

STARTERS

Baja Kanpachi Tamai's Sun Gold Tomatoes, Garcia Farm's Avocado & Meyer Lemon, Pickled Fresno Chiles & Gloria Cucumbers 18

Herb Frites Lemon, Garlic, Parsley 9

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

Weiser Farm's Blistered Shishito Peppers Serrano & Garlic Ponzu 12

Tamai's Spring Beets Mint Yogurt, Shiso, Zaatar 12

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

FROM OUR OVEN

Margherita San Marzano Tomatoes, Di Stefano Mozzarella & Basil 15

Italian Sausage Blistered Grapes, Oregano, Taleggio Cheese & Onion Soubise 20

Squash Blossom Green Garlic Pesto, Smoked Mozzarella & Chiles 18

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

MAINS

Diestal Farm's Turkey Burger Pineapple-Habanero Marmalade, Pepper Jack Cheese Wild Arugula, Butter Pickles & Herb Frites 17

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

Hand Rolled Ricotta Cavatelli Late Spring Peas, Shittake Happens' Foraged Mushrooms, Our Creme Fraiche & Chives 24

Chicken Shawarma Wrap Lavash, Green Zuog, Garlic Sauce & Paprika Frites 16

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

Patty Melt Spicy Mustard, Onion Confit, Cheddar Cheese, Fennel Salad & Rye 17

Kale Tabbouli Parsley, Bulgur, Green Onions, Castelvetrano Olives 15

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

Skirt Steak Salad Boston Lettuce, Tamai's Shaved Beets, Breakfast Radish, Maytag Blue Cheese & Pickled Onions, Sherry Vinaigrette 25

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

Cherry Pound Cake 13
Creme Anglaise, Dulce de Leche & Slivered Almonds

Warm Assorted Cookies 8
Chocolate Chip, Cowboy-Pecan

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.

We use responsibly-sourced California meats, vegetables and seafood whenever possible. We thank our gardeners, farmers and managers for keeping us productive and seasonal.

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