HOMESTYLE BREAKFAST
Two Eggs Any Style, Choice of Bacon, Sausage or Ham
Weiser’s Crispy Potatoes, Includes Coffee & Juice
Pick your Toast  28

SANTA MONICA BREAKFAST
Scrambled Egg Whites, Chicken Apple Sausage & Asparagus
Seasonal Fruit. Includes Coffee & Juice
Pick your Toast  28

EGGS
Two Eggs Any Style  Choice of Meat & Toast  18

Breakfast Burrito  Bacon, Eggs, Cheddar, Fries & Guacamole  16

Omelette
Cage Free Whole Eggs or Egg Whites
Choice of 3: Ham, Mushrooms, Tomatoes, Peppers, Onions or Spinach
Choice of Cheese: Cheddar, Boursin or Muenster
Pick your Toast  20

Smoked Salmon Benedict
Poached Eggs, House-Smoked Salmon
Fine Herb Hollandaise  23

FIGs Eggs Benedict
Poached Eggs, Canadian Bacon
Jalapeno Hollandaise  20

Chilaquiles Rojo
Cage Free Eggs, Pulled Chicken, Queso Fresco
Cilantro & Red Onion  22

GRIDDLE
Lemon Ricotta Pancakes  Almonds & Blueberry Butter  18

Buttermilk Pancakes  Warm Maple Syrup  14

Blueberry Pancakes  Peach Compote  15

Crispy Waffle  Bananas, Walnuts & Nutella  16

CEREALS, GRAINS, FRUIT & MORE
Acai Bowl  Bee Pollen, Honeycomb, Granola & Strawberries  16

House Smoked Salmon  Pickled Onions, Salted Cucumbers
Tomatoes & Lemon-Chive Labneh, Choice of Bagel  22

Steel Cut Oatmeal  Brown Sugar & Raisins  10

House Made Granola  Cranberries & Greek Yogurt, Strawberries  11

Greek Yogurt  Plain, Blueberry or Strawberry  5

Cold Cereals  Raisin Bran, Corn Flakes, Special K or Rice Krispies  5

Market Berries  14

Farmer’s Market Fruit Plate  17

BAKED GOODS
Muffins  Blueberry or Honey Bran  7

Croissants  French Butter or Chocolate  7

New York Style Bagels  Plain, Sesame or Wheat  5

Toast  Multigrain or Rustic Bread  3

PRESSED JUICERY
Sweet Citrus
Apple, Pineapple, Lemon & Mint  8

Greens Juice
Cucumber, Celery, Spinach, Lemon, Kale & Parsley  8

Orange Turmeric
Orange, Apple, Aloe Vera, Turmeric & Lemon  8

SIDES
Hashbrowns  7

Applewood Bacon or Turkey Bacon  7

Natural Pork Sausage or Chicken Apple  7

House Smoked Salmon  12

Weiser’s Crispy Potatoes  9

Tomato, Cucumber & Avocado  11

A 20% gratuity will be added to parties of 6 or more.

We use responsibly-sourced California meats, vegetables and seafood whenever possible.
Warning: Consuming raw or rare seafood, shellfish, meats, poultry or eggs may increase your risk of foodborne illness.
Cocktails

Aperol Spritz
9
Aperol, Sorelle Bronca Prosecco

Mimosa
9
Sorelle Bronca Prosecco, Orange Juice

Sangria
9
House Made Sangria, Berries, Sorelle Bronca Prosecco

Bloody Mary
9
Svedka Vodka, House Made Bloody Mary Mix

DRAFT BEER
8

Mexican Lager
Common Space Brewery, Hawthorne, CA

Seafarer Kolsch
Three Weavers Brewing Co., Inglewood, CA

Santa Monica WIT
Santa Monica Brew Works, Santa Monica, CA

Hazy IPA
MadeWest Brewing Co., Ventura, CA

CRAFT BEER
8

Pilsner
Lagunitas, Petaluma, CA

Brew Free or Die IPA
21st Amendment Brewery, San Francisco, CA

Orderville Hazy IPA
10
Modern Times Brewery, San Diego, CA

WINES BY THE GLASS

SPARKLING

Prosecco
Sorelle Bronca ‘Extra Dry’ Italy 13/52

Lambrusco
Medici Ermete ‘Concerto’ Emilia Romagna 16/62

Champagne
Henriot ‘Brut Souverain’ France 26/102

WHITE

Albarino
Bico Da Ran, Rias Baixas, Spain 13/52

Melon de Bourgogne
Lieu Dit, Santa Maria Valley 14/54

Wabi-Sabi White
Populis, California 16/62

Sauvignon Blanc
Honig, Napa Valley 15/58

Sancerre
Matthias et Emile Robin ‘Origine’ Loire Valley 20/76

Gruner Veltliner
Georgina Jones, Santa Barbara 18/68

Roussanne
Yves Cuilleron, Rhone Valley 15/58

Chardonnay
FIG, Santa Maria Valley 17/66

Chardonnay
Chamin ‘Los Alamos Vineyard’ Santa Barbara 25/95

ROSE

Cotes de Provence Rosé
Commanderie de Peyrassol 16/62

Rosé of Pinot Noir
Red Car, Sonoma Coast 15/58

RED

Valdiguie
Folk Machine, Redwood Valley, Mendocino 14/54

Red Blend
Donkey & Goat ‘The Gallivanta’ California 15/58

Counoise
Boc Cellars ‘Eaglepoint Ranch’ Mendocino 18/68

Pinot Noir
FIG, Santa Maria Valley 18/66

Givry
Domaine Besson ‘Le Haut Colombier’ Burgundy 20/76

Pinot Noir
Emeritus ‘Hallberg Ranch’ Russian River Valley 24/90

Nebbiolo
Ettore Germano, Piedmont 17/66

Sangiovese
Reeve ‘Bosco’ Chalk Hill, Dry Creek Valley 15/58

Syrah
Favia ‘Quarzo’ Amador County 20/76

Cabernet Sauvignon
Lu’uma, Oak Knoll of Napa Valley 18/68

Cabernet Sauvignon
Lancaster, Alexander Valley 28/130

CORKAGE
$25 2 Bottle Maximum