

— soup & salads —

add chicken 6 | beef tips 7 |
seared tuna 7 to any salad

french onion soup

*caramelized onions, hearty beef stock,
gratined with croutons, melted provolone
and parmesan cheese 7*

apple pecan salad

*locally grown apple slices, spinach, candied
pecans, goat cheese, balsamic vinaigrette
13*

steak & avocado salad *GF

*spring mix lettuce, grilled marinated
tenderloin, red onion, red roasted peppers,
cherry tomatoes, mozzarella, avocado,
balsamic vinaigrette 16*

classic caesar

*romaine, shaved parmesan, croutons,
caesar dressing 9*

new england clam chowder

*a new england favorite, seasoned with the
perfect blend of spices 8*

pecan chicken salad

*pecan-encrusted chicken, served chilled on
mesclun greens, candied pecans, sliced
oranges, dried cranberries, crumbled bleu
cheese, balsamic vinaigrette dressing 16*

grilled chicken cobb GF

*romaine, grilled chicken breast, cherry
tomatoes, cucumbers, bacon, gorgonzola,
hard boiled egg, avocado 15*

— appetizers —

crispy calamari

cherry peppers, marinara 13

buffalo chicken egg rolls

gorgonzola, cherry peppers, ranch 11

fried buffalo cauliflower

served with marinara 9

meatball

*house made meatballs, marinara, toasted
garlic points 13*

wings

*buffalo sauce, smoked sweet bbq, garlic
parmesan, lemon pepper dry rub, celery,
ranch or blue cheese dressing 16*

fried brussels sprouts

*fried brussels sprouts, crispy pancetta, apple
cider vinaigrette 13*

fried burrata

breaded deep fried burrata, marinara 12

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

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entrées

served with house salad

filet *

8 oz grilled filet steak, whipped garlic mashed potatoes, roasted carrots,
red wine demi glaze 31

chicken burrata milanese

breaded chicken cutlet, melted burrata cheese, penne pasta 21

glazed salmon

pan seared atlantic salmon, glazed with honey, mustard and bbq glaze,
green beans, roasted fingerling potatoes 23

butternut ravioli

butternut squash ravioli, creamy sage brown butter sauce,
parmesan cheese 18

grilled pork chop

grilled bone-in pork chop, apple bacon jam, fingerling potato,
sautéed spinach, cauliflower puree 21

baked cod

ritz cracker encrusted cod, lemon and white wine sauce, sautéed spinach,
served over mashed potatoes 23

cajun chicken alfredo

blackened chicken, tomatoes, mushrooms, creamy alfredo sauce,
linguini 17

meatball pomodoro

house made meatballs, basil, marinara, shaved parmesan, linguini 18

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— burgers & sandwiches —

all burgers and sandwiches come with fries or house salad

grilled cheese burger *

8oz black angus beef, cheddar cheese,
bacon, grilled sourdough 13

three figs burger *

8oz black angus beef, mix green lettuce,
tomato, onion, garlic aioli, brioche bun
13 add cheese \$1

crispy chicken blt wrap

crispy fried chicken, applewood smoked
bacon, provolone cheese, beef tomato,
ranch dressing, flour wrap 12

tavern steak sandwich *

grilled steak tips, caramelized onions,
provolone cheese, mixed greens, red
onion, red pepper spread, on ciabatta
bread 15

pesto chicken wrap

grilled chicken, sun dried tomato spread,
goat cheese, spring mix, pesto, avocado
12

— kids menu —

kids burger *

french fries, brioche
bun 9

chicken fingers

french fries, honey
mustard 9

kid's mac 'n cheese

penne, mac 'n cheese
sauce 8

grilled cheese

french fries 8

— sides —

truffle fries

8

chef's vegetables

5

fried brussels

5

mashed potatoes

3

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brick oven pizza

small 12" (6 slices) 11

whole fresh topping 1.50
whole specialty topping 2.50

large 18" (12 slices) 16

whole fresh topping 2.50
whole specialty topping 3.50

brick oven calzone

ricotta, provolone, mozzarella 12

additional fresh topping 1.50
additional specialty topping 2.50

specialty pizza

three figs supreme

plum tomato sauce, mozzarella, pepperoni, sausage, hamburger, onions, green peppers, mushrooms
small 17 large 23

delicatezza

EVOO and fine herbs, mozzarella, goat cheese capicola, sausage, figs, cherry peppers, honey
small 17 large 23

margherita

hand crushed tomato sauce, basil, garlic, fresh mozzarella
small 15 large 20

wild mushroom

EVOO, and fine herbs, mozzarella, goat cheese, portabella and cremini mushrooms, caramelized onions, truffle balsamic glaze
small 16 large 21

prosciutto & arugula

EVOO and fine herbs, mozzarella, ricotta, garlic, prosciutto di parma, arugula, shaved parmesan
small 16 large 21

loaded baked potato

EVOO and fine herbs, mozzarella, garlic mashed potatoes, bacon, scallions, sour cream
small 16 large 21

chicken florentine

EVOO and fine herbs, mozzarella, ricotta, grilled chicken, spinach, fresh tomato, garlic
small 16 large 21

buffalo chicken

buffalo sauce, mozzarella, blue cheese crumble, pulled chicken, cherry peppers, red onion, carrot and celery slaw
small 16 large 21

fresh toppings

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

specialty toppings

caramelized onions, figs, fresh mozzarella, ricotta, prosciutto, kalamata olives

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.

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Three Figs

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