

SNACKS

| | |
|---|----|
| Young Beets with Santa Barbara Pistachios | 9 |
| Fresh Goat Cheese with Cranberry Honey | 6 |
| House-Made Pickled Vegetables | 5 |
| Chipotle Spiced Beef Jerky | 7 |
| Kurobuta Meatballs with Marinara | 10 |
| Chicken and Prosciutto Croquettes | 8 |
| Prawns with Bacon-Habanero Marmelade | 14 |
| Stuffed Honey Dates | 6 |
| <i>Fourme d'Ambert, Almonds</i> | |
| Lamb Taquitos with Fig-Adobo Salsa | 12 |

CHARCUTERIE

| | |
|--|------|
| Plate of Salami | 13 |
| <i>Sopressata, Toscano, Casalingo, Cotto</i> | |
| Prosciutto Americana | 8 |
| Pates | 7 ea |
| <i>Rabbit or Chicken Liver</i> | |
| Nduja with Grilled Bread | 7 |
| Charcuterie Sampling | 25 |
| Foie Gras and Chicken Liver Parfait | 11 |
| <i>Fig Marmalade, Grilled Baguette</i> | |

CHEESE FLIGHTS

HANDCRAFTED LOCAL AND IMPORTED SELECTIONS

| | |
|-----------------|--------|
| Progressive | 17 |
| Californian | 18 |
| Blue Veined | 17 |
| Challenging | 20 |
| Eric's Stash | 25 |
| Choose your own | 6 EACH |

SALADS

| | |
|--|----|
| Market Salad | 13 |
| <i>Seasonal Vegetables from the Farmer's Market</i> | |
| Fuyu Persimmon Salad | 14 |
| <i>Rocket, Young Fennel, Walnuts Cranberry Vinaigrette</i> | |
| Curly Endive | 15 |
| <i>Soft Poached Duck Egg, Crispy Pig's Ear, Cider Vinaigrette</i> | |
| Apple and Butter Lettuce | 13 |
| <i>Pecans, Cabecou, Spring Herbs</i> | |
| Seared Tuna Nicoise | 22 |
| <i>Heirloom Potatoes, Haricots Verts, Olives, White Anchovies, Tomatoes</i> | |
| Grilled Pear Salad | 13 |
| <i>Point Reyes Blue, Filberts, Blueberry Vinaigrette</i> | |
| Chopped Salad | 15 |
| <i>Chicken, Avocado, Bacon, Corn, Hazelnuts, Cranberries, Lemon-Oregano Dressing</i> | |

JUST ARRIVED

| | |
|---------------------|----------------|
| Rutabega | Chanterelles |
| Cocktail Grapefruit | Micro Citrus |
| Purple Carrots | Fuerte Avocado |

IN PEAK SEASON

| | |
|-----------|------------------|
| Beets | Collard Greens |
| Kale | Brussels Sprouts |
| Hazelnuts | Winter Squash |

COMING SOON

| | |
|-----------------|------------|
| Sweet Peas | Morels |
| Strawberries | Ramps |
| Squash Blossoms | Fava Beans |

STARTERS

| | |
|--|----|
| Roasted Tomato Soup | 9 |
| <i>Mascarpone, Basil</i> | |
| 3 Onion Soup Gratinee | 13 |
| <i>Crouton, Comte</i> | |
| Braised Tongue | 11 |
| <i>Tomatillo, Breakfast Radish</i> | |
| Pacific Mussels | 17 |
| <i>Chablis, Tarragon, Baguette</i> | |
| Chanterelles on Toast | 17 |
| Blistered "Little Gem" Romaine Hearts | 13 |
| <i>Reggiano, White Anchovy</i> | |
| Bacon Wrapped Bacon | 14 |
| <i>Tomatoes, Arugula, Cocktail Avocado</i> | |
| Scarlet Quinoa | 14 |
| <i>Chard, Butternut Squash, Apples Marcona Almonds</i> | |
| Red Garnett Gnocchi | 16 |
| <i>Scarlet Turnips, Jerusalem Artickokes</i> | |

STEAK FRITES

ALL NATURAL, CALIFORNIA PRIME, AGED 32 DAYS

| | |
|---|----|
| Eight Ounce Bavette | 27 |
| Twelve Ounce New York Strip | 39 |
| <i>Blue Cheese Butter, Peppercorn-Cognac Sauce, or Simply Roasted</i> | |

ENTREES

| | |
|---|----|
| Mushroom Risotto | 19 |
| <i>Carnaroli, Silken Corn, Quail Egg</i> | |
| Vegetable Curry | 18 |
| <i>Squash, Eggplant, Jasmine Rice</i> | |
| Pastaless Lasagna | 19 |
| <i>Bloomsdale Spinach, Sweet Potato, San Marzano Tomatoes, Mozzarella</i> | |
| Seafood Pot | 29 |
| <i>Hand Harvested Scallops, Pacific Mussels, Prawns, Jalapeno-Tequila Broth</i> | |
| Wild Striped Bass | 29 |
| <i>Fennel, Leeks, Air Cured Tomatoes</i> | |
| Short Rib and Pancetta Meatloaf | 25 |
| <i>Mashed Potatoes, Carrots, Broccoli</i> | |
| Braised Lamb | 26 |
| <i>Peacock Kale, Pomegranate Gremolata</i> | |
| Coq Au Vin | 25 |
| <i>Crimini Mushrooms, Lardon, Pee Wee Potatoes</i> | |

ACCOMPANIMENTS

SEASONAL OFFERINGS FROM THE FARMER'S MARKET

| | |
|--|---|
| Cauliflower with Hazelnuts and Sage | 7 |
| Spicy Baby Broccoli with Buddha's Hand | 8 |
| Heirloom Potatoes with Butter, Parsley and Mint | 7 |
| Roasted Pumpkin Puree with Smoked Goat Cheese | 8 |
| Scorched Brussels Sprouts with Bacon and Vinegar | 9 |

101 WILSHIRE BLVD SANTA MONICA
CALIFORNIA 90401 USA

RAY GARCIA
CHEF

FIGSANTAMONICA.COM
T 310 319 3111 F 310 319 3133

WARNING: Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of food borne illness.