

FIG & OLIVE BRUNCH MENU

Each dish is prepared with a selected extra virgin olive oil, served with our freshly baked olive oil toasts.
Our menu is centered around local seasonal and imported Mediterranean ingredients, to create refined and genuine flavors from the South of France, Italy and Spain.

VEGETABLE

\$6 Each / 4 for \$16

Artichoke, Garlic, Parmesan, Balsamic
Bell Pepper, Pimenton, Capers, Olives
Eggplant, Tomato, Basil, Thyme
Fennel, Orange, Garlic, Cilantro

CEVICHE & TARTAR

\$6 Each / 4 for \$18

Salmon & Dill Avocado Tartar
Shallot, Lemon, Olive Oil

Branzino Cherry Tomato Ceviche
Lemon, Orange, Fennel, Dill

Sesame Tuna Tartar
Chive, Shallot, Cucumber

Shrimp Lemon Ceviche
Scallion, Red Onion, Fennel

OLIVE

\$4.50 Mixed

Nicoise Olives Herbs de Provence
Verdial Olives Thyme Laurel
Arbequina Olives
Manzanilla Lemon Olives

CROSTINI

3 for \$9.50 / 6 for \$18

Crushed Tomato, Olive Oil
Eggplant, Basil, Sundried Tomato
Bell Pepper, Goat Cheese, Caper, Olive
Manchego, Fig Spread, Almond

Prosciutto, Ricotta, Fig, Olive, Walnut
Bresaola, Goat Cheese, Black Olive
Shrimp, Avocado, Cilantro, Tomato

Salmon, Ricotta, Citrus, Cilantro

Boquerones, Tomato, Charmoula
Mushroom, Artichoke, Truffle Tapenade,
Parmesan

CHARCUTERIE

One Variety or Mixed \$17

Saucisson Sec
Prosciutto di Parma
Bresaola
Jamon Serrano
Rosemary Speck

Pate & Fig Chutney \$12

Chicken Liver Mousse
with a Fig Balsamic Chutney
Cornichon

JAMON IBERICO

Degustation Plates \$22

Traditional Jamon Iberico
Pan Con Tomato
or
Jamon Iberico, Manchego
Olives, Pan Con Tomato

CHEESE

Plate of 5 for \$16

Fromage de Chevre (Goat)
Gorgonzola Dolce (Cow)
Rocchetta (Cow, Sheep, Goat)
Manchego (Sheep)
Fontina (Cow)
Fig & Olive Walnut Tapenade
Marcona Almond



CARPACCIO

ZUCCHINI CARPACCIO - \$12

zucchini finished with olive oil, fresh lemon juice
pine nut, parmesan - Picholine Olive Oil

YELLOW FIN TUNA - \$14

tuna, 18 year balsamic vinegar, cilantro, arugula,
tomato, marcona almond - Toasted Sesame Oil

BEEF CARPACCIO - \$13

marinated raw beef, 18 year balsamic vinegar
baby arugula, parmesan - Truffle Olive Oil

VEAL CARPACCIO - \$14

braised veal tenderloin, caper mayonnaise
shaved mushroom, pine nuts, micro basil

APPETIZER

FIG GORGONZOLA TARTLET - \$14

melted gorgonzola, prosciutto, fig, walnut,
arugula, tomato, on a fine puff pastry

MEDITERRANEAN CHICKEN SAMOSA - \$12

chicken, cilantro, Greek yogurt, bell pepper
scallion - Harissa Olive Oil

FIG JAMON GOAT CHEESE - \$14

jamon serrano, fig, warm goat cheese, chive
sherry vinegar - Arbequina Olive Oil

PROVENCE VEGETABLE & MOZZARELLA PLATTER - \$14
mozzarella di buffala, tomato, balsamic, arugula, olives
zucchini, bell pepper, pesto ricotta dip - Basil Olive Oil

SOUP & CROSTINI

Mediterranean soup served with a paired crostini - \$9

COTE D'AZUR FISH SOUP
traditional fish soup from the
South of France served with
garlic saffron aioli
toasted olive oil bread

MUSHROOM & TRUFFLE SOUP
Northern Italian mushroom soup
with white truffle olive oil
served with a mushroom, artichoke
truffle tapenade parmesan crostini

BELL PEPPER TOMATO SOUP
Spanish winter soup
puree of tomato, bell pepper
served with a bell pepper, caper
olive, goat cheese crostini

SALAD

FIG & OLIVE SALAD - \$14

fig, olive, tomato, manchego, gorgonzola dolce, goat cheese
walnut, chive, scallion, green apple, 18 year fig & balsamic dressing - Arbequina Olive Oil

PROVENCE VEGETABLE CHICKEN SALAD - \$16

free range rotisserie chicken marinated with herbs de provence, lemon & garlic
grilled zucchini, eggplant, tomato, asparagus, red onion, avocado, arugula
parmesan, pine nut, 18 year balsamic vinegar - Picholine Olive Oil

TUSCAN SALAD - \$16

prosciutto, parmesan, fresh ricotta basil pine nut tapenade, olive tapenade, marinated eggplant
warm olive oil toast, tomato, artichoke, olive, arugula salad, fig balsamic vinegar - Frantoio Olive Oil

SHRIMP SALAD WITH RICOTTA & MARINATED SALMON - \$16

tiger shrimp marinated with fresh cilantro, shaved fennel, avocado, tomato, scallion
toast with ricotta, marinated raw salmon, citrus & cilantro olive oil dressing - Arbequina Olive Oil

SALAD NICOISE - \$15

marinated raw tuna, haricot vert, tomato, potato, hard boiled egg, black olive, white anchovy
mesclun salad, red bell pepper, red onion, citrus & olive oil dressing - Picholine Olive Oil

CAESAR SALAD - \$12

parmesan, romaine lettuce, white anchovy, olive oil crouton, garlic dressing - Frantoio Olive Oil
add grilled chicken or shrimp for \$4

PANINI & TARTINE

Served with a side of salad, tomato, scallion, fig balsamic dressing

ROSEMARY CHICKEN PANINI WITH MEDITERRANEAN FRIES - \$15

free range rotisserie chicken, mozzarella, rosemary, chive, cumin & cilantro mayonnaise, scallion, tomato

LAMB OREGANO PANINI WITH MEDITERRANEAN FRIES - \$15

slices of roasted marinated lamb, oregano, Greek yogurt, cucumber, red onion

NEW YORK SIRLOIN STEAK PANINI WITH MEDITERRANEAN FRIES - \$15

slices of roasted sirloin steak marinated with rosemary, fontina cheese, caramelized onion

FIG & OLIVE CLUB SANDWICH WITH MEDITERRANEAN FRIES - \$15

free range chicken, mozzarella, rosemary ham, lemon mayonnaise, pancetta, tomato, romaine salad

SHRIMP BASIL AVOCADO TARTINE - \$15

open faced cold tartine of tiger shrimp, avocado basil tapenade, tomato, scallion

BREAKFAST DISHES & MEDITERRANEAN EGG DISHES

egg dishes served with a side of salad and Mediterranean fries

BREAD & VIENNOISERIES - Choice \$3.50 / Assortment \$9

assortment or choice of multigrain bread, baguette, croissant served with house-made fig jam, olive oil honey spread, and choice of strawberry or orange jam

FIG GRANOLA PARFAIT - \$10

house-made granola, Greek yogurt, strawberry fig compote, fresh berries

FIG & WALNUT PANCAKES - \$13

two light pancakes, sliced fig, walnut, sides of whipped cream & fig infused maple syrup

SOUTH OF FRANCE POACHED EGGS WITH SALMON - \$14

poached eggs on toasted olive oil bread, marinated salmon, citrus, ricotta, avocado, scallion, tomato

EGGS BENEDICT WITH ROSEMARY HAM - \$13

poached eggs on toasted olive oil bread, rosemary ham, spinach, hollandaise sauce

ASPARAGUS & TRUFFLE OIL POACHED EGGS - \$13

poached eggs on toasted olive oil bread, asparagus, red bell pepper - Truffle Olive Oil

FIG & OLIVE'S MEDITERRANEAN OMELETS - \$14

French Omelet: fine herbs, scallion, chive, asparagus, goat cheese

Italian Omelet: gorgonzola, fig, sundried tomato, mushroom, scallion

Spanish Omelet: chorizo, caramelized onion, potatoes, oregano

MAIN COURSE

FRENCH RIVIERA ROTISSERIE CHICKEN - \$22

free range chicken marinated in Herbs de Provence, lemon & garlic served with mashed potato & haricot vert - Rosemary Olive Oil

GRILLED BRANZINO WITH FIG & BALSAMIC - \$24

grilled filet of Mediterranean branzino, glazed with fig & 18 year balsamic vinegar snow pea & fig - Picholine Olive Oil

SALMON A LA ANDALUCIA CON OREGANO - \$26

seared salmon, zucchini, fennel, tomato, chickpea, verdial olive fresh oregano, garlic, lemon - Picual Olive Oil

GRILLED LAMB SKEWERS & COUSCOUS - \$24

grilled lamb on rosemary skewers, bell pepper, served with Greek yogurt, honey couscous with fig, red onion, scallion, tomato - Koroneiki Olive Oil

STEAK TARTAR- \$18

ground filet mignon and NY sirloin, shallot, caper, parsley, mayonnaise, served with Mediterranean fries

PENNE FUNGHI TARTUFO - \$17

cremini mushroom, parmesan, black truffle paste, fresh parsley & scallion - Truffle Olive Oil

PENNE MEDITERRANEO - \$18

shrimp, tomato, garlic, cilantro, scallion - Spicy Sundried Tomato Olive Oil

Executive Chef : Pascal Lorange

20% gratuity will be added to parties of 6 or more. Eating raw or undercooked fish, shellfish, eggs, or meat, increase the risk of foodborne illness. Although efforts will be made to accommodate food allergies, we cannot guarantee meeting your needs.

FIG & OLIVE WINE SELECTION

CHAMPAGNE & SPARKLING WINES

	GLASS	BOTTLE
FR-Veuve Clicquot Yellow, Pinot Noir, Chardonnay (Classic, Citrus, Caramel)	18	98
IT-Ferrari Trentino Blanc de Blanc, Chardonnay (Champagne Method, Floral, Apple Note)	12	60
FR-Veuve Clicquot Rosé, Chardonnay, Pinot Noir, Pinot Meunier (Elegant Red Fruit, Apricot Note)	20	
FR-Moët Rosé Imperial NV, Chardonnay, Pinot Noir, Pinot Meunier (Bright, Summer Berries)		110

SAUVIGNON BLANC & PINOT GRIGIO & DRY WHITE

FR-Loire- Chateau de Sancerre, Sauvignon Blanc, 08 (Delicate Mineral Flavors)	15	60
FR-Languedoc- Domaine Reine Juliette, Picpoul, 07 (Dry, Muscadet Style, Mineral)	10	40
IT-Friuli- Livio Felluga, Pinot Grigio, 08 (Dry, Aromatic, Elegant, Long Finish)	16	64
SP-Rueda- Castelo de Medina, Sauvignon Blanc, 08 (Floral Nose, Full Tropical Fruit)	12	48

CHARDONNAY & WHITE MEDIUM BODY

FR-Languedoc- Domaine de L'Olivier, Chardonnay, 08 (Soft Fruit, Honey, Floral Note)	10	40
FR-Burgundy- Prosper Maufoux, Chardonnay, 07 (Elegant, Apple, Light Oak)	14	56
FR-Burgundy- Cave Petit Chablis, Chardonnay, 07 (Crisp, Mineral, No Wood)		60
FR-Burgundy- Puligny Montrachet, Chardonnay, 07 (Intense, Notes of Nuts and Honey)		76
SP-Rias Baixas- Robalino, Albarino, 08 (Classic Galicia White, Peach Nose, Crisp, Lush Finish)	12	48
SP-Rioja- Valserrano Blanco, Viura, 07 (Great Balance, Notes of Melon, Grapefruit, Hint of Vanilla)	12	48

ROSE

FR-Provence- Domaine L'Alycastre, Mourvedre, Grenache, 08 (A Classic Dry Provencal Rose)	12	48
FR-Provence- Les Domaniers, OTT selection, Cinsault, 08 (Aromas of Peach and Apricot, Spices)		56
FR-Provence- Domaines OTT, Chateau de Selle, Cab. Sauvig., 08 (Perfect Balance, Fruity and Spicy)		82

PINOT NOIR & RED LIGHT BODY

FR-Burgundy- Chateau Maufoux, Pinot Noir, 06 (Fresh, Balanced, Red Berries)	12	48
FR-Cotes du Rhone- Xavier, Grenache, Syrah, Mourvedre, 07 (Dark Fruit, Blackberries, Dried Nuts)	12	48
FR-Cotes du Rhone- Saint Cosme, Syrah, 08 (Balanced, Plum, Hint of Olive, Spice)		52
IT-Friuli- Vigne di Zamo Rosso, Cabernet Sauvignon, Merlot, Refoso, 08 (Fruity, Cherries, Violet)		60

RED WINES FORWARD FRUIT

FR-Provence- Petit Rimauresq, Grenache, Carignan, 07 (Black Cherries, Provence Spices)	10	40
FR-Provence- Chateau Miraval, Syrah, Grenache, Cabernet Sauvignon, 05 (Cherries, Cassis, Thyme)	15	60
FR-Cotes du Rhone, Crozes Hermitage 'Les Launes', Syrah, 06 (Blackberry, Spices, Mineral)	15	60
IT-Veneto- I Progni Valpolicella, Corvina, Rindinella, Cab. Sauv., 06 (Strawberry, Balanced, Long)	14	56
IT-Piedmont- Terre del Barolo Barbaresco, Nebbiolo, 04 (Vibrant, Wild Red Fruit, Raspberry, Soft Tannin)		66
SP-Valdepeusa- Caliza, Syrah, Graciano, 04 (Deep Red Berries, Mineral, Tannin)		60

SANGIOVESE & TEMPRANILLO MEDIUM BODY

SP-Rioja- Valserrano Crianza, Tempranillo, 06 (Perfect Balance of Red Fruit & Fine Tannin)	12	48
SP-Rioja- Valserrano Reserva, 04 (Balanced, Jammy Blackberries, Perfect Vintage)	16	64
IT-Tuscany- Capezzana Barco Reale, Sangiovese, Cab. Sauvignon, 06 (Balanced Fruit & Tannin)	12	48
IT-Tuscany- Castello Monsanto Chianti Riserva, Sangiovese, Canaiolo, 06 (Ripe Red Fruit, Balanced)	15	60

MEDIUM TO FULL BODY

FR-Cahors-Coutale, Malbec, 07 (Structured, Full Fruit)	12	48
FR-Bordeaux-Chateau Haut Beausejour, Merlot, Cab Sauv. 06 (Blackberry, Elegant, Wood)	17	68
FR-Bordeaux-Lalande Borie, Cabernet Sauvignon, Merlot, 06 (Refined, Soft Cassis, Fine Tannin)		82
FR-Bordeaux-Chateau de Pez, Cabernet Sauvignon, Merlot 06 (Powerful, Intense, Spice)		92
SP-Castilla Leon- Tierras de Luna, Cab. Sauvignon, Merlot, 04 (Rich, Dark Berries, French Oak)		66
IT-Lombardy-Corvino, Cabernet Sauvignon, 05 (Full Mouth, Smooth Tannin, Berries, Leather)	17	68
IT-Piedmont- Revello Barbera d'Alba, Barbera, 07 (Black Cherry, Plum, Raspberry, Long Finish)		72
IT-Tuscany- La Fiorita Brunello di Montalcino, Sangiovese Grosso, 03 (Full, Violet, Long, Refined Tannin)		88