Our Philosophy

Our story begins in Provence where fig and olive trees are a symbol of peace and prosperity. Located between the Alps and the Mediterranean Sea, Provence has always been a crossroads of people, cultures and flavors. Inspired by such abundance and diversity, we founded FIG & OLIVE to pay tribute not only to the French region, but also to the Mediterranean gastronomic heritage.

We believe in the magic of the Mediterranean cuisine, concentrating on the freshest and simplest ingredients to feed both the body and the mind. Traditional recipes are reinvented in a contemporary way to showcase our passion for food and what we stand for: family, authenticity and creativity.

Bienvenue.

Our Culinary Team

LED BY
Chef de Cuisine Paul Rhones
& the DC Sous Chef Team
Burrata & Heirloom Tomato
Local Watermelon & Tomatoes, Cider Dressing, Black Olive Dust. 17

Mushroom Croquette
Truffle Aioli, Parmesan. 16

Zucchini Carpaccio
Lemon, Pine Nut, Parmesan, Picholine Oil Dressing. 15

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

Heirloom Tomato Gazpacho
Grilled Shishito Peppers, Pickled Watermelon Rind, European Cucumbers & a Little Spice. 15

Octopus Carpaccio
Pimenton Dressing, Roasted Peppers & Olive Dust. 21

Yellowfin Tuna Carpaccio*
Cilantro, Marcona Almond, Cherry Tomato, Toasted Sesame Oil. 18

Marinated Olives
Cerignola, Royal Atlas, Gaeta, Kalamata Tipo, Alfonso, Sevillano. 7

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

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

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Sharing & Appetizer

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La Grande Escape  129
Escape to the South of France for an afternoon with a bottle of Veuve Clicquot, Trio of Signature Crostini, Marinated Olives and a taste of the sea with our Plateau de Fruits de Mer*.

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Salad

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
Salade de Laitue  Butter Lettuce, Tomato, Shallot, Champagne Vinegar. 12
Chicken Paillard Salad  Butterflied Chicken Breast with a Red Pepper & Caper Relish, Arugula, Brussels Sprout, Haricot Vert, Pickled Red Onion, Almond & Lemon. 22
Lobster Salad  Lobster Claws & Knuckles Poached in Herbes de Provence Olive Oil & Espelette Pepper with Butter Lettuce, Watercress, Fresh Heart of Palm, French Radish, Kumato Tomato, Pimenton Brioche Croutons & Picholine Dressing. 29
FIG & OLIVE SALAD  Manchego, Gorgonzola Dolce, Fig, Apple, Tomato, Olive, Scallion, Walnut with F&O Dressing. 21
Quinoa Tabbouleh  Baby Kale, Dried Turkish Fig, Mint, Parsley, Pickled Onion, Preserved Lemon, Spicy Kumquat & Citrus Dressing. 16
Breakfast

**Avocado & Quail Egg Toast**  Whole Grain Bread, Avocado, Hard-Boiled Quail Egg, Radish, Spiced Heirloom Tomatoes, Lemon Zest, Olive Dust.  16

**French Toast**  Mixed Berries, Vermont Maple Syrup with Lavender, Vanilla Whipped Cream.  16

**Fig & Walnut Pancakes**  Two Fluffy Pancakes, Sliced Fig, Walnuts, Whipped Cream & Fig Infused Maple Syrup.  16

**Smoked Salmon Poached Eggs**  Served with Crème Fraîche & Frisée Salad with Pickled Radish.  19

**Poached Egg with Prosciutto di Parma**  Manchego Cheese, Pear, Hollandaise Sauce, Mixed Greens Salad.  19

**Provençal Breakfast**  Two Farm Fresh Eggs, Crisp Hash Brown, Chicken Apple Sausage, Pancetta, Stuffed Kumato Tomato.  18

**French Omelet**  Fines Herbes, Goat Cheese, Mediterranean Fries, Mixed Greens.  18

**Steak & Egg**  Sliced Grass-Fed Beef Filet, Farm Fresh Eggs, Crispy Potatoes, Chimichurri Sauce & Watercress Salad.  25

Entrées

**Riviera Salmon**  Seared Scottish Salmon with Asparagus, Braised Fennel, Pea Purée & Basil Olive Oil.  31

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

**Wild Mushroom Rigatoni**  Porcini Truffle Mascarpone, Cremini Mushrooms, Forest Mushrooms, Chives.  25

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

Sandwich & Burgers

*SERVED WITH A SIDE OF MIXED GREENS DRIZZLED WITH FIG BALSAMIC DRESSING & SKINNY FRIES (TRUFFLE FRIES ADD 3)*

**F&O Burger**  Tomato, Pickled Onion, Choice of Cheese, Brioche Bun, Chef’s Sauce.  20

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

**Salmon Burger**  Tomato, Avocado, Brioche Bun, Dill & Caper Mayonnaise.  21

**Lemon Chicken Sandwich**  Red Cabbage Slaw, Garlic Aioli, Watercress, Baguette.  20

Sides

- **Skinny Fries**  6
- **Truffle Fries**  10
- **Asparagus**  10
- **Lemon Zest, Garlic & Shallot**
- **Ratatouille**  10
- **Sautéed Spinach**  10
- **Fig, Garlic, Almond**
- **Organic Mushrooms**  10
- **Rosemary, Garlic Emulsion**
- **Fresh Herbs**
- **Double-Smoked Bacon**  10
- **Chicken Apple Sausage**  10

*Gluten Friendly*

**Prix Fixe**  34

- **Bottomless Mimosas**  (ADD 16)
- **2 HOUR LIMIT PER TABLE**

- **Bread & Pastry Assortment**  (ADD 8)

- **Heirloom Tomato Gazpacho**
- **Mushroom Croquette**
- **FIG & OLIVE Salad**

- **French Omelet**
- **Chicken Paillard Salad**
- **French Toast**

- **Seasonal Sorbet**
- **Pot de Crème**

*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.*
Dessert

**Apple Tart**  Thinly Sliced Granny Smith Apples, Crisp Puff Pastry, Cider Glaze, Apple Chip, Vanilla Ice Cream.  12

**Brûléed Cheesecake**  Amarena Cherry, Cookie Crumble & Cherry Syrup.  13

**Chocolate Obsession**  Whipped Truffle Ganache, Chocolate Obsession Cake, Raspberry & Chocolate Glaze.  14

**Pot de Crème**  Milk & White Chocolate Crème, Meringue Crisp, Hazelnut Praline.  13

**Seasonal Sorbet**  Green Apple & Orange Sorbets Paired with Olive Oil, Citrus & Micro-Basil.  12

**FIG & OLIVE Tasting**  Four Bite-Sized Desserts—Chocolate Obsession, Seasonal Sorbet, Crunchy Praline, Pot de Crème.  15

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**Café Gourmand**  8

COFFEE OR TEA WITH A SIDE OF CRUNCHY PRALINE & A CHOICE OF ONE BITE-SIZED DESSERT

Pot de Crème or Sorbet

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**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

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**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 & Peach Liqueur Topped with Sparkling Wine.  10

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**Mimosa & Bellini Service**

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

**Purées**

Blood Orange | Peach | Raspberry

**Garnishes**

(CHOSE THREE)

Orange | Strawberry | Raspberry | Blackberry | Pomegranate Seeds

**Suggested Bottles**

Cava – Loxarel, Brut, Penedès, SP 2016.  55

Grapefruit, Floral, Creamy

Veuve Clicquot Yellow, Reims, FR NV.  109

Baked Apple, Pear, Peach

Moët & Chandon, Rosé Impérial, Épernay, FR NV.  120

Raspberry, Cherry, Floral