

FIG & OLIVE LUNCH MENU

Each dish is prepared with a selected extra virgin olive oil, served with freshly baked olive oil bread. Our menu is centered around local and imported ingredients to create refined and genuine flavors from the South of France, Italy, and Spain.

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

\$5.50 Choice or Mixed

Nicoise Olives Herbs de Provence
Verdial Olives Thyme Laurel
Arbequina Olives
Manzanilla Lemon Olives

Cured Meat

Degustation Plates \$16 Each

Jamon Serrano, Pan Con Tomate, Manchego
Prosciutto, Olives, Parmesan, Olive Crackers

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

Chopped Salad \$12

Romaine, mesclun, beets, tomato
chickpea, cucumber, apple, scallion
Choice of Olive Oil:
picholine lemon, orange tarragon, balsamic
Add grilled chicken, shrimp or salmon \$6

Savories

Fig Gorgonzola Tartlet \$13

Warm gorgonzola, fig, walnut, arugula
tomato on a fine puff pastry

Goat Cheese & Red Bell Pepper Quiche \$13

Goat cheese, eggs, bell pepper, scallion, tomato
bell pepper & marcona almond tapenade

Crostini

3 for \$9.50 / 6 for \$18

Mushroom, Truffle Artichoke, Parmesan
Roasted Bell Pepper, Ricotta, Caper
Crushed Tomato, Olive Oil
Manchego, Fig, Marcona Almond
Gorgonzola, Onion, Cremini
Copa, Chèvre, Scallion, Honey, Almond
Prosciutto, Ricotta, Fig, Olive, Walnut
Salmon, Ricotta, Citrus, Cilantro
Shrimp, Avocado, Cilantro, Tomato
Boquerones, Tomato, Charmoula

Carpaccio

\$12 Each

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

Poultry / Meat

Fig & Olive Tajine \$26

Free range chicken marinated with Moroccan
spices, served with fig, olive, apricot, carrot
zucchini, cipollini onion, tomato, toasted almond
couscous with cilantro and harissa
Hojiblanca Olive Oil

Fig & Olive Painted Hill's Farm Burger \$17

Grass fed natural beef, crispy lettuce, tomato
crisp pancetta, pickled onion, on thyme brioche roll,
choice of fontina, swiss or gorgonzola

Skinny fries and choice of dip:

rosemary mayo, truffle aioli, basil pesto mayo

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

Soup

Provençal Carrot & Thyme \$6

Onion, garlic, thyme, olive oil crouton
Cilantro Olive Oil

Piedmont Mushroom & Truffle \$6

Garlic, onion, thyme – Truffle Olive Oil

Cheese

Assortment for \$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)

Fish

Salmon Andalucia \$28

Seared salmon, zucchini, fennel, tomato chickpea
verdial olive, fresh oregano, garlic, lemon
Picual Olive Oil

Lemon Sole Papillote \$28

Zucchini, eggplant, fennel, tomato, thyme
scallion, saffron, olive oil mashed potato & chives
Arbequina Olive Oil

Pasta

Penne Funghi Tartufo \$18

Cremini and black trumpet mushroom, parmesan
parsley, scallion – White Truffle Olive Oil
Add grilled chicken for \$5

Pumpkin Sage Ravioli \$25

House made sage ravioli with free range chicken,
ricotta and charmoula, pumpkin olive oil emulsion
roasted pumpkin seeds, parmesan cheese and
aged balsamic - Frantoio Olive Oil

Sides

\$6 Each

Sautéed Spinach, Fig, Garlic, Marcona Almond
Haricot Vert, Caramelized Shallot
Cremini Mushroom with Thyme and Shallot
Olive Oil Mashed Potato, Chive
Mixed Greens, Tomato, Scallion, Balsamic
Skinny Fries
(add \$2 with truffle oil parmesan)

Executive Chef – Pascal Lorange | Executive Pastry Chef – Andrew LeSturgeon

Eating raw or undercooked fish, shellfish, eggs, or meat increases the risk of food borne illness. Although efforts will be made to accommodate food allergies, we cannot guarantee meeting your needs. If you have a food allergy, please speak to the manager, chef or your server. For your convenience, a suggested gratuity of 20% will be added to parties of 6 or more.