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 Roblin ‘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 Chalin ‘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
Couoise Broc 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
APPETIZERS
Buttermilk Donuts  Strawberry-Mint Sugar
Strawberry Jam  9
Cheddar-Bacon Biscuit  Whipped Butter & Jam  6
add Nduja Gravy  3
Weiser Farm’s Crispy Potatoes  Warm Raclette Cheese
Pickled Mustard Sauce & Cornichons  12
Farmer’s Market Fruit  Best of the Market  15
Market Oysters  Habanero Cocktail Sauce, Horseradish
Red Wine-Shallot Mignonette & FIG’s Fresno Hot Sauce  18/36

TOAST
Chicken Liver  Port Wine-Onion Jam & Fried Red Onions  13
Maine Lobster  Lemon-Tarragon Aioli, Shaved Fennel
Radish & Calabrian Chiles  15
Soft Scrambled Eggs  Beurre de Burrate & Chives
Black Pepper  13
Avocado  Shaved Cucumbers, Radishes & Sprouts
Everything Spice Mix  14
Stone Fruit & Strawberries  House Made Ricotta
Honey Comb & Pistachios  12

PIZZA PIES
Margherita Pizza  Sicilian Oregano, Jeff’s Basil
Mozzarella & Tomato Fondue  18
Foraged Mushroom Pizza  Black Truffle, Taleggio
Chives & Wild Arugula  25
Sweet Corn Pie  Smoked Mozzarella, Charred Corn Kernels
Pickled Onions & Chorizo  23

BRUNCH FIXINGS
Country Fried Steak  Cage Free Eggs & Red Eye-Nduja Gravy
Pickled Beans  22
FIG’s Eggs Benedict  Poached Eggs & Canadian Bacon
Jalapeno Hollandaise  18
Kimchi Fried Rice  Chinese Sausage, Poached Eggs
Sesame & Crunchy Shallots  19
Smoked Brisket Hash  Yukon Gold Potatoes
Caramelized Onions, Poblano Peppers, Mop Sauce & Eggs  20
FIG Burger  Allium Aioli, Heirloom Tomatoes
Muenster Cheese, Gem Lettuce, Wispy Onions & Rosemary Fries
Avocado Ranch  24
Lemon Ricotta Pancakes  Almonds & Blueberry Butter  15
Farmer’s Market Veggie Salad  Shaved & Chopped
Vegetables, Chick Peas & Piquillo Peppers
Red Wine Vinaigrette  26
Maine Lobster Cobb  Crumbled Egg, Smoked Bacon
Charred Corn, Tiny Tomatoes, Avocado & Boursin Cheese
Lemon Tarragon Dressing  28
Breakfast Burrito  Bacon, Eggs, Cheddar Cheese
Guacamole, Fries & Guajillo Salsa  14

KEGS & EGGS
Any Brunch Item with Endless Sangria or Draft Beer  45

DESSERTS
Warm Peach Crumble  Thyme & Brown Sugar
Malted Ice Cream  12
Warm Chocolate Chip Cookies  9
Housemade Sorbet or Ice Cream  3/ea

A 20% gratuity will be added to parties of 6 or more.
Warning: Consuming raw or rare seafood, shellfish, meats, poultry or eggs may increase your risk of foodborne illness.

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