


moretonfig

RESTAURANT + LOUNGE

entrées

ROASTED CHICKEN BREAST 26
celery root puree | beet | turnip | radish | chives | chicken jus 

GRILLED RUBY RED TROUT 24
heirloom corn | peas | couscous | heirloom cherry tomato

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

GRILLED SALMON 28
sunchoke | curry sauce | pea shoots | red onion | puffed quinoa 

GRILLED HANGER STEAK 30
onion soubise | salsa verde | cremini | shitake | oyster mushroom | charred
scallion | demi glace

HERITAGE SCHOLARSHIP SPECIAL

Proceeds from our daily specials help support the Heritage Scholarship.

sandwiches

choice of side salad or house-made potato chips

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

PORK BELLY BAHN MI 18
pickled carrot | daikon | cilantro | egg
jalapeno | garlic aioli | hoison gochujan

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

ROAST TURKEY AND GRUYERE 18
turkey breast | cider coleslaw | chipotle 1000 island | seeded rye

sides

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
Mixed greens | tomato | fennel | onion

 
SIDE TRUFFLE RANCH 3

 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.

Your check will include a 20% service charge.

The 20% service charge will be distributed to the front of house staff.

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mocktails

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

cocktails

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

SASPARILLA 1880 12
Bourbon | sasparilla bitters | vanilla

BEE'S KNEES 12
empress gin | honey | lemon

SPRING COOLER 12
tito | pom | blackberry | lime | lemon

wine

white

DOM. DE CALA, rosé 10-36
Provence | fr 2021

TWO2, sauvignon 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, cabernet
sauvignon 12-45
Paso Robles, CA 2019

beer

MODELO ESPECIAL, lager 7

BLUE MOON, white 8

FIRESTONE 805, lager 8


AMSTEL LIGHT, lager 7

HEINEKEN, lager 7

BUBBLE STASH, IPA 8

VOODOO RANGER, IPA 8

starters

TRUFFLE MAC & CHEESE 16
black truffle | gruyere | goat cheese | parmesan | cheddar 

HEIRLOOM CORN BREAD 8
salted butter | spicy honey 

ROASTED SHISHITO PEPPERS 14
garlic yogurt | lemon zest | spice blend 


MEATBALL TRIO 15
burrata | beef | pork | kalamata toast | tomato pomodoro | parmesan | basil

BURRATA & GRILLED STONE FRUIT CROSTINI 12
seasonal stone fruit | golden balsamic | country bread crostini | basil | evoo 

SPINACH ARTICHOKE DIP 12
Parmesan | tortilla chips  

SOUP OF THE DAY
cup 8
bowl 12

salads

MORETON FIG SPRING 16
black kale | spring citrus | golden beet | breadcrumbs | goat cheese
red wine vinaigrette 
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 | cotija cheese

OUR LOCAL FARM PARTNERS

Jamie Farms – Los Angeles County

Yasutomi Farms – Los Angeles County

Tamai Family Farms – Ventura County

Cuyuma Orchard – Ventura County

Coleman Family Farm – Santa Barbara County

Friends Ranch – Santa Barbara County

Schaner Family Farms – San Diego County