

Sharing & Appetizer

Bread & Pastry Assortment Multigrain Bread, Baguette, Croissant, Chocolate Croissant Served with House Made Fig Jam, Olive Oil, Honey Spread, Strawberry or Orange Jam. 10

Granola with Fresh Fruits Almonds, Served with Yogurt or Milk. 14

Mushroom Croquette Truffle Aioli, Parmesan. 16

Burrata & Heirloom Tomato Local Watermelon & Tomatoes, Cider Dressing, Black Olive Dust. 17

Roasted Cauliflower Roasted Cauliflower topped with Pine Nuts & Garlic Emulsion. 16

Zucchini Velouté Stuffed Zucchini Blossom, Ricotta Salata. 15

Salad

WITH GRILLED CHICKEN ADD 9, SALMON ADD 9, SCALLOPS ADD 11 OR SHRIMP ADD 10

Shrimp & Salmon Salad Seared Scottish Salmon, Ayala Spiced Shrimp, Avocado, Marinated Fennel, Arugula, Heirloom Tomato, Citrus Dressing. 25

Salade de Poulet Chicken, Arugula, Tomato, Avocado, Orange, Dried Cranberry, Crouton, Blood Orange Dressing. 22

FIG & OLIVE Salad Manchego, Gorgonzola Dolce, Fig, Apple, Tomato, Olive, Scallion, Walnut. 21

Entrées

Lamb Burger Julienne Dates, Feta & Goat Cheese Fondue, Pickled Persian Cucumber, Baby Watercress. 22

Rosemary Shrimp Fettuccine Blistered Heirloom Tomato, Fresh Basil with a Tomato Mascarpone Sauce. 29

Riviera Salmon Asparagus, Braised Fennel, Pea Purée, Basil Olive Oil. 31

Hanger Steak Baby Kale, Arugula, Pine Nut, Romesco with Almond & Hazelnut. 26

Sides

Mediterranean Fries 10

Asparagus Lemon Zest, Garlic & Shallot 10

Organic Mushrooms Rosemary, Garlic Emulsion, Fresh Herbs 10

Sautéed Spinach Fig, Garlic, Almond 10

FIG & OLIVE

Mother's Day Brunch

Chef de Cuisine Pascal Condomine

FIG & OLIVE is about passion for the best olive oils, flavors and cuisine from the French Riviera. Our menu is centered around olive oils and ingredients carefully selected from premier farms and vendors for their genuine taste and seasonality.

Featured Cocktails

The White Rose 14

Baileys Almande, Coconut Water, Rose Simple Syrup, Cinnamon

Le Jardin 16

Ketel One Botanical Cucumber & Mint, Serrano Chili, Cucumber, Agave & Club Soda.

Crostini

3 FOR 14 | 6 FOR 23

Forest Mushroom Truffle & Artichoke

Manchego Fig & Marcona Almond

Burrata Tomato & Pesto

Goat Cheese Caramelized Onion

Gorgonzola Apple, Red Pepper Marmalade

Beef Tartar* Spicy Mustard Aioli, Pickled Chilies, Micro-Herb Salad

Marinated Shrimp Meyer Lemon & Micro-cilantro

Smoked Salmon Crème Fraîche

Prosciutto Olive, Ricotta & Walnut



Prix Fixe 48

Appetizer

Zucchini Velouté

Stuffed Zucchini Blossom, Ricotta Salata.

Avocado & Quail Egg Toast

Whole Grain Bread, Avocado, Hard-Boiled Quail Egg, Radish, Spiced Heirloom Tomatoes, Lemon Zest, Olive Dust.

Mushroom Croquette

Truffle Aioli, Parmesan.

Burrata & Heirloom Tomato

Local Watermelon & Tomatoes, Cider Dressing, Black Olive Dust.

Main Course

Branzino a la Plancha

Cauliflower Couscous Salad, Tajine Spiced Vegetables, Green Almond Olive Oil Sauce.

Zucchini Ravioli

Fennel, Basil Purée, Vegetable Confit, Ricotta Salata, Pine Nuts.

Riviera Salmon

Asparagus, Braised Fennel, Pea Purée, Basil Olive Oil.

Chicken Paillard Salad

Arugula, Brussels Sprout, Haricot Vert, Red Bell Pepper, Pickled Red Onion, Almond, Lemon.

French Toast

Mixed Berries, Vermont Maple Syrup with Lavender, Vanilla Whipped Cream.

French Omelet

Fines Herbes, Goat Cheese, Mediterranean Fries, Mixed Greens.

Poached Egg Byaldi

Organic Egg, Confit Byaldi, Brandade Cake, Tardivo & Watercress Salad with Honeybell Vinaigrette.

Dessert

Strawberry Crostini

Rhubarb Mascarpone, Fresh Strawberries, Balsamic Glaze, Micro-Basil.

Fig Tasso

Fresh Fig, 18-Year Balsamic, Fig Ice Cream.

*Eating raw or undercooked fish, shellfish, eggs, or meat increases the risk of foodborne 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.

Wine by the Glass

Champagne & Sparkling Wine

Prosecco – Luca Paretti, LØVO Doc Brut, Treviso, Italy NV. <i>Understated Aromas of Green Apple & Peach With Floral Notes</i>	14
Sparkling Wine – Syltbar, Rosé, Friuli, IT NV. <i>Lychees, Citrus, Elegant</i>	17
Champagne – Veuve Clicquot, Yellow Label, Reims, FR NV. <i>Baked Apple, Pear, Peach</i>	24
Champagne – Moët & Chandon, Rosé Impérial, Épernay, FR NV. <i>Raspberry, Cherry, Floral</i>	28

White

	GLASS / CARAFE
Sauvignon Blanc – Château Laulerie, Bergerac, FR 2016. <i>Floral, Pear, Balanced</i>	14 / 29
Riesling – Willm, Alsace, France 2016. <i>Dry with Great Definition of the Fruit, Floral & Mineral Character</i>	15 / 30
Pinot Grigio – Barone Fini, Valdadige, IT 2016 <i>Floral, Crisp, Fresh</i>	16 / 33
Chardonnay – Laguna, Russian River Valley, CA 2015. <i>Stone Fruit, Tangerine, Creamy</i>	17 / 35
Sauvignon Blanc – Domaine de Tonnellerie, Sancerre, FR 2016. <i>Peach, Minerality, Elegant</i>	18 / 37
Chardonnay – Simonnet-Febvre, Chablis, Burgundy, France, 2016. <i>Floral & Mineral Aromas on the Nose, Typical Chardonnay of Butter & Brioche, Aromatic Persistence</i>	20 / 40

FIG & OLIVE

Red

	GLASS / CARAFE
Sangiovese Blend – Florentia Chianti, Tuscany, IT 2016. <i>Black Cherry, Dark Chocolate, Bright</i>	14 / 29
Tempranillo – Valserrano, Crianza, Rioja, SP 2014. <i>Perfect Balance of Red Fruit, Fine Tannin</i>	16 / 33
Malbec – Bodega Caro, Aruma, Mendoza, ARG 2017. <i>Intense, Red Fruit, Fine Tannins</i>	16 / 33
Pinot Noir – Andre Montessuy, Bourgogne, Burgundy, FR 2016. <i>Notes of raspberries and strawberries highlighted by a subtle spicy background</i>	17 / 35
Cabernet Sauvignon – Château Lalande, Cru Bourgeois, Bordeaux, FR 2014. <i>Tobacco, Cedar, Ripe Fruit</i>	17 / 35
Pinot Noir – High Hook, Oregon, 2015. <i>Flavors of Black Cherries, Refreshing Acidity</i>	18 / 37
Cabernet Sauvignon – Vindicated, Napa Valley, CA 2015. <i>Black Fruit, Rich Oak, Cassis</i>	20 / 40

Rosé

	GLASS / CARAFE / BOTTLE
Grenache/Zinfandel/Carignan – Smoke Tree, California, 2017. <i>Red Fruit, Smooth, Bright</i>	15 / 31 / 58
Cinsault/Grenache/Syrah – Château Miraval, Côtes de Provence, France 2017. <i>Raspberry, Peach, Minerality</i>	18 / 37 / 68

Brunch Cocktails

Blood Orange Mimosa

Blood Orange Purée & Orange Juice Topped With Sparkling Wine. 11

F&O Bloody Mary

Tomato Juice, a Medley of Spices and Vodka. 12

Bellini

Peach Purée, Lemon Juice & Peach Liquor Topped With Sparkling Wine. 10

Mimosa & Bellini Service

PLEASE ENJOY A CUSTOMIZABLE EXPERIENCE WITH A BOTTLE OF SPARKLING WINE OR CHAMPAGNE.

Purées

Blood Orange | Peach | Raspberry

Garnishes

(CHOOSE THREE)

Orange	Green Apple	Pomegranate Seeds
Strawberry	Raspberry	Blackberry

Suggested Bottles

Prosecco – Luca Paretti, LØVO Doc Brut, Treviso, IT NV. <i>Understated Aromas of Green Apple & Peach With Floral Notes</i>	49
Grenache/Cinsault/Tibouren – Coeur Clementine Rose, Provence, FR NV. <i>Balance Between Clarity, Color & Vibrant Aromas</i>	58
Veuve Clicquot Yellow, Reims, FR NV. <i>Baked Apple, Pear, Peach</i>	96
Moët & Chandon, Rosé Impérial, Épernay, FR NV. <i>Raspberry, Cherry, Floral</i>	106

Coffee, Espresso & Tea

REGULAR OR DECAFFEINATED

American Drip	4.75
Espresso	5
Cappuccino	5.75
Macchiato	5
Latte	5.75
Double Espresso	5.75
Tea (Seasonal Selections)	5