings

caramelized onions, clams, figs,  
asparagus, fresh mozzarella,  
ricotta, prosciutto

#### premium toppings

philly meat

### Gluten Free Crust add \$4

Our gluten free dough measures 12" across. We can make any specialty pizzas with the gluten free crust or you can create your own. We are not an allergy/gluten free kitchen therefore during normal kitchen operations involving shared cooking and preparation areas, the possibility exists for food items to come in contact with other food products. Please avoid if you have concerns with cross contamination.

## specialty pizza

### bbq chicken

bbq sauce, grilled chicken, mozzarella,  
red onion, bacon small 15 large 20

### bolognese & ricotta

house made bolognese, mozzarella,  
topped with ricotta small 15 large 20

### hawaiian

red sauce, bacon, pineapple, mozzarella  
small 15 large 20

### italian sausage

sweet italian sausage, roasted red  
peppers, balsamic onions, fresh basil,  
mozzarella small 15 large 20

### brussel sprouts

fried brussel sprouts, pancetta, ricotta,  
mozzarella, finished with apple cider  
vinegar glaze small 16 large 21

### sausage arugula

sweet sausage, roasted red peppers,  
goat cheese, mozzarella, finish with  
arugula, asiago, EVOO, balsamic glaze  
small 16 large 21

### vegetarian

broccoli, roasted red peppers,  
mushrooms, onions, basil  
small 15 large 20

### margarita

hand crushed tomatoes, basil, garlic,  
fresh mozzarella small 15 large 20

### big papi

pepperoni, sausage, hamburger, onions,  
green peppers, mushrooms  
small 17 large 23

### figs & capicola

capicola, arugula, figs, gorgonzola,  
mozzarella, balsamic onions  
small 16 large 21

### grilled chicken pesto

hand crushed tomatoes, fresh mozzarella,  
grilled chicken, pesto, fresh basil  
small 15 large 20

### spicy prosciutto

spicy marinara, prosciutto di parma, fresh  
mozzarella, roasted red peppers,  
parmesan small 16 large 21

### meat lovers

sausage, bacon, pepperoni, hamburger  
small 16 large 21

### wild mushroom

portabella and cremini mushrooms,  
caramelized onions, goat cheese,  
mozzarella, hint of fresh rosemary  
balsamic glaze small 15 large 20

### prosciutto & arugula

ricotta, garlic, mozzarella, EVOO, arugula,  
prosciutto parma, shaved parmesan  
small 16 large 21

### white clam

clams, fresh mozzarella, garlic, pecorino  
romano small 17 large 22

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# Three Figs

94 Mountain Rd., Suffield, CT 06078  
threefigs.com | 860.668.7081

Hours: Sunday 12:00pm - 8pm, Monday Closed, Tuesday - Thursday 3pm - 8pm  
Friday - Saturday 3pm - 8:30pm