

FOR THE TABLE

Foie Gras & Chicken Liver Parfait Fig Jam, Grilled Bread 15

Mozzarella di Bufala Tamai's Sungold Tomato Vinaigrette & Sea Salt 16

Venus Clams Garlic Confit, Parsley, White Wine & Lemon 18

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

Baja Kanpachi Tamai's Sun Gold Tomatoes, Garcia Farm's Avocado & Meyer
Lemon, Pickled Fresno Chiles & Gloria's Cucumber 16

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

Bread Balloon California Olive Oil & Sea Salt 12
Hummus, Basil Pesto or Muhamara

SALADS

Weiser Farm's Heirloom Melons

Burrata Cheese, Smoked Speck & Buon Gusto Farm's Organic Olive Oil 18

Weiser Farm's Cucumber

Creme Fraiche Green Goddess Dressing, Bronze Fennel & Torpedo Onions 14

Olson Farm's Stone Fruit Avocado, Scarborough's Greens

Toasted Pistachios, Champagne-Pistachio Dressing & Goat Milk Glacier 16

Scarborough Farm's Heirloom Tomato

Pickled Fresno Chiles, Shallots & Pecorino Cheese Cracklings 16

MARKET PICKS

Weiser Farm's Eggplant Goat Milk Labneh, Sumac & Mint 12

Weiser's Shishito Peppers Serrano & Garlic Ponzu 12

Weiser's Sweet Peppers Buon Gusto Farm's Olive Oil & Sherry
Vinegar Syrup 12

Brentwood Corn Cilantro Aioli, Panella & Chile Lime Salt 12

Tamai's Beets Hazelnuts & Ricotta, Citrus Vinaigrette 12

ENTREES

Mary's Chicken Brentwood Corn Pudding, Cranberry, Romano & Yellow Wax Beans
Tarragon Nage 36

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

Sweet Corn Agnolotti Weiser Farm's Squash, Chive Blossoms & Fresno Chiles
Corn Beurre Monte 28

Whole Roasted Seabream Meyer Lemons, Fresno Chile & Tarragon, Market
Vegetables & Sauce Vierge 40

Diver Harvested Sea Scallops Prosciutto, Blistered Corn & Okra Succotash 36

Pachamama Farm's Pork Tomahawk Scott Farm's Grilled Peaches
Flora Bella's Mustard Frills & Fried Green Tomatoes 50

All Natural Hanger Steak Creamed Celery Root, Smoked Marble Potatoes
Swiss Chard 35

Pacific Halibut Fregola Pasta, Anduja, Thomcord Grapes & Kohlrabi 38

Creekstone Ranch NY Strip Frites, Confit Shallots & Green Peppercorn Jus 44

Maine Lobster Rigatoni Pasta Oregon Chanterelles, Amaranth Spinach
& Tarragon Lobster Jus 45

Brentwood Corn Risotto Chanterelle Mushroom Buttons, Lime & Sunflower
Sprouts 24



Executive Chef Jason Prendergast

Chef de Cuisine Mikhail Borja

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

CHEESE & CHARCUTERIE

Charcuterie Sampler Artisanal Cured Meats 25

Artisan Salami Board 15

Prosciutto di Parma 15

Stuffed Dates Fourme d'Ambert, Almonds 9

Eric's Stash 26

Do-it-Yourself 7 each

BRONTO CHOP - TO SHARE

45 Dry Aged Creekstone Beef Tomahawk

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

*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*

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

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