

STARTERS

Warm Quinoa Salad Blistered Tomatoes, Swiss Chard, Fennel & Marcona Almonds, Sherry Vinaigrette 14

Gem Lettuce Salad Pepato Cheese, White Anchovies & Caesar Dressing 14

Baja Kanpachi Tamai's Sun Gold Tomatoes, Garcia Farm's Avocado & Meyer Lemon Pickled Fresno Chiles & Gloria's Cucumber 14

Roasted Tomato Soup Mascarpone, Basil & Croutons 10

Olson Farm's Stone Fruit Garcia's Avocado, Scarborough Farm's Greens Santa Barbara Pistachios & Champagne-Pistachio Dressing 16

Maine Lobster Chowder Corn, Yukon Gold Potatoes & Smoked Bacon 12

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

SNACKS

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

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

Weiser Farm's Blistered Shishito Peppers Serrano & Garlic Ponzu

Tamai's Beets Hazelnuts & Ricotta, Citrus Vinaigrette 12

Herb Frites Lemon, Garlic, Parsley & Avocado Ranch 9

WOOD OVEN ROASTED

Margherita Pizza San Marzano Tomatoes, Di Stefano Mozzarella Basil 15

Italian Sausage Pizza Blistered Grapes, Oregano, Fontina Cheese Onion Soubise 20

Squash Blossom Pizza Green Garlic Pesto, Smoked Mozzarella Chiles 18

Foraged Mushroom Pizza Black Truffle, Taleggio Cheese & Wild Arugula 20

SANDWICHES

Diestal Farm's Turkey Burger Pineapple-Habanero Marmalade Pepper Jack Cheese, Wild Arugula, Red Onions & Herb Frites 18

Fig Burger Fried Egg-Bacon Aioli, Beer Battered Onion Rings Watercress Hooks Cheddar, Herb Frites & Avocado Ranch Dip 20

Tandoori Fried Chicken Sandwich Mango-Habanero Chutney Raita & Sunflower Sprout Slaw, Butter Lettuce, Peaches & Poppy Seed Dressing 19

Grilled Cheese Parker House Bread, Hook's Cheddar & American Cheese Heirloom Tomatoes, Butter Pickles \$13

SALADS

Skirt Steak Salad Boston Lettuce, Tamai's Beets, Breakfast Radish, Cabecou Goat Milk Cheese & Pickled Onions, Sherry Vinaigrette 25

Albacore Tuna Nicoise Salad Summer Beans, Heirloom Tomatoes, Weiser's Potatoes, Quail Eggs, Picholine Olives & Olive Brine Vinaigrette 24

Chipotle Shrimp Salad Charred Corn, Tortillas, Avocado, Raddish Cotija & Pepitas, Lime Vinaigrette 26

Maine Lobster Cobb Salad Gem Lettuce, Smoked Bacon Scarborough Farm's Tomatoes, Avocado & Boursin Cheese Lemon-Tarragon Dressing 28

Kale Tabbouleh Castelvetrano Olives, Tiny Tomatoes, Tuscan Kale Mint & Sivered Onion, Lemon Vinaigrette 18

Mary's Smoked Chicken Salad Market Grapes, Shaved Celery Point Reyes Blue Cheese & Toasted Walnuts, Young Spinach & Apples Balsamic Dressing 23

MAINS

Bucatini Scarborough Farm's Cherry Tomato Pomodoro Burrata Cheese & Basil 24

Fish Tacos Pico de Gallo, Cilantro Crema, Mango Salsa, Avocado 17

Pacific Halibut Summer Rattatoule, Basil Oil 24

DESSERT

Tamai Farm's Strawberry Tart 13
Candied Mint, Creme Fraiche Ice Cream

Olson Farm's Stone Fruit Cobbler 12
Basil, Green Tea-Lavender Ice Cream & Streusel

Manjari Chocolate Pudding Cake 13
Malt Cream & Chocolate Powder

Warm Assorted Cookies 8
Chocolate Chip & Caramel

Our Sorbet or Ice Cream 9

We scour the market to hand select all of our produce from the 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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