

# FIG

RESTAURANT

*“Rooted in Heritage, Harvested in Santa Monica”*

**Chef Jason Prendergast**

## SNACKS, APPS & SALADS

- Rustic Boule** Beurre de Barrate 7
- Market Oysters** Red Wine-Shallot Mignonette  
Habanero Cocktail Sauce, Fig's Hot Sauce & Lemon 18/36
- Omega Blue Kanpachi** Santa Rosa Plums, Pistachios  
Lemon Cucumbers & Opal Basil 19
- Kaluga Caviar Chips & Dip** Creme Fraiche-Onion Dip  
Weiser's Potato Chips 40
- Wagyu Beef Tartare** Shallot Aioli, Quail Egg  
Mustard Seeds & Gauffrette Potatoes 23
- Smoked St Louis Pork Ribs** Scarlet Runner Bean Salad  
Chipotle Mop Sauce & Pickle Brine Buttermilk Dressing 18
- Crispy Calamari** Blistered Garlic, Shallots  
Alex's Peppers, Charred Lemon & Habanero Cocktail Sauce  
Guajillo Salsa 16
- Chicken Liver Parfait** Port Wine-Onion Jam  
Griddled Baguette 16
- Rosemary Fries** Avocado Ranch 12
- Scarborough Farm's Gem Lettuce**  
Fennel-Garlic Crumbs, Aged Parmesan, Calabrian Chiles  
Boquerones & Garlic Dressing 15
- Stone Fruit Salad** Shaved Fennel & Radishes  
Glacier Goat Milk Cheese 15

## WOOD OVEN ROASTED

- Blistered Market Beans** Salsa Verde & Almonds  
Momma Lil's Peppers 13
- Eggplant** Tahini Dressing & Black Sesame  
Preserved Lemon 13
- Charred Corn** Spicy Mayo, Corn Nuts & Basil  
Ricotta Salatta 14
- Summer Squash** Sumac, Labneh & Cilantro 14
- Peppers** Fennel Seeds, Sherry Vinegar & Soft Polenta 15

## ENTREES

- Pacific Rockfish** Weiser's Squash, Eggplant & Peppers  
Romesco Sauce 28
- Grandma Loretta's Chopped Salad** Salami, Pepperoncini  
Piquillos, Smoked Mozzarella & Calabrian Chiles  
Giardiniera Vinaigrette 21
- Mary's Chicken** Roasted Breast, Fried Leg & Thigh  
Cranberry Bean, Cherry Tomato & Piquillo Pepper Salad  
Sweet Corn Pudding 36
- Flannery Beef Bone-In Center Cut NY Strip**  
Rosemary Fries & Garlic Butter 64

## PASTA

- Lamb Bolognese** Casareccia Pasta & Mint  
Drake Farm's Goat Milk Feta 38
- Spaghetti Pomodoro** Wong's Tomatoes & Basil  
Really Good Olive Oil 18
- Maine Lobster Rigatoni** Wilted Spinach, Fennel Crumbs  
Confit Fennel, Chervil & Lobster Jus 46
- Cacio e Pepe** House-Made Gigli Pasta & Black Pepper  
Pepato Cheese 26

## PIZZA PIES

- Margherita Pizza** Sicilian Oregano, Jeff's Basil  
Mozzarella & Tomato Fondue 18
- Foraged Mushroom Pizza** Black Truffle, Taleggio  
Chives & Wild Arugula 25
- Sweet Corn Pie** Smoked Mozzarella, Charred Corn Kernels  
Pickled Onions & Chorizo 23

## DESSERTS

- Warm Peach Crumble** Thyme & Brown Sugar  
Malted Ice Cream 12
- Warm Chocolate Chip Cookies** 9
- Housemade Sorbet or Ice Cream** 3/ea

A 20% 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 foodborne illness.

