Our culinary team is led by Chef de Cuisine Paul Rhones & the DC Sous Chef Team. We believe in the magic of the Mediterranean cuisine, concentrating on the freshest and simplest ingredients to feed both the body and the mind. Our menu is centered around olive oils and ingredients carefully selected from premier farms and vendors for their genuine taste and seasonality.

**Signature Crostini**

**Choice of Three** 14 | **Choice of Six** 23
- Forest Mushroom, Truffle & Artichoke
- Manchego, Fig & Marcona Almond
- Burrata, Tomato & Pesto
- Goat Cheese, Caramelized Onion
- Marinated Shrimp, Meyer Lemon & Micro-Cilantro
- Smoked Salmon, Crème Fraîche
- Prosciutto, Olive, Ricotta & Walnut
- Beef Tartar, Spicy Mustard Aioli, Pickled Chilies*

**Chef’s Selection Crostini**

**Trio of Seasonally Inspired Crostini** 21
- Ratatouille, Crispy Quail Egg, Black Olive Tapenade
- Charred Octopus, Spicy Feta, Pickled Jalapeño & Spiced Chickpea
- Brandade, Chorizo, Tomato Concasse

**Sharing & Appetizer**

**Mushroom Croquette** 16
- Truffle Aioli, Parmesan.

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

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

**Carrot & Ginger Soup** 15
- Fresh Ginger & Turmeric, Roasted Baby Heirloom Carrots, Orange Juice, Spanish Onions, Olive Oil Croutons.

**Burrata & Heirloom Beet** 17
- Red Apple, Radicchio di Treviso, Hazelnut, Dill and a Honey Apple Cider Dressing.

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

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

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

**Prime Beef Carpaccio** 20
- Truffle Oil, Grana Padano, Micro Arugula & Cured Heirloom Cherry Tomato.

**Hamachi Crudo** 19
- Preserved Orange, Basil Olive Oil.

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

**Salad**

**with grilled chicken add 9, salmon add 9, scallops add 11 or shrimp skewer add 10**

**Shrimp & Salmon Salad** 25
- Seared Scottish Salmon, Ayala Spiced Shrimp, Avocado, Marinated Fennel, Arugula, Heirloom Tomato, Citrus Dressing.

**Salade de Poulet** 22
- Chicken, Arugula, Tomato, Avocado, Orange, Dried Cranberry, Crouton, Blood Orange Dressing.

**Salade de Laitue** 12
- Butter Lettuce, Tomato, Shallot, Champagne Vinegar.

**Chicken Paillard Salad** 22

**Lobster Salad** 29
- Lobster Claws & Knuckles Poached in Herbe de Provence Olive Oil & Espelette Pepper with Butter Lettuce, Watercress, Fresh Heart of Palm, French Radish, Kumato Tomato, Pimenton Brioche Croutons & Picholine Dressing.

**Tuna Niçoise** 27

**FIG & OLIVE Salad** 21
- Manchego, Gorgonzola Dolce, Fig, Apple, Tomato, Olive, Scallop, Walnut with F&O Dressing.

**Quinoa Tabbouleh** 16
- Baby Kale, Dried Turkish Fig, Mint, Parsley, Pickled Onion, Preserved Lemon, Spicy Kumquat & Citrus Dressing.
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.

**ENTRÉES**

**Harissa Marinated Salmon** 32
Eggplant & Red Pepper Caviar, Spiced Chickpea, Cerignola Olives, Topped with Crispy Eggplant and Drizzled with a Lemon Verbena Lobster Jus.

**Paella del Mar** 34
Saffron Rice, Scallop, Black Tiger Shrimp, Calamari, Mussola.

**Kabocha Squash Risotto** 27
Roasted Kabocha, Pumpkin Seed, Fried Sage, Parmesan.

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

**Wild Mushroom Rigatoni** 24

**Chicken Tajine** 28
Moroccan-Spiced Chicken Served with Fig, Olive, Zucchini, Squash, Cauliflower, Tomato, Toasted Almond, Arbequina Olive Oil & Couscous with Cilantro & Harissa.

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

**SANDWICH & BURGERS**
Served with a side of mixed greens drizzled with fig balsamic dressing & skinny fries (truffle fries add 3)

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

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

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

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

**PRIX FIXE** 29

**Signature Crostini** (add 8)
Chef’s Choice of Three

**Carrot & Ginger Soup**

**Petit FIG & OLIVE Salad**

**Mushroom Croquette**

**Kabocha Squash Risotto**

**Chicken Paillard Salad**

**Harissa Marinated Salmon**

**SIDES**

**Ratatouille** 10
Eggplant, Bell Pepper, Zucchini, Garlic

**Mixed Green Salad** 10
F&O Dressing

**Skinny Fries** 8

**Truffle Fries** 10
Parmesan

**Sautéed Baby Spinach** 10
Fig, Garlic, Almond

**Organic Mushrooms** 10
Rosemary, Garlic Emulsion, Fresh Herbs

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