

FIG

RESTAURANT

"Rooted in Heritage, Harvested in Santa Monica"
Chef Jason Prendergast

HOMESTYLE BREAKFAST

Two Eggs Any Style, Choice of Bacon, Sausage or Ham
Weiser's Crispy Potatoes, Includes Coffee & Juice
Pick your Toast 28

EGGS

Two Eggs Any Style Choice of Meat & Toast 18

Breakfast Burrito Bacon, Eggs, Cheddar, Fries & Guacamole 16

Omelette

Cage Free Whole Eggs or Egg Whites
Choice of 3: Ham, Mushrooms, Tomatoes, Peppers, Onions or Spinach
Choice of Cheese: Cheddar, Boursin or Muenster
Pick your Toast 20

FIGs Eggs Benedict

Poached Eggs, Canadian Bacon
Jalapeno Hollandaise 20

GRIDDLE

Buttermilk Pancakes Warm Maple Syrup 14

Blueberry Pancakes Peach Compote 15

Crispy Waffle Bananas, Walnuts & Nutella 16

SIDES

Hashbrowns 7

Applewood Bacon or Turkey Bacon 7

Natural Pork Sausage or Chicken Apple 7

House Sliced Smoked Salmon 12

Weiser's Crispy Potatoes 9

Tomato, Cucumber & Avocado 9

CEREALS, GRAINS, FRUIT & MORE

House Sliced Smoked Salmon Pickled Onions, Salted Cucumbers
Tomatoes & Lemon-Chive Labneh, Choice of Bagel 18

Steel Cut Oatmeal Brown Sugar & Raisins 10

House Made Granola Cranberries & Greek Yogurt, Strawberries 11

Greek Yogurt Plain, Blueberry or Strawberry 5

Cold Cereals Raisin Bran, Corn Flakes, Special K or Rice Krispies 5

Market Berries 12

Farmer's Market Fruit Plate 15

BAKED GOODS

Muffins Blueberry or Honey Bran 7

Croissants French Butter or Chocolate 7

New York Style Bagels Plain, Sesame or Wheat 5

Toast Multigrain or Rustic Bread 3

PRESSED JUICERY

Sweet Citrus

Apple, Pineapple, Lemon & Mint 8

Greens Juice

Cucumber, Celery, Spinach, Lemon, Kale & Parsley 8

Orange Turmeric

Orange, Apple, Aloe Vera, Turmeric & Lemon 8

A 20% gratuity will be added to parties of 6 or more.

We use responsibly-sourced California meats, vegetables and seafood whenever possible.

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