



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	capers	feta	turkey sausage	
red onion	roasted tomato	mozzarella	turkey bacon	
spinach	fresh tomato	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

bresaola, duck prosciutto, truffle pecorino & burrata, served with grilled ciabatta & house-made 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

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

ENTREES

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

KIDS MENU 14

MAC & CHEESE

CHICKEN TENDERS & FRIES

GRILLED CHICKEN & STEAM
VEGETABLES

CHEESE QUESADILLA

ON THE SIDE

HOUSE ARUGULA 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)

DESSERTS 12

CHOCOLATE BOURBON PECAN TART

"CAFE FIG'S" APPLE PIE

KEY LIME "POT DE CREME" (ve)

NEW YORK CHEESECAKE

CHOCOLATE MOUSSE CAKE

PASTRY CHEF JOANA CRUZ

EXECUTIVE CHEF JAN CLAUDIO
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