

FOR THE TABLE

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

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

Marinated Olives French Feta, Aleppo & Preserved Lemons 12

Manilla 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 and Gloria's Cucumber 18

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

SALADS

Weiser Farm's Heirloom Melons

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

Weiser Farm's Cucumber

Crema 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

Flora Bella's Squash Romesco, Feta & Crispy Herbs 12

Weiser's Shishito Peppers Serrano & Garlic Ponzu 12

Weiser's Sweet Peppers Bagna Cauda, Bottarga & Fried Bread 12

Tamai's Broccoli Garlic Aioli, Vella Jack Cheese, Calabrian Chili Oil 12

Brentwood Corn Cilantro-Garlic Aioli, Panella Cheese & Chile Lime Salt 12

ENTREES

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

Hand Rolled Ricotta Cavatelli McGrath Farm's English Peas, Shittake Happens
Foraged Mushrooms, Our Crema 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 39

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 48

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

Local Pacific Halibut Fregola Pasta, Anduja, Zuckerman's Asparagus
McGrath's Peas 38

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

Rigatoni Pasta Maine Lobster, Oregon Chanterelles, Amaranth Spinach & Tarragon
Lobster Jus 42



Executive Chef Jason Prendergast

Chef de Cuisine Mikhail Borja

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

FROM ERIC

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

*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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