

FIG & OLIVE BRUNCH MENU

EXECUTIVE CHEF – PASCAL LORANGE

Our menu is centered around local and imported ingredients to create refined and genuine flavors from the South of France, Italy and Spain.

Each dish is prepared with a selected extra virgin olive oil.

Vegetables

8 EACH / 4 FOR 21

Artichoke, Garlic, Parmesan, Balsamic
Bell Pepper, Pimenton, Capers, Olives
Pickled Cucumber, Yogurt, Pink Peppercorn
Zucchini, Pesto Ricotta, Pine Nuts

Cold Soup

Cucumber soup, mint, lemon, orange
onion, pink peppercorn 9.5

Tomato, bell pepper, cucumber, onion, basil
pine nuts, sherry vinegar 9.5

Sweet peas, mint, lemon thyme,
onion, ricotta salata 9.5

Salad

FIG & OLIVE SALAD 16
Apple, manchego, gorgonzola, tomato, walnut
scallion, fig balsamic – Arbequina Olive Oil

GRILLED THYME CHICKEN PAILLARD SALAD 18
Free range marinated chicken breast with lemon
thyme, arugula, spinach, brussel sprout, pickled red
onion, almond, tomato, haricot vert, bell pepper
caper, lemon – Picholine Olive Oil

BUTTER LETTUCE CRAB SALAD 19
Butter lettuce with crab, tomato, avocado
cucumber, radish, hard boiled egg, scallion
basil tarragon tomato yogurt
Manzanillo Olive Oil dressing

CAESAR SALAD 13
Parmesan, white anchovy, olive oil croutons
caesar dressing – Nocellera Olive Oil
Add grilled chicken or shrimp 7

PROVENCE VEGETABLES & BURRATA 17
Burrata, tomato, balsamic, arugula, black olive
zucchini, roasted bell pepper, pesto ricotta
Basil Olive Oil

Panini & Savories

Panini served with a side of salad – tomato, scallion
fig balsamic dressing plus skinny fries

ROSEMARY CHICKEN PANINI 17
Free range chicken, mozzarella, artichoke
rosemary chive, cumin & cilantro mayonnaise
scallion, tomato

FIG & OLIVE CLUB 17
Free range chicken, rosemary ham, lemon
mayonnaise, pancetta, tomato, romaine

NEW YORK SKIRT STEAK PANINI 17
Sliced skirt steak, marinated in rosemary
tomato, fontina cheese, caramelized onion

TUSCAN HAM & GRUYERE PANINI 16
Tuscan ham, gruyere, tomato, béchamel

FIG GORGONZOLA TARTLET 16
Warm gorgonzola, prosciutto, fig, walnut
arugula tomato, scallion on a fine puff pastry

MEDITERRANEAN MAC & CHEESE 16
Spanish macaroni, rosemary braised ham
béchamel, gratin with gruyere

Crostini

CHOICE OF 3 / CHOICE OF 6 10/19

Cucumber, Shallot, Yogurt, Pink Peppercorn
Burrata, Tomato, Herbs, Balsamic
Roasted Bell Pepper, Ricotta, Caper
Manchego, Fig, Marcona Almond
Prosciutto, Ricotta, Fig, Olive, Walnut
Shrimp, Avocado, Cilantro, Tomato
Mushroom, Truffle Artichoke, Scallion, Parmesan

Crudo

Tuna, cucumber, chive, cilantro, lemon
Sesame Dressing 15

Branzino, fresh herb tapenade, basil
tomato, lime 14

Salmon, orange, grapefruit, dill
lemon, scallion 13

Entree

STEAK TARTAR* 21
Grass fed beef, shallot, caper, cornichon, arugula
salad, skinny fries, served with whole grain dijon and
mayonnaise, toasted bread

FIG & OLIVE PAINTED HILL'S FARM BURGER 17
Grass fed natural beef, romaine, tomato
crisp pancetta, pickled onion, thyme brioche
choice of fontina, swiss or gorgonzola
Skinny fries and trio of dips:
rosemary mayo, truffle aioli, basil pesto mayo

STEAK & EGGS 28
Skirt steak, two eggs any style, served with
Olive Oil Béarnaise and skinny fries

PENNE FUNGHI TARTUFO 19
Cremini and black trumpet mushroom, parmesan
parsley, scallion – White Truffle Olive Oil
Add grilled chicken 7

SALMON A LA ANDALUCIA 30
Seared salmon, zucchini, fennel, tomato, chickpea
verdial olive, fresh oregano, garlic, lemon
Picual Olive Oil

ROSEMARY LAMB CHOPS 39
Grilled lamb chops smoked a la minute with
a bouquet of Herbs de Provence goat cheese & chive
gnocchi, roasted honey eggplant
Rosemary Garlic Olive Oil

Sides

Eggs (scrambled, sunny side up or poached)
Egg whites add \$2 8

Sautéed Spinach, Fig, Garlic, Marcona Almond
Cremini Mushroom with Thyme and Shallot

Goat Cheese Gnocchi
Mixed Greens, Tomato, Scallion, Balsamic
Roasted Honey Thyme Eggplant

Skinny Fries
Add truffle oil parmesan 2

Cheese

ASSORTMENT 19

Served with Fig & Olive Walnut Tapenade
Marcona Almonds and Olive Oil Warm Toasts
Fromage de Chèvre (Goat)
Gorgonzola Dolce (Cow)
Burrata (Cow)
Manchego (Sheep)
Rocchetta (Cow, Sheep, Goat)

Olives

MIXED 6

Carpaccio

Zucchini, lemon, pine nut, parmesan 14
Tuna, balsamic, cilantro, almond, Sesame Oil 15
Beef, balsamic, parmesan, Truffle Olive Oil 15

Brunch

BREAD & VIENNOISERIES
CHOICE/ASSORTMENT 3.5/9

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

GRANOLA BOWL WITH FRESH FRUIT 13
House made granola, fresh fruit, mint
yogurt or choice of milk

FRENCH TOAST 14
House made brioche, strawberry rhubarb
compote, vanilla whipped cream

FIG & WALNUT PANCAKES 15
Two fluffy pancakes, sliced fig, walnut
whipped cream & fig infused maple syrup

SOUTH OF FRANCE POACHED EGGS
WITH SALMON 16
Poached eggs on toasted olive oil bread, marinated
salmon, citrus, ricotta, avocado, scallion, served with
Mediterranean fries and mixed green salad

EGGS BENEDICT WITH ROSEMARY HAM 16
Poached eggs on toasted olive oil bread, rosemary
ham, spinach, pancetta, hollandaise sauce, served
with Mediterranean fries and mixed green salad

FRENCH OMELET 16
Fines herbs, scallion, chive, asparagus, goat cheese
served with Mediterranean fries and mixed green salad

GNOCCHI WITH POACHED EGG 16
Goat cheese gnocchi, chive, dolce gorgonzola
Fontina cheese covered with poached egg

TRUFFLE MUSHROOM FONTINA
SCRAMBLED EGGS 17
Scrambled eggs with cremini & black trumpet
mushrooms, mascarpone, fontina, scallions
White Truffle Oil

FIG BELT SANDWICH 16
Italian pancetta, fried egg, mozzarella
lettuce, tomato, fougasse bread, rosemary
olive oil mayonnaise



Kids menu available upon request. For your convenience, a suggested gratuity of 20% will be added to parties of 6 or more.

*Eating raw or undercooked fish, shellfish, eggs, or meat increases the risk of food borne illness. If you have a food allergy, speak to the manager, chef or your server.

Although efforts will be made to accommodate food allergies, we cannot guarantee meeting your needs.