



FIGS

AN HOUR AND A HALF OF LUXURY BRUNCH BUFFET EXPERIENCE 129

EMBELLISHMENTS

CAVIAR TASTING

california sturgeon, smoked trout, paddlefish

SEAFOOD COCKTAILS

*jumbo shrimps, alaskan snow crab legs, oyster shooters.
with accompaniment of horseradish cocktail sauce, lemon
drawn butter, classic mignonette*

SASHIMI CRUDO

wasabi, soy

SUMMER CEVICHE

marinated lemon-lime citrus

BUILD-YOUR-OWN

OMELET STATION

farm-fresh eggs, cheeses, locally sourced vegetables

CLASSIC EGGS BENEDICT

*soft poached eggs, canadian bacon, smoked salmon,
spinach, hollandaise*

BELGIUM WAFFLES STACK

mixed berries, maple syrup, whipped cream

MEZZE

FIGS MEZZE FIVE

falafel, za'atar fries, hummus, baba ghanoush, tabbouleh

CHARCUTERIE BOARD

cured meats, cheeses, pickles & olives

MESCLUN BOWL

mixture of baby greens, house dressing

MEZZE PASTA

bolognese, bechamel, primavera

INDULGENCES

SHAWARMA PRIME RIB

au jus, horseradish cream, demi-glace

KATAIFI SALMON

dill cream, lingonberry salsa

ROASTED CHICKEN

whole grain mustard

LEG OF LAMB

chimichurri, mint jelly

CHEF'S TABLE

Our chef's table brings new meaning to luxury brunch buffet, preparing inventive dishes before your eyes, while creating memorable moments in every bite.

BAKERY & DESSERTS

Indulge in an array of sweet and savory confectioneries made to delight your taste buds and satisfy your cravings.

INTERNATIONAL BREADBASKET

bread crafted in unique styles from around the world

PETITS FOURS

*popular miniature samplers, offering a symphony of
flavors and textures*

PASTRY TRAYS

*assortment of gourmet pastries, infused with the finest
ingredients*

ICE CREAM SOCIAL

build your own ice cream sundae

ADD ENDLESS LIBATIONS

MIMOSAS, MIMOSAS, MIMOSAS 40
sparkling wine, orange juice

BLOODY MARYS 40
vodka, tomato juice, demitris seasoning, lime

KIR ROYALES AGAIN & AGAIN 40
sparkling wine, crème de cassis, lemon twist

INFINITE MICHELADAS 40
cold brew lager, lime juice, worcestershire, tajin, soy

COFFEES, TEAS & JUICES

TETON VALLEY ALPINE AIR COFFEE 5
regular or decaf

SPECIALTY COFFEES 7
espresso, cappuccino, latte, iced coffee

RISHI TEAS 6
*earl grey, english breakfast, turmeric ginger,
chamomile medley, jade cloud, matcha super
green, blueberry hibiscus, lavender mint*

COLD PRESSED JUICES 12
fresh orange, fresh grapefruit, pressed daily

ASSORTED JUICES 8
tomato, apple, cranberry, pineapple

Malyna Si, Executive Chef



Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness. While we make every effort to accommodate nut allergies, please note that our kitchen is not a nut-free environment.

A 20% gratuity will be added to the check for parties of 5 or more.