

FIG & OLIVE

BRUNCH SPRING 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, Pomegranate, Date Molasses, Za'atar

Baba Ghanoush, Tahini, Aleppo Chili & Cilantro

Roasted Carrot Hummus, Pumpkin & Cumin Seed
Dukkah

SMALL PLATES

Yellowfin Tuna Crudo* 26

Jalapeño-Fennel Salsa Verde, Labneh, Lightly Pickled Fennel.

Spanish Octopus a la Plancha 27 🌿

Fingerling Potatoes, 'Nduja, Celery, Red Onion, Capers, Mojo Picón.

Burrata di Bufala 19 🌿

Roasted Baby Beets, Pickled Shallot, Toasted Pistachio.

Smoked Salmon Flatbread 21

Everything Dukkah, Lemon & Garlic Mascarpone, Red
Onion, Capers, Dill.

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 22 🌿

Frisée, Radicchio, Shaved Fennel, Black Mission Figs, Sun-
Dried Tomatoes, Gorgonzola Dolce, Candied Pecans.

Riviera Shrimp & Salmon Salad* 29 🌿

Frisée, Arugula, Shaved Fennel, Avocado, Grapefruit, Charred Lemon
Vinaigrette, Za'atar.

FIG & OLIVE

THE BRUNCH ESSENTIALS

Steak & Egg* 25
Harissa-Rubbed Sirloin, Sunny Farm Egg, Riviera Home Fries, Chimichurri, Mixed Greens Salad.

Cacio e Pepe Soft Scrambled Eggs 19
Grilled Focaccia, Black Truffle Bechamel, Prosciutto Di Parma, Grana Padano.

Mushroom & Goat Cheese Omelet 19
Forest Mushrooms, Asparagus, Herb Goat Cheese, Riviera Home Fries, Baby Greens Salad.
WITH EGG WHITE ADD 2

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

SANDWICH & BURGER

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

Grilled Chicken Sandwich 24
Spiced Yogurt Marinade, Tomato Agrodolce, Avocado, Red Onion, Arugula, Rosemary & Parmesan French Fries.

Salmon Burger 27
Cucumber Tzatziki, Pickled Red Onion, Arugula, Rosemary & Parmesan French Fries.

FIG & OLIVE Burger* 28
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 4, SALMON PASTRAMI ADD 6)

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

SIDES

Labneh & Granola 15
Toasted Nuts & Seeds, Roasted Berries & Figs

Rosemary & Parmesan Fries 11
Truffle Fries (ADD 3)

Riviera Home Fries 11
Bravas Spice, Tomato Sofrito

Roasted Broccoli 11
Bagna Càuda, Breadcrumbs

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. 94

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.