


moretonfig

RESTAURANT + LOUNGE

entrée

ROASTED SPATCHCOCK CHICKEN 26
boneless half chicken-heirloom tomato panzanella-basil-chicken jus 

GRILLED RUBY RED TROUT 24
heirloom corn-peas-cous cous-heirloom cherry tomato

WILD MUSHROOM BOLOGNESE 23
tagliatelle-slow cooked mushroom sauce - Parmesan 

SLOW ROASTED SALMON 28
green bean-crushed Yukon gold potato-basil pesto-grilled radicchio 

GRILLED GINGER MARINATED
HANGER STEAK 32
peanut soba noodle-cucumber mint salad-mango-thai nam pla

sandwich

(choice of side salad or house-made potato chips)

MORETON CHEESEBURGER 18
half pound Angus-white cheddar-grill onion-pickle-smoked ketchup-
brioche bun

SHRIMP PO' BOY 16
grilled red shrimp-celery root remoulade-shredded iceberg-heirloom
tomato-toasted bun

FRIED BUTTERMILK CHICKEN 16
white cheddar-jalapeno cider slaw, chipotle 1000 island-brioche bun

GRILLED PASTRAMI 16
gruyere cheese-homemade sauerkraut-chipotle 1000 island-seeded rye

side

MORETON FRIES 6
smoked ketchup-chipotle 1000 island  

GRILLED BROCCOLINI 7
olive oil-garlic-red fresno chili-lemon  

HOUSE CHIPS/TRUFFLE RANCH 6


SIDE SALAD 6
 

 Gluten Free

 Vegetarian

Sustainability at USC is a shared responsibility that touches all facets of our community and where we all play our part. Our restaurants are **Certified by the Green Restaurant Association** which measures our performance across several environmental impact metrics. We also partnered with James Beard Foundation's **Smart Catch** program by only using seafood from sustainable sources. Most of our produce is sourced from local family farms and our own USC Culinary Garden. To conserve water, we only serve upon request.

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fauxtail

zero alcohol

PACIFIC RIM 6
pressed sugar cane-mint-fresh squeeze lime
juice-soda water, salt rim

CARBON BASED 6
activated charcoal sparkling watermelon
lemonade

CARIBBEAN REEF 6
coconut water-coconut milk,-pineapple juice,-
lime

cocktail

CUCUMBER SOUR 12
muddled cucumber-tequila-tajin-fresh lime-
agave-egg white

SASPARILLA 1880 12
Bourbon-sasparilla bitters-vanilla

BEEES KNEES 12
empress gin-honey-lemon

FIRE BREATHER 12
vodka-pom-thai chili-lime-activated charcoal

wine

white

DOM. DE CALA - rose 10-36
provence-fr-2021

TWO2 - sauv. blanc 10-36
napa valley-2020

J LOHR - chardonnay 10-36
arroyo seco - monterey-ca-2020

red

MEIOMI - pinot noir 10-36
ca-2021

LUIGI BOSCA - malbec 10-36
argentina-2018

VINA ROBLES - c.s 12-45
paso robles-ca-2019

beer

MODELO ESPECIAL - LAGER 7

BLUE MOON - WHITE 8

FIRESTONE 805 - LAGER 8

AMSTEL LT - LAGER 7

HEINEKEN - LAGER 7

HOP VALLEY - IPA 8

VOODOO - IPA 8

starter

WOOD GRILLED ARTICHOKE 14
golden balsamic-preserve lemon aioli (GF) (S)

HEIRLOOM CORN BREAD 8
salted butter-spicy honey (S)

MINI CIOPPINO 15
littleneck clams-calamari-mussels-red shrimp-corn-tomato-rustic toast

BURRATA & GRILLED STONE FRUIT CROSTINI 12
seasonal peach-golden balsamic-country bread crostini-basil-evoo (S)

SPINACH ARTICHOKE DIP 12
Parmesan-tortilla chips (GF) (S)

SOUP OF THE DAY
cup 8
bowl 12

salad

MORETON FIG 16
black kale-fresh figs-roasted butternut squash-breadcrumbs-red wine vinaigrette (S)
add chicken 5-salmon 6-shrimp 8-steak 8

CAESAR 14
romaine hearts-rustic crouton-white anchovy-Grana Padano Parmesan
add chicken 5-salmon 6-shrimp 8-steak 8

SEARED ALBACORE TUNA 18
bok choy-romaine-pickled shallot-jalapeno-crispy onion-ponzu vinaigrette

BAJA TURKEY SALAD 18
crisp tortilla-spiced ground turkey-pepitas-poblano-grilled corn-avocado-chipotle
sour cream-lime cilantro vinaigrette

OUR LOCAL FARM PARTNERS