Thank you so much for joining us! We are currently offering a limited a la carte menu while we work to build back our business. We are so excited to welcome you back and appreciate the support!

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.

**Signature Selection**

EACH 8 | TRIO 21

Charred Octopus, Spicy Feta, Pickled Jalapeño, Fried Chickpeas
Ratatouille Niçoise, Tapenade & Sunny Quail Egg
Brandade, Chorizo & Tomato Concassee

**Rainbow Carrots & Sweet Potatoes**

17
Hummus, Toasted Seeds & Nuts, Pomegranate, Tahini & Harissa Oil.

**Zucchini Flower Beignets**

12
Lightly Coated with a Chickpea & Rosemary Batter, Riviera Tomato Sauce.

**Spanish Octopus**

19
Chickpea Riviera Style, Chorizo, Piquillo Peppers & Romesco Sauce.

**Tuna Tartar**

19
Avocado, Pickled Fennel & Cucumber, Toasted Pistachio & Potato Gaufrette.

**Salad**

WITH GRILLED CHICKEN ADD 8, SALMON ADD 9, SHRIMP ADD 10 OR BEELER’S APPLEWOOD BACON ADD 9

**Little Gem Salad**

16
Shaved Cucumber, Grilled Avocado, Toasted Almonds, Ricotta Salata, Fresh Herbs & Shallots Mustard Vinaigrette.

**Frisée Salad**

19

**FIG & OLIVE Salad**

16
Kale & Red Cabbage, Shaved Pear, Gorgonzola Cheese, Figs, Red Grapes, Candied Pecan.

**Quinoa, Lentils & Kale Salad**

19
Pastrami Smoked Salmon, Avocado, Pickled Onions & Beet Chips, Lemon Honey Vinaigrette.

**Pour la Table**

**Heirloom Tomatoes & Burrata**

18
Rosemary & Honey Grilled Peach, Basil Oil.

**Rainbow Carrots & Sweet Potatoes**

17
Hummus, Toasted Seeds & Nuts, Pomegranate, Tahini & Harissa Oil.

**Zucchini Flower Beignets**

12
Lightly Coated with a Chickpea & Rosemary Batter, Riviera Tomato Sauce.

**Seasonal Selection**

CHOICE OF THREE 15 | CHOICE OF SIX 24

Seared Tuna, Chickpeas & Artichokes, Pickled Red Onions, Riviera Sauce
Lemon Ricotta, Caramelized Pear, Celery Leaves, Honey, Candied Pecan
Sliced Beef, Mushrooms & Spinach, Crispy Shallots, Gravy Mustard Sauce
Confit Caramelized Onions, Flavored Goat Cheese

**Pasta**

**Heirloom Tomato Fettuccine**

21
Blistered Heirloom Tomato, Fresh Basil with a Tomato Mascarpone Sauce. (WITH ROSEMARY GRILLED SHRIMP ADD 7)

**Spaghetti “Amalfi Coast Style”**

29
Zucchini Three Ways, Manila Clams & Anchovy Croutons.

**Entrées**

**Grass-Fed Hanger Steak**

34
Cassoulette of Baby Carrots, Hen of the Wood Mushroom & Pearl Onions, Parmesan Potato Wedges, Chimichurri Sauce.

**Berkshire Pork Loin**

32
Espelette Crusted, Roasted Potato, Cipollini Onions & Chorizo, Fig & Peach Mostarda.

**Free-Range Chicken**

28

**Atlantic Salmon**

30
Harissa Marinated, Eggplant & Red Bell Pepper Caviar, Crispy Chickpeas, Cerignola Olives, Lemon Verbena Lobster Jus.

**Branzino “A la Plancha”**

32
Fennel, Zucchini & Patty Pan Squash, Manila Clams, Almonds & Basil, Marinière Saffron Jus.

**F&O Burger**

23
Tomato, Pickled Onion, Choice of Cheese, Brioche Bun, Chef’s Sauce. Served with a Side of Skinny Fries. (TRUFFLE FRIES ADD 3)

**Sides**

9 EACH | THREE FOR 24

Crushed Potato & Zucchini
Tapenade & Basil

Rainbow Carrots
Toasted Seeds & Nuts, Tahini

Ratatouille Niçoise
Farm Egg & Tapenade

Sautéed Baby Spinach
Figs, Garlic, Almonds

Skinny Fries
Truffle Fries (ADD 3)

*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**

**Celebration Cake** 13 for one | 28 full

**Chocolate Pot de Crème** 12
Crunchy Hazelnut Praline & Vanilla Cream.

**Seasonal Sorbet** 9
Green Apple & Orange Sorbets Paired with Olive Oil, Citrus & Micro-Basil.

**Apple Tart** 11
Thinly Sliced Granny Smith Apples, Crisp Puff Pastry, Cider Glaze, Apple Chip, Vanilla Ice Cream.

**Signature Cocktails**

**The FIG & OLIVE**
Black Fig Vodka, Ruby Port, Lemon juice, Honey, Massenez Rosemary Liqueur, Pierre Ferrand Curaçao, Ricard Pastis. 15

**Rossellini**
Tart and sweet with a perfect balance
Giffard Crème de Fruits de la Passion, Vodka, Blood Orange Purée, Lime Juice. 14

**Cucumber Cosmo**
Refreshing and smooth with a floral finish
Organic Cucumber Vodka, Elderflower Liqueur, Cucumber Purée, Lime Juice. 14

**Autumn Cider**
A rich cocktail with a delightful texture
Bourbon, Apple Brandy, Apple Cider, Lime Juice, Maple Syrup & Seasonal Spices. 12

**La Vie en Rose**
The magic spell you cast, this is la Vie en Rose
Berry-Infused Tanqueray Gin, Giffard Pamplemousse Rose Liqueur, Splash of Champagne, Rose Water, Lemon Juice, Dried Rosebud Garnish. 14

**Champs de Fraises**
Classic & elegant champagne cocktail with bursts of strawberry flavor
Sparkling Wine with Strawberry Confiture, Elderflower Liqueur, Citrus Bitters & Earl Grey Tea. 12

**Rosé Sangria**
Rosé Wine, Pamplemousse Liqueur, Cranberry juice, Grapefruit & Raspberry Garnish. 12

**Sirocco**
Pueblo Viejo Reposado Tequila, Massenez Basil Liqueur, Massenez Cilantro Liqueur, Agave, Lime Juice, Harissa Salt. 15

**Champagne & Sparkling**

Champagne – Moët & Chandon, Rosé Impérail, Epernay, FR NV. 28
- Raspberry, Cherry, Floral

Champagne – Veuve Clicquot, Yellow Label, Reims, FR NV. 24
- Baked Apple, Pear, Peach

Sparkling Wine – Syltbar, Rosé, Friuli, IT NV. 17
- Lychees, Citrus, Elegant

Prosecco – Luca Parietti, LØVO Doc Brut, Treviso, Italy NV. 14
- Understated Aromas of Green Apple & Peach With Floral Notes

**Rosé**
Grenache Blend - FIG & OLIVE, Coeur de Rosé, Côtes de Provence, France 2019.
- Notes of Lychee, Citrus with an Elegant, Balanced Finish

Syrah/Mourvèdre Blend – Simple Life Rosé, Sonoma County, CA, 2018.
- Layers of Ripe Fruit, Citrus & Floral Flavors, Good Mineralty

- Raspberry, Strawberry, Fresh

**Wine By The Glass**

**RED**
- Cabernet Sauvignon – The Vice, The House, Napa Valley, CA 2017. 19
- Black Fruit, Dried Violet, Mocha, Black Tea & Cigar
- Pinot Noir – High Hook, Oregon, 2016. 18
- Flavors of Black Cherries, Refreshing Acidity
- Pinot Noir – Andre Montessuy, Bourgogne, Burgundy, FR 2017. 17
- Notes of raspberries and strawberries highlighted by a subtle spicy background
- Cab Sauv – Château Lalande, Cru Bourgeois, Bordeaux, FR 2016. 17
- Tobacco, Cedar, Ripe Fruit
- Tempranillo – Valserrano, Crianza, Rioja, SP 2017. 16
- Perfect Balance of Red Fruit, Fine Tannin
- Malbec – Bodega Caro, Arum, Mendoza, ARG 2017. 16
- Intense, Red Fruit, Fine Tannins
- Merlot – Pedroncelli, Sonoma Coast, CA. 15
- Freshly Ground Black Pepper with Vanilla & Toast Notes on the Finish
- Sangiovese Blend – Florentia Chianti, Tuscany, IT 2016. 14
- Black Cherry, Dark Chocolate, Bright

**WHITE**
- Chardonnay – Simonnet-Febvre, Chablis, Burgundy, France, 2018. 20
- Fine Citrus Notes with Hints of Green & Yellow Apples
- Sauvignon Blanc – Domaine de Tonnellerie, Sancerre, FR 2018. 18
- Peach, Mineralilty, Elegant
- Chardonnay – Laguna, Russian River Valley, CA 2016. 17
- Stone Fruit, Tangerine, Creamy
- Pinot Grigio – Barone Fini, Valdadige, IT 2018. 16
- Floral, Crisp, Fresh
- Riesling – Willm, Alsace, France 2018. 15
- Hints of Lemon, Fresh Fruits & Citrus
- Sauvignon Blanc – Château de la Roche, Loire, FR 2016. 14
- Crisp, Apple, Citrus
- Sauvignon Blanc – Biscaye Baie, Côtes de Gasconge, FR 2018. 12
- Fresh & Crisp in the Mouth, White Flowers Nose