

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 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.

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

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.

Sweet Potato & Goat Cheese Flatbread

Pumpkin Dukkah, Pickled Onions & Chili Oil.

Wild Mushroom Croquettes

Black Truffle Aioli.

ENTRÉES

Grilled Chicken Sandwich

Spiced Yogurt Marinade, Tomato Agrodolce, Avocado, Red Onion, Arugula, Rosemary & Parmesan French Fries.

Mediterranean Baked Eggs

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

Salmon Burger

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

Squash Risotto

Roasted Delicata, Grana Padano, Aged Balsamic, Sage.

DESSERT

\$6 SUPPLEMENT

Café Gourmand

Espresso & Selections of Riviera "Douceries."

LIMITED TO PARTIES OF 10 OR FEWER.

SANDWICH & BURGER

FIG & OLIVE Burger* 30

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

Grilled Chicken Sandwich 24

Spiced Yogurt Marinade, Tomato Agrodolce, Avocado, Red Onion, Arugula, Rosemary & Parmesan French Fries.

Salmon Burger 27

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

Crushed Avocado Toast 17

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

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

ENTRÉES

Moroccan-Spiced Salmon* 29

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

Squash Risotto 27

Roasted Delicata, Grana Padano, Aged Balsamic, Sage.

Free-Range Chicken Paillard 25

Shaved Fennel & Arugula, Roasted Tomatoes, Sicilian Pesto.

 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.