

STARTERS

Warm Quinoa Salad See Canyon Apples, Butternut Squash & Marcona Almonds Cider 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

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

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

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

SNACKS

Roasted Carrots Organic Orange Blossom Honey & Dukkah 12

Blistered Shishito Peppers Serrano-Ponzu & Furikake 12

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

Garnett Yam Chestnut & Duck Prociutto, White Cheddar Apple Balsamic 18

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 Hook's Cheddar, Herb Frites & Avocado Ranch Dip 20

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

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

SALADS

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

Albacore Tuna Nicoise Blue Lake Beans, Heirloom Tomatoes, Weiser's Potatoes, Quail Egg, Kalamata Olives & Olive Brine Vinaigrette 24

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

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

Kale Tabbouleh Castelvetrano Olives, Tiny Tomatoes, Tuscan Kale Mint & Slivered 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

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

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

Verlaso Salmon Green Lentil, Smoked Bacon & Celery Root Ragout 26

Chefs Jason Prendergast, Jon Butler & Mikhail Borja

DESSERT

Vanilla Creme Brulee 12
Lemon Madeleines

Frog Hollow Pear Cobbler 12
Cinderella Pumpkin Ice Cream & Streusel

E. Guittard Chocolate Pudding 12
Wild Huckleberries, Marshmallow Fluff & Graham Crackers

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.



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

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

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