

SNACKS

Buttermilk Donuts Market Jam & Strawberry Sugar 8

Cheddar-Bacon Biscuit Whipped Butter & Market Jam 6

Patatas Bravas Garlic Aioli, Manchego, & Crispy Parsley 9

Diestel Turkey Wings Roasted Garlic Hot Sauce, Radish & Apples 12

Market Fruit Plate Best of the Season 14

TOAST

Chicken Liver & Foie Gras Pickled Mustard Seeds
Cornichons & Mustard Frills 11

Maine Lobster Squid Ink-Lemon Aioli, Shaved Fennel
Radish & Herbs 13

Bacon Gravy Fried Egg, Our Hot Sauce & Chives, Onion Sprouts 10

Crushed Avocado Lemon Oil, Smoked Salmon, & Cured Egg
Sunflower Sprouts 12

Fuyu Persimmons Almond Butter, Langueta Almonds
Pickled Raisins & Ricotta Cheese 10

PIZZA PIES

Margherita San Marzano Tomatoes, Di Stefano Mozzarella, & Basil 15

Squash Blossom Green Garlic Pesto, Smoked Mozzarella, & Chiles 18

Foraged Mushroom Pizza Black Truffle, & Taleggio Cheese
Wild Arugula 20

Brunch Pie Bacon Lardons, Organic Eggs, White Cheddar
Caramelized Onions & Potato Cream 16

Italian Sausage Blistered Grapes, Oregano & Fontina Cheese
Onion Soubise 20

Garnett Yam Chestnut & Duck Prosciutto, White Cheddar & Apple Balsamic 18

BRUNCH FIXINGS

Lemon Ricotta Pancakes Almonds & Blueberry Butter 15

Our Kimchi & Chinese Sausage Fried Brown Rice Poached Eggs
Garlic & Crispy Shallots 18

Eggs Benedict Poached Eggs, Canadian Bacon, & Hollandaise 16

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

Chillaquilles Rojo Jidori Chicken, Free Range Eggs, Red Onion, & Cilantro
Queso Fresco 22

Diestal Farm's Turkey Burger Pineapple-Habanero Marmalade, Pepper Jack Cheese
Wild Arugula, Red Onions, & Herb Frites 18

Fig Burger Fried Egg-Bacon Aioli, Beer Battered Onion Rings, Watercress
Hook's Cheddar, Herb Frites, & Avocado Ranch Dip 20

Tandoori Fried Chicken Sandwich Mango-Habanero Chutney, Raita-Sunflower
Sprout Slaw, Butter Lettuce, Asian Pear, & Poppy Seed Dressing 19

Fish Tacos Mango Salsa, Avocado, & Cilantro Crema 17

Country Fried Steak Sunny Side Eggs, Red Eye-Chorizo Gravy & Pickled Beans 22

Skirt Steak Salad Boston Lettuce, Tamai's Beets, Breakfast Radish
Cabecou Cheese, Pickled Onions, & Sherry Vinaigrette 25

Albacore Tuna Nicoise Fine Beans, Heirloom Tomatoes, Weiser's
Potatoes, Quail Eggs, Kalamata Olives, & Olive Brine Vinaigrette 24

Chipotle Shrimp Salad Charred Corn, Tortillas, Avocado, Cotija, & Pepitas-
Lime Vinaigrette 26

Maine Lobster Cobb Gem Lettuce, Smoked Bacon, Charred Corn, Tiny Tomatoes
Avocado, Boursin Cheese, & Lemon-Tarragon Dressing 28

Verlaso Salmon Green Lentil, Smoked Bacon & Celery Root Ragout 26

Chefs Jason Prendergast, Jon Butler & Mikhail Borja

An 18% Gratuity will be Added to Parties of 6 or More

DESSERT

Vanilla Creme Brulee 12
Lemon Madeleines

Frog Hollow Pear Cobbler 12
Cinderella Pumpkin Ice Cream & Streusel

E. Guittard Chocolate Pudding 12
Wild Huckleberries, Marshmallow Fluff, & Graham Crackers

Warm Assorted Cookies 8
Chocolate Chip & Caramel

Our Sorbet or Ice Creams 9

KEGS & EGGS

Any Brunch Item with Endless Draft Beer or Sangria

\$40



101 Wilshire Blvd., Santa Monica, California 90401 US
310.319.3111 info@figsantamonica.com



Warning: Consuming raw or rare seafood, shellfish, meats, poultry
or eggs may increase your risk of food-borne illness.