

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

## PIZZA

- Margherita** San Marzano Tomatoes, Di Stefano Mozzarella, Basil 15
- Squash Blossom** Green Garlic Pesto, Smoked Mozzarella & Chiles 18
- 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, Peaches & Poppy Seed Dressing 19
- Fish Tacos** Mango Salsa, Avocado & Cilantro Crema 17
- 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
- Skirt Steak Salad** Boston Lettuce, Tamai's Shaved Beets, Breakfast Radish,  
Cabecou Cheese & Pickled Onions, Sherry Vinaigrette 25
- Albacore Tuna Nicoise** Summer Beans, Heirloom Tomatoes, Weiser's  
Potatoes, Quail Egg, 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

## 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
- Manjari Chocolate Pudding Cake** 14  
Malt Cream, Cocoa Powder & Caramel Hazelnuts

- Warm Assorted Cookies** 8  
Chocolate Chip, Cowboy-Pecan

- Our Sorbet or Ice Creams** 9

## 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

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

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