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 – Nocellara Olive Oil
Add grilled chicken or shrimp 7

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

Panini & Savories

Panini served with a side of salad – tomato, scallion fig balsamic dressing and Mediterranean 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, 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

Carpaccio

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

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 WAGYU 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 Mediterranean 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 à la minute with a bouquet of Herbs de Provence, goat cheese & chive gnocchi, roasted honey eggplant
Rosemary Garlic Olive Oil

Sides

8

Eggs (scrambled, sunny side up or poached)
Egg whites add $2
Sautéed Spinach, Fig, Garlic, Marcona Almond
Cremini Mushroom with Thyme and Shallot
Goat Cheese Gnocchi
Mixed Greens, Tomato, Scallion, Balsamic
Roasted Honey Thyme Eggplant
Mediterranean fries

Cheese

ASSORTMENT — 19
Served with Fig Jam, Marcona Almonds & Toast
Fromage de Chèvre (Goat)
Gorgonzola Dolce (Cow)
Burrata (Cow)
Manchego (Sheep)
Rocchetta (Cow,Sheep, Goat)

Olives

MIXED — 6
Niçoise Olives Herbs de Provence
Verdial Olives Thyme Laurel
Arbequina Olives
Manzanilla Lemon Olives

Brunch

BREAD & VIENNOISERIES
CHOICE/ASSORTMENT — 3.5/9
Choice of multigrain bread, baguette, croissant chocolate croissant or 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 yogurt or choice of milk

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

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, scallion
White Truffle Oil

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.