

## SNACKS & SUCH

**Buttermilk Donuts** Apricot Jam & Strawberry Sugar 8

**Cheddar & Bacon Biscuit** Whipped Butter & Market Jam 6

**Patatas Bravas** Garlic Aioli, Manchego & Crispy Parsley 9

**Crispy Chicken Wings** Roasted Garlic Hot Sauce & Blue Cheese 10

**Tomato Fondue** Smoked Mozzarella, Giardiniera & Ciabatta Bread 10

**Market Fruit Plate** Best of the Season 14

**Our Butter Pickles** 6

## TOAST

**Chefs Toast** It's OK to ask 12

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

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

**Stone Fruit** Ricotta, Apricot Jam, & Aleppo Pepper 10

**Heirloom Tomato** Scarborough Farm's Heirloom Tomatoes, Buffalo Mozzarella Opal Basil & Pesto 10

## PIZZA & SALADS

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

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

**Smoked Salmon** Creme Fraiche, Shallot Cream, Capers, Cured Egg & Caviar 24

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

**Olson Farm's Stone Fruit Salad** Garcia's Avocado, Scarborough Farm's Greens Santa Barbara Pistachios & Champagne-Pistachio Dressing Drake Farm's Goat Milk Glacier 16

## MAINS

**Lemon Ricotta Pancakes** Almonds & Blueberry Butter 15

**Eggs Benedict** Poached Eggs, Canadian Baco & Hollandaise 16

**Smoked Salmon Benedict** Poached Eggs & Hollandaise 18

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

**Chillaquilles Verdes** Green Chorizo, Habanero Pickled Onions & Cotija Cheese 24

**Egg White Frittata** Seasonal Vegetables, Avocado & Pea Tendrils 15

**Skirt Steak & Eggs** Confit Fingerlings, Roasted Mushrooms & Bearnaise Sauce 34

**Turkey Burger** Pineapple Marmalade, Cheddar, Red Oak, Garlic Aioli & Herb Frites 17

**Fig Burger** Onion Confit, Hooks Cheddar, Burger Love & Herb Frites 17

**Chicken Shawarma Wrap** Lavash, Pickles, Garlic Sauce & Herb Frites 16

**Fish Tacos** Mango Salsa, Avocado & Cilantro Crema 17

**BLT** Nueske's Bacon, Heirloom Tomatoes, Butter Lettuce & Herb Frites 16

**Patty Melt** Spicy Mustard, Onion Confit, Cheddar Cheese, Fennel Salad & Rye 16

**Lobster Cobb** Gem Lettuce, Smoked Bacon, Charred Corn, Avocado & Scarborough Farms Tomatoes, Lemon-Tarragon Dressing 24

## KEGS AND EGGS

**Any Brunch Item with Endless Draft Beer or Sangria**

**\$40**

**Executive Chef Jason Prendergast**

**Chef de Cuisine Mikhail Borja**

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.

## DESSERT

**Tamai Farm's Strawberry Tart** 13  
Candied Mint, Creme Fraiche Ice Cream

**Olson Farm's Stone Fruit Cobbler** 12  
Basil, Green Tea-Lavender Ice Cream & Streusel

**Cherry Pound Cake** 13  
Creme Anglaise, Dulce de Leche & Slivered Almonds

**Soft Baked Chocolate Chip Cookies** 8

**Our Sorbet or Ice Creams** 9



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

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