

Sharing & Appetizer

Bread & Pastry Assortment | multigrain bread, baguette, croissant, chocolate croissant served with house made fig jam, olive oil, honey spread, strawberry or orange jam 10

Marinated Olives | Cerignola, Royal Atlas, Gaeta, Kalamata Tipo Alfonso, Sevillano 6

Mosaic of Vegetables | beets & baby carrot carpaccio, ricotta lemon thyme, micro cilantro, pistachio, picholine dressing 13

Roasted Cauliflower | tri-colored cauliflower, topped with pine nuts garlic emulsion 13

Croquette Tasting | Prosciutto, Mushroom & Artichoke with truffle, basil, pimenton aioli 15

Burrata | baby kale, candied kumquats, radish, julienne snow peas pine nuts, citrus emulsion 17

Granola with Fresh Fruits | almonds, served with yogurt or milk 14

Tomato Bisque | tomato gelée, manchego crouton, arbequina oil 12

Salad

WITH GRILLED CHICKEN ADD 7, SALMON ADD 8, SCALLOPS ADD 10 OR SHRIMP SKEWER ADD 8

Quinoa Salad | red cabbage, pomegranate, orange, brussels sprout sunflower seed, chive, citrus dressing 15

FIG & OLIVE | manchego, fig, gorgonzola dolce, apple, tomato olive, scallion, walnut 19

Salade de Poulet | chicken, arugula, tomato, avocado, orange dried cranberry, crouton, blood orange dressing 21

Chicken Paillard Salad | arugula, brussels sprout, haricot vert red bell pepper, pickled red onion, almond, lemon 22

Riviera Shrimp & Salmon | fennel, arugula, avocado, tomato citrus dressing 24

Sides

Skinny Fries 6

Truffle Fries | parmesan 10

Brussels Sprouts | hazelnut, grapes, balsamic vinegar 9

Organic Mushrooms | rosemary, garlic emulsion, fresh herbs 9

Sautéed Spinach | fig, garlic, almond 9

FIG & OLIVE

National Rosé Day
#roséallday

Chef de Cuisine Michael Rendine

FIG & OLIVE is about passion for the best olive oils, flavors and cuisine from the French Riviera. Our menu is centered around olive oils and ingredients carefully selected from premier farms and vendors for their genuine taste and seasonality.

Crostini

3 FOR 13 | 6 FOR 22

SERVED ON A CHOICE OF POLENTA CRISP, ZUCCHINI OR FOCACCIA

Burrata | tomato & pesto

Marinated Shrimp | meyer lemon & micro-cilantro

Marinated Tenderloin | citrus, ricotta & olive oil

Smoked Salmon | crème fraîche & caviar

Manchego | fig, marcona almond

Forest Mushroom | truffle & artichoke

Goat Cheese | caramelized onion

Prosciutto | olive, ricotta & walnut

Prix Fixe

29

Bread & Pastry Assortment
(ADD 9)

Tomato Bisque
Croquette Tasting
FIG & OLIVE Salad

French Omelet
Poached Egg with Cured Salmon
Chicken Paillard Salad

Dessert "Crostini"
Pot de Crème

Breakfast

Avocado Toast | whole grain bread, avocado, hard-boiled quail egg radish, spiced heirloom tomatoes, lemon zest, olive dust 16

French Toast | mixed berries, Vermont maple syrup with lavender bourbon vanilla whipped cream 16

Provençal Baked Eggs | two farm fresh eggs, niçoise olives ratatouille vegetables, picholine dressing, feta cheese, baby spinach 17

French Omelet | asparagus, goat cheese, Mediterranean fries mixed greens 17

Truffle Mushroom Fontina | scrambled eggs, cremini mushroom scallion 17

Riviera Poached Egg with Cured Salmon | cream cheese horseradish, hollandaise sauce, mixed greens salad 19

Poached Egg with Prosciutto di Parma | manchego cheese, pear hollandaise sauce, mixed greens salad 19

Steak & Egg | roasted fingerling potato, sunny side up egg chimichurri 24

Lunch

SANDWICH & BURGERS ARE SERVED WITH A SIDE OF MIXED GREENS DRIZZLED WITH FIG BALSAMIC DRESSING & SKINNY FRIES (TRUFFLE FRIES ADD 3)

F & O Chicken Club | tomato, romaine, fontina, prosciutto, toasted focaccia, tarragon aioli 19

Riviera Salmon Burger | tomato, avocado, brioche bun, dill & caper mayonnaise 19

F & O Burger | tomato, pickled onion, choice of cheese, brioche bun chef's sauce 20

Lamb Burger | julienne dates, feta & goat cheese fondue pickled persian cucumber, baby watercress, hand cut fries 20

Paccheri Pasta | porcini truffle mascarpone, chives & forest mushrooms 24

Riviera Salmon | citrus glaze, cauliflower couscous with raisin & fresh mint, fennel, parsley salad, marcona almond dust & preserved lemon purée 28

Hanger Steak | baby kale, arugula, pine nut, romesco with almond & hazelnut 25

*Eating raw or undercooked fish, shellfish, eggs, or meat increases the risk of foodborne illness. Although efforts will be made to accommodate food allergies, we cannot guarantee meeting your needs. If you have a food allergy, please speak to the manager, chef or your server.

Wine by the Glass

CHAMPAGNE & SPARKLING WINE

Cava – Loxarel, Brut Penedès, SP NV (Grapefruit, Floral, Creamy)	12
Sparkling Wine – Syltbar, Rosé Friuli, IT NV (Lychees, Citrus, Elegant)	15
Champagne – Veuve Clicquot, Cuvée Reserve Reims, FR NV (Baked Apple, Pear, Peach)	22
Champagne – Moët & Chandon, Rosé Impérial Épernay, FR NV (Raspberry, Cherry, Floral)	25
Champagne – Dom Pérignon Épernay, FR 2009 (Structured, Powerful, Yeast)	49

WHITE

	GLASS / CARAFE
Sauvignon Blanc – Château Laulerie Bergerac, FR 2016 (Floral, Pear, Balanced)	12 / 19
Riesling – A to Z Oregon, 2016 (Honeysuckle, Lime Zest, Tangerine)	13 / 21
Pinot Grigio – Barone Fini Valdadige, IT 2016 (Floral, Crisp, Fresh)	14 / 22
Chardonnay – Laguna Russian River Valley, CA 2015 (Stone Fruit, Tangerine, Creamy)	15 / 24
Sauvignon Blanc – Domaine de Tonnellerie Sancerre, FR 2016 (Peach, Minerality, Elegant)	16 / 26
Chardonnay – Joseph Drouhin, Saint-Véran Burgundy, FR 2015 (Lemon, Butter, Honeysuckle)	18 / 29
Chardonnay – Kistler Sonoma Coast, CA 2014 (Lime Blossom, Minerality, Balance)	24 / 39

FIG & OLIVE

National Rosé Day

Yes Way, Frosé 10

Chandon Rosé, Beveledere, Pamplemousse Liqueur, Lime Juice
Lemon Juice, Cinnamon Syrup, Sage Bitters

Rosé Sangria 8

Smoke Tree Rosé, Pamplemousse Liqueur, Cranberry Juice
Grapefruit & Raspberry Garnish

Smoke Tree Rosé gl 8 | btl 32

Celebrate the 200th Anniversary of Veuve Clicquot Rosé
gl 25 | btl 99

RED	GLASS / CARAFE
Sangiovese Blend – Florentia Chianti Tuscany, IT 2015 (Black Cherry, Dark Chocolate, Bright)	12 / 19
Tempranillo – Valserrano, Crianza Rioja, SP 2013 (Perfect Balance of Red Fruit, Fine Tannin)	14 / 22
Malbec – Bodega Caro, Aruma Mendoza, ARG 2015 (Intense, Red Fruit, Fine Tannins)	14 / 22
Pinot Noir – Henri Darnat, La Jumalie Rouge Burgundy, FR 2014 (Red Fruit, Plum, Spice)	15 / 24
Cabernet Sauvignon - Château Lalande, Cru Bourgeois Bordeaux, FR 2014 (Tobacco, Cedar, Ripe Fruit)	15 / 24
Pinot Noir – Smoke Tree Sonoma County, CA 2015 (Raspberry, Cherry, Bright)	16 / 26
Cabernet Sauvignon – Vindicated Napa Valley, CA 2015 (Black Fruit, Rich Oak, Cassis)	19 / 31
Cabernet Blend – Jordan Alexander Valley, 2013 (Black Currants, Floral, Long Finish)	29 / 47

Signature Cocktails

Blood Orange Mimosa 10

Blood orange purée and orange juice topped with sparkling wine

F&O Bloody Mary 12

Tomato juice, a medley of spices and vodka

Bellini 12

Peach purée, lemon juice and peach liqueur topped with sparkling wine

Champs de Fraises 13

Classic & elegant champagne cocktail with bursts of strawberry flavor
Sparkling Wine with Strawberry Confiture, St-Germain
Citrus Bitters & Earl Grey Tea

Americano 14

Campari & Sweet Vermouth Topped with Soda Garnished with an
Orange Twist

The FIG & OLIVE 14

Our signature cocktail, refreshing and bright
Muddled Grapes, Basil, Lemon Juice, New Amsterdam Gin, Lillet Blanc

Cucumber Cosmo 15

Refreshing and smooth with a floral finish
Organic Cucumber Vodka, Elderflower Liqueur,
Cucumber Purée, Lime Juice

Rossellini 15

Tart and sweet with a perfect balance
Passion Fruit Vodka, Blood Orange Juice, Lime Juice

Escape to Provence 16

Belvedere Vodka, Rosemary Sea Salt Syrup, Pink Peppercorn
Grapefruit Juice, Lemon Juice & Angostura Bitters

Riviera Punch 14

Our dramatic punch reminiscent of sitting on a Mediterranean Beach
Light & Dark Rum, Velvet Falernum, Luxardo Maraschino, Grenadine
Lime, Pineapple Juice, Orange Juice & Angostura Bitters

Peach Sangria 13

White Wine with Strawberry Confiture, Peaches, Mint
St-Germain & Verveine Honey Pearls