

# FIG & OLIVE BRUNCH MENU

EXECUTIVE CHEF – PASCAL LORANGE | EXECUTIVE PASTRY CHEF – ANDREW LESTOURGEON

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

7 EACH / 4 FOR 19

Artichoke, Garlic, Parmesan, Balsamic  
Bell Pepper, Pimenton, Capers, Olives  
Fennel with Orange, Cilantro  
Zucchini, Pesto Ricotta, Pine Nuts

## Olives

CHOICE OR MIXED 5.5  
Nicoise Olives Herbs de Provence  
Verdial Olives Thyme Laurel  
Arbequina Olives  
Manzanilla Lemon Olives

## Salad

FIG & OLIVE SALAD 15  
Apple, manchego, gorgonzola, tomato, walnut  
scallion, fig balsamic – Arbequina Olive Oil

GRILLED THYME CHICKEN PAILLARD SALAD 17  
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

ROMAINE & ENDIVE BABY BEET SALAD 16  
Apple, pecan, gorgonzola, goat cheese, pistachio  
raspberry sherry – Manzanillo Olive Oil

CAESAR SALAD 12  
Parmesan, white anchovy, olive oil croutons  
caesar dressing – Nocellera Olive Oil  
Add grilled chicken or shrimp 6

## Savories & Panini

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

ROSEMARY CHICKEN PANINI 16  
Free range chicken, mozzarella, artichoke  
rosemary chive, cumin & cilantro mayonnaise  
scallion, tomato

NEW YORK SKIRT STEAK PANINI 16  
Sliced skirt steak, marinated in rosemary  
tomato, fontina cheese, caramelized onion

FIG & OLIVE CLUB SANDWICH 16  
Free range chicken, rosemary ham, lemon  
mayonnaise, pancetta, tomato, romaine

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

FIG GORGONZOLA TARTLET 13  
Warm gorgonzola, fig, walnut  
arugula tomato, scallion on a fine puff pastry

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

GOAT CHEESE & PEPPER QUICHE 13  
Goat cheese, eggs, bell pepper, scallion, tomato  
marcona almond tapenade

## Crostini

CHOICE OF 3 / CHOICE OF 6 9.5/18  
Mushroom, Truffle Artichoke, Parmesan  
Roasted Bell Pepper, Ricotta, Caper  
Crushed Tomato, Olive Oil  
Manchego, Fig, Marcona Almond  
Gorgonzola, Onion, Cremini  
Copa, Goat Cheese, Honey, Almond  
Prosciutto, Ricotta, Fig, Olive, Walnut  
Salmon, Ricotta, Citrus, Cilantro  
Shrimp, Avocado, Cilantro, Tomato  
Boquerones, Tomato, Charmoula

## Carpaccio

Zucchini, lemon, pine nut, parmesan 12  
Tuna, balsamic, cilantro, almond, Sesame Oil 12  
Beef, balsamic, parmesan, Truffle Olive Oil 12

## Entree

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

FIG & OLIVE PAINTED HILL'S FARM BURGER 17  
Grass fed natural beef, crispy lettuce, 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 18  
Cremini and black trumpet mushroom, parmesan  
parsley, scallion – White Truffle Olive Oil  
Add grilled chicken 6

SALMON A LA ANDALUCIA 28  
Seared salmon, zucchini, fennel, tomato, chickpea  
verdial olive, fresh oregano, garlic, lemon  
Picual Olive Oil

ROSEMARY LAMB CHOPS 34  
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

6  
Sautéed Spinach, Fig, Garlic, Marcona Almond  
Cremini Mushroom with Thyme and Shallot  
Goat Cheese Gnocchi  
Mixed Greens, Tomato, Scallion, Balsamic  
Roasted Honey Eggplant  
Skinny Fries  
Add truffle oil parmesan 2

## Soup

PROVENCAL CARROT & THYME 6  
Onion, garlic, thyme, olive oil crouton  
Cilantro Olive Oil

PIEDMONT MUSHROOM & TRUFFLE 6  
Garlic, onion, thyme – Truffle Olive Oil

## Cheese

ASSORTMENT 19  
Served with Fig & Olive Walnut Tapenade  
Marcona Almonds and Olive Oil Warm Toasts  
Fromage de Chèvre (Goat)  
Gorgonzola Dolce (Cow)  
Robiola (Cow/Sheep)  
Manchego (Sheep)  
Rocchetta (Cow, Sheep, Goat)

## 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 13  
House made brioche, strawberry rhubarb  
compote, vanilla mascarpone cream

FIG & WALNUT PANCAKES 13  
Two fluffy pancakes, sliced fig, walnut  
whipped cream & fig infused maple syrup

SOUTH OF FRANCE POACHED EGGS  
WITH SALMON 15  
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 15  
Poached eggs on toasted olive oil bread, rosemary  
ham, spinach, pancetta, hollandaise sauce, served  
with Mediterranean fries and mixed green salad

FRENCH OMELET 15  
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 mushrooms  
mascarpone, fontina, scallions, white truffle oil  
with black trumpets

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.