

SNACKS

Gratin of Onion Soup Comte & Gruyere Cheese 14

Foie Gras & Chicken Liver Parfait Fig Jam & Grilled Bread 16

Crispy Jidori Drumsticks Soy Pickled Jalapenos, Gochujang Sesame & Scallions 12

Curry Spiced Lamb Ribs Mango-Habanero Chutney Pickled Fresno Chiles & Mint 18

Crispy Pork Belly Our Kimchi, & See Canyon Pippin Apples Arugula Condiment 18

Bread Balloon California Olive Oil & Sea Salt 12 Warm Pumpkin Dip, Pumpkin Seed Oil & Pomegranates

SALADS

Roasted Warren Pear Chicories, Slivered Almonds, Gorgonzola Wild Huckleberry Vinaigrette 16

Omega Blue Baja Kanpachi Citrus, Habando Peppers, Girl & Dug Farm's Radish & Greens 19

Scarborough Farm's Young Lacinato Kale See Canyon Apples Pomegranates, Smoked Walnuts, Glacier Goat Cheese & Cider Vinaigrette 16

Orange Salad Delicata Squash, Thumbelina Carrots, Red Kuri Squash Chocolate Persimmons & Walnut Vinaigrette 16

WOOD OVEN ROASTED

Roasted Carrots Organic Orange Blossom Honey & Dukkah 12

Charred Brussels Sprouts Pickled Apples & Bacon Lardons 12

Blistered Shishito Peppers Serrano-Ponzu & Furikake 12

Tamai's Beets Hazelnuts, Ricotta & Citrus Vinaigrette 12

Matt Parker's Mushrooms Sunchokes & Black Truffles 16

ENTREES

Mary's Chicken Flageolet Beans, Pearl Onions, Broccoli de Cecco & Fennel-Garlic Bread Crumbs 36

Hand Rolled Ricotta Cavatelli Shiitake Happens Foraged Mushrooms, Pea Vines Preserved Lemon, Our Creme Fraiche & Chives 28

Honeynut Squash Tortellini Crispy Sage, Brown Butter, Pumpkin Seeds Beemster & Brussels Sprouts 30

Duck Confit, Celery & Apple Ravioli Parsnips, Chestnuts, Matsutake Mushrooms & Burgundy Truffles 42

Diver Harvested Sea Scallops Oregon Chanterelles, Grapes, Lardo Romanesco & Chicken Jus 38

St. Pierre's Fish Smoked Ham, Littleneck Clams, Celey Root Weiser's Potatoes & Lemon-Garlic Crumbs 38

Maine Lobster Rigatoni Oregon Chanterelles, Bloomsdale Spinach Tarragon & Lobster Jus 45

Cauliflower Risotto Chive Rondelles, Garcia Farm's Preserved Meyer Lemons 26

Pachamama Farm's Pork Tomahawk Anson Mills White Cheddar Grits Braised Kale & Golden Raisins 48

Smoked Short Rib Weiser's Root Vegetables & Porcinis Mushrooms Red Kuri Squash 46

Aspen Ridge Porterhouse Charred Leeks, Pont Neuf Potatoes, Onion Rings Allium Butter, Beef Jus 64

Liberty Farm's Duck Port Braised Red Cabbage, Sweet Potato Pierogis Delicata Squash & Huckleberry Jus 42

Chefs Jason Prendergast, Jon Butler & Mikhail Borja



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CHEESE & CHARCUTERIE

Charcuterie Sampler Artisanal Cured Meats 25

Artisan Salami Board 15

Prosciutto di Parma 15

Mozzarella di Bufala Arugula Pesto & Baguette 16

Stuffed Dates Fourme d'Ambert & Almonds 9

Our Stash 26

Do-it-Yourself 7 each

BRONTO CHOP - TO SHARE

60 Day Dry Aged Creekstone Beef Tomahawk

Bone Marrow, Crispy Mushrooms, Torpedo Onion Rings, Pickled Beans Bernaise Potatoes & Chanterelle Mushroom-Foie Gras Jus 110

BLACK & WHITE TRUFFLES

Foraged Mushroom Pizza

Black Truffle, Taleggio Cheese & Wild Arugula 30/50

Cauliflower Risotto

Chives, Garcia Farm's Preserved Meyer Lemons & Onion Sprouts 40/60

Wild Mushroom Agnolotti

Bloomsdale Spinach, Hazelnuts & Pecorino 30/50

Mac & Cheese

Comte Fondue, Our Maccheroni & Chives 25/45

Eggs On Toast

Soft Scramble, Normandie Butter, Crème Fraiche & Chives 15/35

We scour the market to hand select all of our produce from local farms and markets. We source our meats and fish from ranchers and fishermen who value sustainability.

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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