

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 pea, mint, lemon thyme, onion, ricotta salata 9.5

Salad

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

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

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

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, pancetta lemon mayonnaise, 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, gratiné with gruyere

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

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

GRILLED THYME CHICKEN PAILLARD 21
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

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

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

STRIPED BASS PAILLOTE 34
Zucchini, eggplant, fennel, tomato, thyme scallion, saffron, olive oil mashed potato & chive Arbequina Olive Oil

FILET MIGNON 39
Grass fed beef marinated with rosemary thyme and garlic – Olive Oil Béarnaise

Sides

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

Sautéed Spinach, Fig, Garlic, Marcona Almond
Cremeni 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, White Truffle Oil 15

Brunch

BREAD & VIENNOISERIES
CHOICE/ASSORTMENT 3.5/9

Choice of multigrain bread, baguette, croissant chocolate croissant or an assortment 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 with 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 17
SCRAMBLED EGGS
Scrambled eggs with cremeni & black trumpet mushrooms, mascarpone, fontina, scallion White Truffle Oil

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

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.