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  16

Breakfast Burrito  Bacon, Eggs, Cheddar, Fries & Guacamole  14

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. 18

Smoked Salmon Benedict
Poached Eggs, House-Smoked Salmon
Fine Herb Hollandaise  20

FIGs Eggs Benedict
Poached Eggs, Canadian Bacon
Jalapeno Hollandaise  18

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

GRIDDLE
Lemon Ricotta Pancakes  Almonds & Blueberry Butter  16

Buttermilk Pancakes  Warm Maple Syrup  12

Blueberry Pancakes  Peach Compote  14

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  12

Farmer’s Market Fruit Plate  15

BAKED GOODS
Muffins  Blueberry or Coffee Cake  7

Croissants  French Butter or Chocolate  7

New York Style Bagels  Plain, Sesame or Wheat  5

Toast  Multigrain or Rustic Bread  3

PRESSSED 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  6

Applewood Bacon or Turkey Bacon  6

Natural Pork Sausage or Chicken Apple  6

House Smoked Salmon  9

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.
“Rooted in Heritage, Harvested in Santa Monica”
Chef Jason Prendergast

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

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 Broc Cellars ‘Eaglepoint Ranch’ Mendocino 18/68

Pinot Noir FIG, Santa Maria Valley 18/66

Givry Domaine Besson ‘Le Haut C Lombier’ 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