

SOUP AND SALADS

Roasted Tomato Soup Herb Oil, Ciabatta Croutons 10

Arugula Salad Lemon, Bermuda Onions, Pecorino 14

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

Mediterranean Cobb Cucumbers, Chickpeas, Sweet Peppers, Celery, 6 Minute Egg, French Feta, Oregano Dressing 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

Prosciutto Farm Egg, Black Pepper, Arugula 17

Winter Squash Butternut Squash, Kale, Vella Dry Jack, Pomegranate 18

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

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

Egg White Frittata Seasonal Vegetables, Avocado, Pea Tendrils 15

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

SANDWICHES, ETC.

Turkey Burger Muhammara, Red Oak, 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 Wrap Cumin Lime Aioli, 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

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

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

ABSOLUT ELYX PUNCH SPECIAL

BIG ENOUGH FOR TWO!

**ABSOLUT ELYX Vodka, Coconut Puree, Lime Juice
Topped with Ginger Beer
Served in a Festive Rose Gold Pineapple**

\$25

EXECUTIVE CHEF
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