



moretonfig


RESTAURANT + LOUNGE


entrées

GRILLED SPRING CHICKEN 26
chicken breast | baby artichokes | oven dried tomato | castelvetro olive
shaved fennel and pollen | creamy rosemary polenta 

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

ROASTED STRIPED BASS 34
fava bean puree | english peas | spring leek | mint | crispy prosciutto
yuzu tarragon bierre blanc 

SALMON GRENOBLOISE 32
pan roasted steelhead | savoy spinach | garlic | caper | artichoke puree
butter | lemon | baby croutons 

ANCHO HANGER STEAK 32
hominy | poblano | grill corn | mole amarillo | carrot puree |
garlic mojo | tortilla strips 

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

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

BAJA FISH SANDWICH 21
tempura battered grouper | lime | red cabbage slaw
baja cocktail sauce | aji verde aioli | potato bun 

sides

MORETON FRIES 6
smoked ketchup | chipotle 1000 island  

HOUSE CHIPS/TRUFFLE RANCH 6 

SIDE SALAD 6
mixed green | tomato | fennel | onion  

SIDE TRUFFLE RANCH 3 

sweets

CHOCOLATE POT DE CRÈME 10
crumbled snickers | dehydrated peanut butter whipped
cream

BURNT BASQUE CHEESECAKE 10
seasonal fruit

 Gluten Free

 Vegetarian

 USC Hotel Teaching Garden

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
- CARIBBEAN REEF 6
coconut water | coconut milk | pineapple juice
lime
- FALL CITRUS 6
grapefruit | pineapple | lime | agave | rosemary

cocktails

- CUCUMBER SOUR 12
muddled cucumber | tequila | tajin | fresh lime |
agave | egg white
- AUTUMN OLD FASHIONED 12
bourbon | bitters | maple
- BEE'S KNEES 12
empress gin | honey | lemon
- BERRY COOLER 12
tito | pom | blackberry | lime | lemon

wine

white

- DOM. DE CALA, rosé 10-36
Provence, fr | 2021
- WILLIAM HILL, 10-36
sauvignon blanc | 2022
- 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 12-45
sauvignon
paso robles, ca | 2019

beer

- MODELO ESPECIAL, lager 7
- BLUE MOON, white 8
- FIRESTONE 805, lager 8
- HEINEKEN, lager 7
- BUBBLE STASH, IPA 8
- VOODOO RANGER, IPA 8

starters

- HEIRLOOM CORN BREAD 8
salted butter | spicy honey 🌱
- RED CURRY YAM DUMPLING 13
garnet red yam | red curry | scallion | onion | cilantro | ginger 🌱🔥
- SMOKED TROUT TACOS 15
salsa macha & fresca | avocado | china rose radish sprout | cotija cheese 🌱
- WARM POACHED ASPARAGUS 13
marinated tomato | micro greens | sherry emulsion vinaigrette 🌱🌱🔥
- CRISPY CHICKPEA CRUSTED CAULIFLOWER 15
tomato jalapeno chutney | raita 🌱🌱🔥
- BURRATA & GRILLED STONE FRUIT CROSTINI 12
seasonal stone fruit | golden balsamic | country bread crostini | basil | evoo 🌱
- SPINACH ARTICHOKE DIP 12
parmesan | tortilla chips 🌱🌱
- OLD BAY POACHED SHRIMP COCKTAIL 18
baja style cocktail sauce | avocado | micro celery 🌱
- SOUP OF THE DAY 8|12

salads

- MORETON FIG SPRING 19
black kale | beets | pickled carrot & red onion | hot house cucumber | dill
feta | radish | croutons | poppy seed dressing 🌱🔥
- CAESAR 14
romaine hearts | rustic crouton | white anchovy | grana padano parmesan
- SEARED ALBACORE TUNA 26
mango | avocado | red & green leaf lettuce | shaved red onion | crispy
wonton | toasted sesame seed | crushed orange vinaigrette | ginger ponzu
- CHOPPED VEGETABLE SALAD 23
avocado | grapes | egg | tomato | almonds | red leaf lettuce | root vegetable
white balsamic vinaigrette | goat cheese 🌱
- ADD PROTEIN
chicken 5 | salmon 6 | shrimp 8 | steak 8

OUR LOCAL FARM PARTNERS

- USC HOTEL Teaching Garden – Los Angeles County
- 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
- Schaner Family Farms – San Diego County