

SNACKS & SUCH

- Buttermilk Donuts** Market 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
- Market Fruit Plate** Best of the Season 14
- Our Butter Pickles** 6

TOAST

- Bacon Gravy** Fried Egg, Our Hot Sauce & Chives, Onion Sprouts 10
- Crushed Avocado** Lemon Oil, Smoked Salmon, & Cured Egg Sunflower Sprouts 12

PIZZA

- 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
- Neuskie Bacon & Organic Egg** White Cheddar & Potato Cream Chives 16
- Italian Sausage** Blistered Grapes, Oregano & Fontina Cheese Onion Soubise 20

MAINS & SALADS

- Lemon Ricotta Pancakes** Almonds & Blueberry Butter 15
- Crispy Waffle** Bananas, Walnuts, & Nutella 16
- 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
- Scarborough's Young Lacinato Kale Salad** See Canyon Apples Pomegranates, Smoked Walnuts, Glacier Goat Cheese, & Cider Vinaigrette 16
- Skirt Steak Salad** Boston Lettuce, Tamai's Shaved 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, Scarborough Farms Tomatoes, Avocado, Boursin Cheese, & Lemon-Tarragon Dressing 28

Chef Jason Prendergast, Chef Jon Butler & Chef Mikhail Borja

DESSERT

- Vanilla Creme Brulee** 12
Lemon Madeleines & Garcia Farm's Figs
- 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



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

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

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