

## 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

\$5 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, Basil Pesto  
Cucumber & Greek Yogurt  
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  
Crab & Lemon Cilantro Mayonnaise  
Salmon, Ricotta, Citrus, Cilantro  
Boquerones, Tomato, Charmoula  
Mushroom, Artichoke, Truffle Parmesan

### CHARCUTERIE

One Variety or Mixed \$18

Saucisson Sec  
Prosciutto di Parma  
Tuscan Braised Ham  
Bresaola  
Jamon Serrano  
Rosemary Speck

### STEAK TARTAR \$13

Chopped Raw Filet Mignon  
Caper Shallot Mayo & Olive Oil Toast

### JAMON IBERICO

Degustation Plates \$23

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

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

BLACK TIGER SHRIMP - \$13

sliced raw shrimp, arugula tapenade, orange  
lemon, fennel, sundried tomato, lemon dressing

BEEF CARPACCIO - \$14

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

### 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

SEA SCALLOPS & TRUFFLE ARTICHOKE TAPENADE - \$15

seared sea scallops, truffle artichoke, mushroom  
arugula, pine nuts - Aged Balsamic Vinegar

PROVENCE VEGETABLE & MOZZARELLA PLATTER - \$15

mozzarella di buffala, tomato, balsamic, arugula, black olives  
zucchini, bell pepper, pesto ricotta dip - Basil Olive Oil

## SOUP & CROSTINI

Mediterranean soup served with a paired crostini - \$9

**CUCUMBER & PINK PEPPERCORN**  
chilled cucumber soup  
mint, lemon, orange, pink  
peppercorn served with minced  
cucumber Greek yogurt crostini

**GAZPACHO DE ANDALUCIA**  
chilled soup of tomato  
bell pepper, cucumber, onion  
basil, pine nuts served with tomato  
Picual Olive Oil crostini

**AVOCADO CRAB & LIME**  
chilled soup of avocado  
lime, coconut, tobasco, scallion  
served with crab & cilantro olive  
oil emulsion crostini

## SALAD

### FIG & OLIVE SALAD - \$15

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

### MELON & PROSCIUTTO DI PARMA SALAD - \$16

prosciutto di parma, canteloupe, baby spinach, cherry tomato, shallot, haricots verts, brussel sprouts  
toasted sliced almond, pinot noir & gorgonzola dressing - Leccino 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 - \$17

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 - \$17

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 - \$16

seared yellow fin tuna, haricots verts, 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, artichoke, 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, & 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 - \$14

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

ASPARAGUS & TRUFFLE OIL POACHED EGGS - \$14

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

THYME CHICKEN PAILLARD - \$23

free range chicken breast marinated with thyme served with a salad of haricots verts  
spinach, brussel sprouts, cherry tomato, almond - Pinot Noir Arberquina Oil

FRENCH RIVIERA ROTISSERIE CHICKEN - \$23

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

GRILLED BRANZINO WITH FIG & BALSAMIC - \$26

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

SALMON A LA ANDALUCIA - \$28

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, Greek yogurt, honey  
couscous with fig, red onion, scallion, tomato - Koroneiki Olive Oil

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 food borne 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 & Cuvée Reserve, 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 - Gascogne - Domaine d'Uby, Sauvignon Blanc, 09 (Elegant, Floral Notes & Citrus)	10	40
FR - Loire - Chateau de Sancerre, Sauvignon Blanc, 08 (Delicate Mineral Flavors)	15	60
IT - Piedmont - Maserà Masone, Gavi, Cortese, 08 (Lime Aroma, Pear, Exotic Fruit)	14	56
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
SP - Tarragona - Castell Del Remei, Sauvignon Blanc 08 (Tropical Fruit Aroma, Floral Notes)	14	56

### CHARDONNAY & WHITE MEDIUM BODY

FR - Languedoc - Domaine de Raissac, Chardonnay, 08 (Floral Nose, Notes of Almonds, Pear)	10	40
FR - Burgundy - Prosper Maufoux, Chardonnay, 07 (Elegant, Apple, Light Oak)	14	56
FR - Corsica - Gioielli Cap Corse, Vermentino, 08 (Herbal Notes, Spices, Mineral Flavors)		78
IT - Liguria - Rivera di Ponente, Pure Vermentino, 08 (Aromas of Pear, Apple, Lingering Dry Finish)	15	60
IT - Campania, Domaine Ferrara, Greco di Tufo, 08 (Complex, Floral Nose, Vanilla Notes)		68
SP - Rioja - Valserrano Blanco, Viura, 07 (Great Balance, Notes of Melon, Grapefruit, Hint of Vanilla)	12	48
SP - Rias Baixas - Robalino, Albarino, 08 (Classic Galicia White, Peach Nose, Crisp, Lush Finish)	12	48

### ROSE

FR - Provence - Domaine L'Alycastre, Mourvedre, Grenache, 09 (A Classic Dry Provencal Rose)	12	48
FR - Provence - Les Domaniers, OTT selection, Cinsault, 09 (Aromas of Peach and Apricot, Spices)	14	56
FR - Provence - Domaines OTT, Chateau de Selle, Cab. Sauvig., 09 (Perfect Balance, Fruity and Spicy)		86

### PINOT NOIR & RED LIGHT BODY

FR - Burgundy - Chateau Maufoux, Pinot Noir, 07 (Fresh, Balanced, Red Berries)	12	48
FR - Cotes du Rhone - Xavier, Grenache, Syrah, Mourvedre, 07 (Dark Fruit, Blackberries, Dried Nuts)	12	48
IT - Abruzzo - Itynera, Montepulciano, 08 (Floral Hints, Notes of Truffle & Elegant)	15	60

### RED WINES FORWARD FRUIT

FR - Provence - Petit Rimauresq, Grenache, Carignan, 07 (Black Cherries, Provence Spices)	10	40
FR - Languedoc - Le Petit St Jacques, Cabernet, Grenache, 07 (Cherries Notes, Spices, Round)	12	48
FR - Provence - Petit Rimauresq Cru Classé, Syrah, Cab., 06 (Well-Balanced, Spices, Plums)	15	60
FR - Rhone - Domaine Font Sane, Gigondas, Grenache, 07 (Soft Tannin & Notes of Berries)		78

### 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, 08 (Balanced Fruit & Tannin)	12	48
IT - Tuscany - Castello Monsanto Chianti Riserva, Sangiovese, Canaiolo, 07 (Red Fruit, Balanced)	15	60

### MEDIUM TO FULL BODY

FR - Cahors - Coutale, Malbec, 07 (Structured, Full Fruit)	12	48
FR - Languedoc - Occultum Lapidem, Syrah, Grenache, Cab., 07 (Herbal Notes, Spices, Current)		69
FR - Rhone - Domaine Durand, Cornas, Syrah, 04 (Fruity Nose, Tight Tannins & Spices)		76
FR - Bordeaux - Bouquet de Monbrison, Margaux, Cabernet, Merlot, 06 (Elegant, Black Fruits, Leather)		89
IT - Sicily - Colisi Rosso, Nero d'Avola, 07 (Aromas of Blackberries, Strong Tannins)	12	48
IT - Piedmont - Revello Barbera d'Alba, Barbera, 07 (Black Cherry, Plum, Raspberry, Long Finish)	16	64
IT - Lombardy - Corvino, Cabernet Sauvignon, 05 (Full Mouth, Smooth Tannin, Berries, Leather)	17	68
IT - Sardinia- Feudi Della Medusa, Cannonau, 05 (Aromas of Cherry, Leather, Well-Balanced)		84
IT - Tuscany - La Fiorita Brunello di Montalcino, Sangiovese Grosso, 04 (Full, Violet, Long, Refined Tannin)		88
SP - Cadiz - Tierra de Cadiz, Syrah, 06 (Spices & Peppery Finish)		96