

## SNACKS & SUCH

**Gratin of Onion Soup** Comte & Gruyere Cheese 14

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

**Mozzarella di Bufala** Arugula Pesto & Baguette 16

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

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

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

**Bread Balloon** California Olive Oil & Sea Salt 12  
Arugula Hummus or Basil Pesto or Muhammara

## SALADS

**Roasted Warren Pear** Chicories, Slivered Almonds, Gorgonzola Wild Huckleberry Vinaigrette 18

**Omega Blue Baja Kanpachi** Citrus, Habando Peppers, Girl & Dug Farm's Radish & Greens 16

**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

## MARKET PICKS

**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

101 Wilshire Blvd., Santa Monica, California 90401 US  
310.319.3111 info@figsantamonica.com

 Facebook @figsantamonica  Twitter @figsantamonica  Instagram @figsantamonica

## MAINS

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

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

**Diver Harvested Sea Scallops** Prosciutto & Corn-Okra Succotash 36

**Pacific Halibut** Fregola Pasta, Nduja, Thomcord Grapes & Kohlrabi 38

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

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

**Pachamama Farm's Pork Tomahawk** Anson Mills White Cheddar Grits Braised Kale & See Canyon Apples 50

**All Natural Hanger Steak** Creamed Celery Root, Smoked Marble Potatoes Swiss Chard 38

**Creekstone Ranch NY Strip** Frites, Confit Shallots & Green Peppercorn Jus 46

**Liberty Farm's Organic Duck Breast** Sweet Potato-Cheddar Pierogi Savoy Cabbage, Lentils & Braised Pumpkin 40

**Chefs Jason Prendergast, Jon Butler & Mikhail Borja**



© 2018 FIG Santa Monica. All Rights Reserved.

## CHEESE & CHARCUTERIE

**Charcuterie Sampler** Artisanal Cured Meats 25

**Artisan Salami Board** 15

**Prosciutto di Parma** 15

**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

**Rainbow 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.