

SOUP AND SALADS

Roasted Tomato Soup Herb Oil, Ciabatta Croutons 10

Heirloom Carrots Vandouvan, Creamy Chili Dressing 14

Tomato Salad Mint, Feta, Zinfandel Vinegar 17

Arugula Salad Lemon, Bermuda Onions, Pecorino 14

Kale Tabbouli Parsley, Bulgar, Green Onions, Castelvetrano Olives 15

Roasted Mushroom Salad Frisee, Gorgonzola, Sherry, 6 Minute Egg 17

ADD PROTEIN

Wood Grilled Chicken Breast 6

Salmon w/Vadouvan 8

Five Spice Organic Tofu 7

Coffee Rubbed Hanger Steak 11

Argentinian Red Shrimp w/Charmoula 8

PIZZA

Lamb Sausage Pickled Onions, Yogurt, Mint 17

Margherita San Marzano Tomatoes, Di Stefano Mozzarella, Basil 15

Organic Mushrooms Thyme Cream, Lemon Caciocavallo Cheese 18

Prosciutto Farm Egg, Black Pepper, Arugula 17

BRUNCH SPECIALTIES

Lemon Ricotta Pancakes Almond Blueberry Butter 15

Eggs Benedict Poached Eggs, Canadian Bacon, Hollandaise 16

Smoked Salmon Benedict Poached Eggs, Fine Herbs, Hollandaise 18

Brioche French Toast Nutella, Brandied Apples 15

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

Cali Med Burrito Egg Whites, Cherry Tomatoes, Feta, Hummus, Sprouts 14

Chorizo and Corned Beef Hash Crispy Home Fries, Sunny Side Eggs, Pickled Onions 16

Spinach and Gruyere Quiche Market Greens and Sherry Vinaigrette 15

Egg White Frittata Summer Vegetables, Avocado, Pea Tendrils 15

Baked Eggs “Shakshouka” Chickpeas, San Marzano Tomatoes, Aleppo Chillies, Mint Salsa Verde, Grilled Bread 16

SANDWICHES, ETC.

Turkey Burger Muhammara, Arugula, Whipped Feta, Charred Broccoli Salad 17

Fig Burger Grilled Onions, Lettuce, Fiscalini Cheddar, Secret Sauce & Fries 17
ADD ON's: Farm Fresh Sunny Side Up Egg / Grilled Baker's Bacon \$3 each

Chicken Shawarma Wrap Pickles, Garlic Sauce, Harrissa Fries 16

Grilled Local Fish Sandwich Cumin Lime Aoli, Oregano Cabbage Slaw, Salt & Pepper Fries 18

BLT Baker's Bacon, Heirloom Tomatoes, Butter Lettuce, Harissa Fries 16

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

We use responsibly-sourced California meats, vegetables and seafood whenever possible.
We thank our gardeners, farmers and managers for keeping us productive and seasonal.

KEGS AND EGGS

Any Brunch Item with Endless Draft Beer or Sangria

\$40

EXECUTIVE CHEF
YUSEF GHALAINI



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.

Facebook @figsantamonica Twitter @figsantamonica Instagram @figsantamonica