

FIG & OLIVE

LUNCH

WINTER SEASON

We believe in the magic of the Mediterranean cuisine, concentrating on the freshest & simplest ingredients to feed both the body & the mind. Our menu is centered around olive oils & ingredients carefully selected from premier farms & vendors for their genuine taste & seasonality.

POUR LA TABLE

RIVIERA CROSTINI		
CHOICE OF THREE 16 CHOICE OF SIX 28		
Burrata, Roasted Cherry Tomatoes, Basil Pesto, Toasted Pine Nuts	Confit Caramelized Onions, Flavored Goat Cheese	Prosciutto, Manchego Cheese, Fig Jam & Spicy Almonds

MEZZE

EACH 10 | TASTING 23

Labneh, Roasted Grapes, Date Molasses

Baba Ghanoush, Tahini, Aleppo Chili & Cilantro

Sweet Potato Hummus, Pumpkin Seed Dukkah, Spicy Crunch

SMALL PLATES

Yellowfin Tuna Carpaccio* 24
Arbequina Olive Oil, Preserved Lemon & Jalapeño, Shallots, Pickled Fennel, Crispy Sunchokes.

Tuna Meatballs 21
Rosemary & Lemon Yogurt, Green Olive Gremolata, Toasted Pine Nuts.

Burrata di Bufala 19 
Roasted Golden Beets, Honeycrisp Apple, Apple Cider Vinaigrette, Pistachio.

Sweet Potato & Goat Cheese Flatbread 20
Pumpkin Dukkah, Pickled Onions & Chili Oil.
ADD PROSCIUTTO 6 SUPPLEMENT

Wild Mushroom Croquettes 16
Black Truffle Aioli.

SALAD

WITH GRILLED CHICKEN ADD 10, SALMON ADD 13, SHRIMP ADD 11, STEAK ADD 14


Little Gem Salad* 18 
Shaved Cucumber, Avocado, Toasted Almonds, Ricotta Salata, Fresh Herbs & Shallot Mustard Vinaigrette.

FIG & OLIVE Salad 21 
Kale & Red Cabbage, Figs, Sun-Dried Tomato, Shaved Pear, Gorgonzola Cheese, Candied Pecans.

Riviera Shrimp & Salmon Salad* 29
Frisée, Arugula, Shaved Fennel, Avocado, Grapefruit, Charred Lemon Vinaigrette, Za'atar.

FIG & OLIVE

PRIX FIXE LUNCH

30 PER PERSON

RIVIERA CROSTINI

12 SUPPLEMENT | CHOOSE THREE

Burrata, Roasted Cherry Tomatoes, Basil Pesto, Toasted Pine Nuts
Confit Caramelized Onions, Flavored Goat Cheese
Prosciutto, Manchego Cheese, Fig Jam & Spicy Almonds

APPETIZERS

Baby Arugula Salad

Charred Lemon Vinaigrette, Honeycrisp Apple, Grated Grana Padano, Toasted Almonds, Za'atar.

Tuna Meatballs

Rosemary & Lemon Yogurt, Green Olive Gremolata, Toasted Pine Nuts.

Mediterranean Chickpea Tacos

Charred Riviera Vegetables, Sweet Potato Hummus, Chili Crisp.

Wild Mushroom Croquettes

Black Truffle Aioli.

ENTRÉES

Grilled Yogurt-Marinaded Chicken

Ciabatta, Tomato Agrodolce, Avocado, Red Onion, Arugula.

Mediterranean Baked Eggs

Tomato Sauce, Riviera Vegetables & Feta, Farm Egg, Basil & Grilled Country Bread.

Salmon Burger

Cucumber Tzatziki, Harissa Tapenade, Red Onions & Arugula, Rosemary & Parmesan French Fries.

Paccheri

Riviera Tomato Sauce, Confit Eggplant.
ADD BURRATA 5 SUPPLEMENT

DESSERT

\$6 SUPPLEMENT

Café Gourmand

Espresso & Selections of Riviera "Douceureries."

SANDWICH & BURGER

FIG & OLIVE Burger* 28

Brandy Caramelized Onions, Applewood Bacon, Gruyère Cheese, Grainy Mustard Sauce, Rosemary Parmesan Fries.

Salmon Burger 27

Cucumber Tzatziki, Harissa Tapenade, Red Onions & Arugula, Rosemary & Parmesan French Fries.

Tuna Sandwich 28

Seared Rare Tuna, Prosciutto, Avocado, Basil Pesto & Spicy Mayo.

Crushed Avocado Toast 17

Chili Crisp, Feta, Pickled Shallot, Cilantro, Soft Hard-Boiled Egg.

(WITH CANDY BACON ADD 2, SALMON PASTRAMI ADD 4)

Grilled Yogurt-Marinaded Chicken 24

Ciabatta, Tomato Agrodolce, Avocado, Red Onion, Arugula.

ENTRÉES

Atlantic Salmon* 29

Moroccan Spiced, Cauliflower Tahini, Haricots Verts, Almonds, Golden Raisins, Saffron Verjus.

Free-Range Chicken Paillard 25

Shaved Fennel & Arugula, Roasted Tomatoes, Sicilian Pesto.

Mediterranean Baked Eggs 22

Tomato Sauce, Riviera Vegetables & Feta, Farm Egg, Basil & Grilled Country Bread.

Paccheri 28

Riviera Tomato Sauce, Confit Eggplant, Burrata.
ADD SHRIMP 8 SUPPLEMENT

STEAK FRITES

Rosemary-Parmesan Fries & Arugula Salad, Served with a Choice of F&O Steak Sauce or Brandy Peppercorn Sauce.

8 oz 42

 Gluten Friendly

*Eating raw or undercooked fish, shellfish, eggs, meat, cheese or unpasteurized cheese 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.