



CAFE FIG

7 AM - 10 PM DAILY

ALL DAY DELIGHTS

CREATE YOUR OWN OMELET 19
three eggs omelet served with your choice of
three fillings and one protein

VEGGIES	CHEESE	PROTEIN
green onion	feta	turkey sausage
red onion	mozzarella	turkey bacon
spinach	cream cheese	chicken sausage 3
mushroom	white cheddar	smoked salmon 6

THREE EGGS "ANY WAY YOU WANT IT" 18
served any style with your choice of protein and
one of your favorite sides.
add flat iron steak 8oz 16

CAFE FIG AVOCADO TOAST 16
two poached eggs, smashed avocado, roasted
tomato jam, pickled onions & fresh arugula,
served on a multigrain toast.

CROISSANT SANDWICH 16
soft scrambled eggs, turkey sausage patty, sharp
white cheddar, garlic aioli & fresh arugula,
served on a butter croissant

CHILAQUILES 17
crispy corn tortillas tossed in salsa roja topped
off with two eggs over medium, queso fresco, red
onions, avocado & crema

BREAKFAST BURRITO 18
soft scrambled eggs, crispy potatoes, soyrizo,
crema, avocado, sharp white cheddar &
mozzarella, served with a side of roasted tomato
salsa

CLASSIC BUTTERMILK PANCAKES 16
your choice of blueberry, banana or chocolate
chip

WAFFLES & BERRIES 16
berry compote

ACAI BOWL 14
toasted coconut, pitaya, banana, chia seeds &
acacia honey

FRIED CHICKEN & WAFFLES 25
gochujang bbq, crispy herbs & fresno peppers

SHRIMP & GRITS 28
creamy grits, jumbo shrimp & a spicy creole
sauce

SWEET & TREATS

GUAVA & CHEESE PASTELITOS 4

CROISSANTS
"BUTTER, PAIN AU CHOCOLAT OR
ALMOND RASPBERRY" 5

MORNING BRIOCHE BUNS 6

CARROT & ZUCCHINI MUFFIN 5

BAGELS "PLAIN, EVERYTHING OR
JALAPEÑO CHEDDAR" 4

ALL DAY SHAREABLES

LOBSTER MAC & CHEESE 32
chef's cheese blend, maine lobster, rosemary &
garlic crumb

SMOKED SALMON & CAVIAR CRISP 55
osetra, lavash, dill creme fraiche, red onions &
crispy capers

GUACAMOLE 12
pico de gallo & warm tortilla chips

THE DIP 14
spinach & artichoke, crumble feta & pico de gallo,
served with warm tortilla chips

MEZZE PLATTER 28
whipped roasted eggplant, hummus & tzatziki,
served with house-made laffa bread, warm olives
& crudite

CAFE FIG CHARCUTERIE BOARD 30
bresaula, duck prosciutto, truffle pecorino &
burrata, served with grilled ciabatta & house-ma-
de seasonal jam

BEEF & POTATO EMPANADAS 15
braised short ribs, queso fresco & cilantro aioli

CAULIFLOWER BITES 14
smokey honey sriracha, scallions & roasted
sesame seeds, served with house-made ranch

TUNA TARTARE TOSTADA 18
avocado mousse, cilantro, watermelon radish &
sesame dressing

TRUFFLE FRIES 14
preserved truffle fondue, parmigiano & scallions

LARGE PLATES

STEAK FRITES 35
8oz grilled flat iron, truffle
butter, bordelaise & herb fries

ROASTED SALMON 32
caramelized fennel, san marzano
tomatoes, olives & capers

JIDORI CHICKEN 30
fingerling potatoes, wild
mushrooms, preserved truffle
jus & a herb salad

THE GREENS

CLASSIC CAESAR 15
baby gem lettuce, parmigiano & herb croutons

ASIAN CHICKEN SALAD 16
napa cabbage, radicchio, watercress, wonton
crisp, rice noodles, shredded jidori chicken & a
plum vinaigrette

THE COBB 18
romaine, iceberg lettuce, avocado, hard boiled
eggs, cherry tomatoes, crispy turkey bacon, blue
cheese,
grilled jidori chicken & a house-made ranch
dressing

MEDITERRANEO 16
romaine lettuce, kumato tomatoes, olives,
crumbled feta, banana peppers, red onions,
croutons & a house vinaigrette

BUNS & SANDYS

all served with herb fries (*sub truffle fries 7*)

THE CLASSIC BURGER 22
double chef's blend patty, bib lettuce, tomatoes,
grilled onions, white american cheese & "cafe
fig" secret sauce on brioche bun

CRISPY CHICKEN SANDWICH 22
buffalo sauce, hatch chile cheddar, slaw &
pickles on brioche bun

TURKEY CLUB MELT 18
smoked turkey, bib lettuce, tomatoes, turkey
bacon, sharp white cheddar, & sriracha aioli on
sourdough bread

TOSH'S GRILLED CHEESE 20
local heirloom tomatoes, chef's blend cheese,
tomato bisque on brioche bread

GRILLED CHICKEN GYRO 19
sub falafel for vegan option
romaine lettuce, cherry tomatoes, cucumbers,
red onions, hummus & israeli shug

KIDS MENU 14

MAC & CHEESE GRILLED CHICKEN &
STEAM VEGETABLES
CHICKEN TENDERS &
FRIES CHEESE QUESADILLA

DESSERTS 12

CHOCOLATE BOURBON
PECAN TART

"CAFE FIG'S" APPLE PIE

KEY LIME "POT DE CREME" (*ve*)

NEW YORK CHEESECAKE

CHOCOLATE MOUSSE CAKE

ON THE SIDE

HOUSE SALAD 5

FRESH FRUIT BOWL 5

AVOCADO 4

BREAKFAST POTATOES 5

TURKEY BACON 5

TURKEY SAUSAGE 6

IMPOSSIBLE SAUSAGE PATTY 6

CHICKEN SAUSAGE 6

SIDE OF TOAST 4
(*wheat, sourdough, multigrain or english muffin*)

EXECUTIVE CHEF JOANA CRUZ
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