

FIG

RESTAURANT

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

SNACKS, SOUP & SALADS

Kaluga Caviar Chips & Dip Creme Fraiche-Onion Dip
Weiser's Potato Chips 40

Market Oysters Red Wine-Shallot Mignonette
Habanero Cocktail Sauce, Fig's Hot Sauce & Lemon 20/38

Hollander Mussels Smoked Pimenton, Rustic Bread
Garlic Butter & Charred Lemon 26

Crispy Calamari Blistered Garlic, Shallots
Momma's Peppers, Charred Lemon 22

Escargot Herbed Butter, Garcia Farm's Charred Lemon
Vermouth, Shallots & Garlic Grilled Baquette 20

Wagyu Beef Tartare Shallot Aioli, Quail Egg
Mustard Seeds & Gauffrette Potatoes 25

Smoked St Louis Pork Ribs Scarlet Runner Bean Salad
Chipotle Mop Sauce & Pickle Brine Buttermilk Dressing 18

Rosemary Fries Avocado Ranch 14

Rustic Boule Beurre de Barrate 8

French Onion Soup Comte & Gruyere Cheese
Baguette Croutons 15

Tamai's Arugula Salad Shaved & Crispy Artichokes
Ricotta Pecorina & Tahini Dressing 17

Gem Lettuce Caesar
Fennel-Garlic Crumbs, Aged Parmesan, Calabrian Chiles
Boquerones & Garlic Dressing 15

PASTA

Lamb Bolognese Papardelle 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, Fava Beans & Lobster Jus 46

Cacio e Pepe Ricotta Cavatelli Pasta & Black Pepper
Pepato Cheese 26

White Cheddar Mac & Cheese Summer Truffles
Parsley Crumbs & Chives 18

ENTREES

Ora King Salmon Tokyo Turnips, Bloomsdale Spinach
Spring Onions & Parsley-Caper Sauce 38

California Halibut Spring Onions, Fava Leaves & Peas
Basil, Kumquats & Vaudouvan Jus 40

Maine Lobster Cobb Crumbled Egg, Smoked Bacon
Charred Corn, Tiny Tomatoes, Avocado & Boursin Cheese
Lemon Tarragon Dressing 36

Mary's Half Roasted Chicken Cannelini Beans
Fresno Chiles & Asparagus, Banyuls-Chicken Jus 36

Steak Frites Rosemary Fries & Garlic Butter
14oz Flannery Bone-In Center Cut NY Strip 66
8oz Flannery Beef Hanger Steak 40

Acquerello Carnaroli Risotto Aged Parmesan
Wilted & Pickled Spring Ramps, Fiddlehead Ferns 32

WOOD OVEN ROASTED

Blistered Spring Peas Tendrils & Leaves, Spring Onion
Oro Blanco & Citrus Dressing 14

Alex's Charred Carrots Carrot Top Chimichurri
Golden Raisin Vinaigrette & Feta Cheese 14

Asparagus Soft Herbs, Cured Egg & Lemon Dressing 14

Weiser's Fingerling Potatoes Green Garlic & Sprouts
Garlic Creme Fraiche 14

Roasted Button Mushrooms Romeo's New Zealand Spinach
Pecorino & Farro, Sherry Vinaigrette 13

PIZZA PIES

Margherita Sicilian Oregano, Basil & Mozzarella
Tomato Fondue 18

Foraged Mushroom Black Truffle, Taleggio & Wild Arugula 36

Italian Sausage Charred Grapes & Calabrian Chiles
Fontina Cheese 24

DESSERTS

Warm Strawberry-Rhubarb Crumble
Vanilla Ice Cream 12

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.