

FIG & OLIVE

BRUNCH

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 17 CHOICE OF SIX 32		
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.

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


Spanish Octopus a la Plancha 27
Fingerling Potatoes, 'Nduja, Celery, Red Onion, Capers, Mojo Picón.

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.

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

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THE BRUNCH ESSENTIALS

Steak & Egg* 29
Sirloin Steak & Farm Egg, Crispy Crushed Potatoes, Chimichurri Sauce, Mixed Greens Salad.

Mushroom & Goat Cheese Omelet 18
Forest Mushrooms, Fresh Goat Cheese & Fines Herbes with Baby Greens Salad.
WITH EGG WHITE ADD 2

Mediterranean Baked Eggs 22
Tomato Sauce, Riviera Vegetables & Feta, Farm Egg, Basil & Grilled Country Bread.

Brioche French Toast 19
Roasted Seasonal Fruit, Warm Vermont Maple Syrup.

SANDWICH & BURGER

Tuna Sandwich 28
Seared Rare Tuna, Prosciutto, Avocado, Basil Pesto & Spicy Mayo.

Grilled Yogurt-Marinated Chicken 24
Ciabatta, Tomato Agrodolce, Avocado, Red Onion, Arugula.

Salmon Burger 27
Cucumber Tzatziki, Harissa Tapenade, Red Onions & Arugula, Rosemary & Parmesan French Fries.

FIG & OLIVE Burger* 32
Brandy Caramelized Onions, Applewood Bacon, Gruyère Cheese, Grainy Mustard Sauce, Rosemary Parmesan Fries.

Crushed Avocado Toast 17
Chili Crisp, Feta, Pickled Shallot, Cilantro, Soft Hard-Boiled Egg.
(WITH CANDY BACON ADD 2, SALMON PASTRAMI ADD 4)

SIDES

11 EACH

Rosemary & Parmesan Fries
Truffle Fries (ADD 3)

Roasted Baby Carrots
Harissa Oil, Pumpkin Seed Dukkah

MIMOSA SERVICE

PLEASE ENJOY A CUSTOMIZABLE EXPERIENCE WITH A BOTTLE OF SPARKLING WINE & OUR SELECTION OF JUICES & GARNISHES

Selection of Juices CHOOSE THREE
Orange | Strawberry | Pomegranate | Peach

Selection of Garnishes CHOOSE THREE
Pomegranate Seeds | Orange | Strawberry | Blueberry

Prosecco — Luca Paretti, LØVO Doc Brut, Treviso, Italy NV. 96

House Sparkling 54

*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.