Our Philosophy

Our story begins in Provence where fig and olive trees are a symbol of peace and prosperity. Located between the Alps and the Mediterranean Sea, Provence has always been a crossroads of people, cultures and flavors. Inspired by such abundance and diversity, we founded FIG & OLIVE to pay tribute not only to the French region, but also to the Mediterranean gastronomic heritage.

We believe in the magic of the Mediterranean cuisine, concentrating on the freshest and simplest ingredients to feed both the body and the mind. Traditional recipes are reinvented in a contemporary way to showcase our passion for food and what we stand for: family, authenticity and creativity.

Bienvenue.

Our Culinary Team

LED BY
Chef de Cuisine Paul Rhones
& the DC Sous Chef Team
### Signature Crostini | 3 for 14 | 6 for 23

<table>
<thead>
<tr>
<th>Forest Mushroom</th>
<th>Goat Cheese</th>
<th>Marinated Shrimp</th>
</tr>
</thead>
<tbody>
<tr>
<td>Truffle &amp; Artichoke</td>
<td>Caramelized Onion</td>
<td>Meyer Lemon &amp; Micro-Cilantro</td>
</tr>
<tr>
<td><strong>Manchego</strong></td>
<td><strong>Pea</strong></td>
<td><strong>Smoked Salmon</strong></td>
</tr>
<tr>
<td>Fig &amp; Marcona Almond</td>
<td>Asparagus, Ricotta, Lemon</td>
<td>Crème Fraîche</td>
</tr>
<tr>
<td><strong>Burrata</strong></td>
<td><strong>Beef Tartar</strong>*</td>
<td><strong>Prosciutto</strong></td>
</tr>
<tr>
<td>Tomato &amp; Pesto</td>
<td>Spicy Mustard Aioli, Pickled Chilies, Micro-Herb Salad</td>
<td>Olive, Ricotta &amp; Walnut</td>
</tr>
</tbody>
</table>

### Chef's Selection | 3 for 19

<table>
<thead>
<tr>
<th>Jamón Ibérico</th>
<th>Truffle</th>
<th>Foie Gras</th>
</tr>
</thead>
<tbody>
<tr>
<td>Smoked Tomato Concasse</td>
<td>Artichoke, Parmesan</td>
<td>Macerated Truffle Dressing</td>
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<tr>
<td>****</td>
<td>****</td>
<td>****</td>
</tr>
</tbody>
</table>

### Sharing & Appetizer

<table>
<thead>
<tr>
<th>Mushroom Croquette</th>
<th>Zucchini Carpaccio</th>
<th>Roasted Cauliflower</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Heirloom Tomato Gazpacho</strong></td>
<td><strong>Octopus Carpaccio</strong></td>
<td><strong>Marinated Olives</strong></td>
</tr>
<tr>
<td><strong>Yellowfin Tuna Carpaccio</strong>*</td>
<td><strong>Marinated Olives</strong></td>
<td><strong>Yellowfin Tuna Carpaccio</strong>*</td>
</tr>
<tr>
<td><strong>Burrata &amp; Heirloom Tomato</strong></td>
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</tr>
<tr>
<td>Local Watermelon &amp; Tomatoes, Cider Dressing, Black Olive Dust.</td>
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</tr>
<tr>
<td><strong>Prime Beef Carpaccio</strong>*</td>
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</tr>
<tr>
<td>Truffle Oil, Grana Padano, Micro Arugula &amp; Cured Heirloom Cherry Tomato.</td>
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</tr>
<tr>
<td><strong>Hamachi Crudo</strong>*</td>
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</tr>
<tr>
<td>Preserved Orange, Basil Olive Oil.</td>
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</tr>
<tr>
<td><strong>Avocado &amp; Quail Egg Toast</strong></td>
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</tbody>
</table>

### Salad

*WITH GRILLED CHICKEN ADD 9, SALMON ADD 9, SCALLOPS ADD 11 OR SHRIMP ADD 10*

<table>
<thead>
<tr>
<th>Shrimp &amp; Salmon Salad</th>
<th>Salade de Poulet</th>
<th>Salade de Laitue</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Chicken Paillard Salad</strong></td>
<td><strong>Lobster Salad</strong></td>
<td><strong>Lobster Salad</strong></td>
</tr>
<tr>
<td><strong>Lobster Salad</strong></td>
<td><strong>Tuna Niçoise</strong></td>
<td><strong>Tuna Niçoise</strong></td>
</tr>
<tr>
<td><strong>FIG &amp; OLIVE Salad</strong></td>
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</tr>
<tr>
<td>Manchego, Gorgonzola Dolce, Fig, Apple, Tomato, Olive, Scallion, Walnut with F&amp;O Dressing.</td>
<td><strong>Quinoa Tabbouleh</strong></td>
<td>Manchego, Gorgonzola Dolce, Fig, Apple, Tomato, Olive, Scallion, Walnut with F&amp;O Dressing.</td>
</tr>
<tr>
<td><strong>Quinoa Tabbouleh</strong></td>
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</tr>
<tr>
<td>Baby Kale, Dried Turkish Fig, Mint, Parsley, Pickled Onion, Preserved Lemon, Spicy Kumquat &amp; Citrus Dressing.</td>
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**Entrées**

- **Riviera Salmon**  Seared Scottish Salmon with Asparagus, Braised Fennel, Pea Purée & Basil Olive Oil. 31
- **Paella del Mar**  Saffron Rice, Scallop, Black Tiger Shrimp, Calamari, Mussels. 34
- **Primavera Risotto**  Asparagus, Fresh Peas, Pea Tendrils & Grana Padano. 27
- **Rosemary Shrimp Fettuccine**  Blistered Heirloom Tomato, Fresh Basil with a Tomato Mascarpone Sauce. 29
- **Wild Mushroom Rigatoni**  Porcini Truffle Mascarpone, Cremini Mushrooms, Forest Mushrooms, Chives. 24
- **Chicken Tajine**  Moroccan-Spiced Chicken Served with Fig, Olive, Zucchini, Squash, Cauliflower, Tomato, Toasted Almond, Arbequina Olive Oil & Couscous with Cilantro & Harissa. 28
- **Hanger Steak**  Baby Kale, Arugula, Pine Nut, Romesco with Almond & Hazelnut. 26

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**Sandwich & Burger**

SERVED WITH A SIDE OF MIXED GREENS DRIZZLED WITH FIG BALSAMIC DRESSING & SKINNY FRIES (TRUFFLE FRIES ADD 3)

- **F&O Burger**  Tomato, Pickled Onion, Choice of Cheese, Brioche Bun, Chef’s Sauce. 20
- **Lamb Burger**  Julienne Dates, Feta & Goat Cheese Fondue, Pickled Persian Cucumber, Baby Watercress. 22
- **Salmon Burger**  Tomato, Avocado, Brioche Bun, Dill & Caper Mayonnaise. 21
- **Lemon Chicken Sandwich**  Red Cabbage Slaw, Garlic Aioli, Watercress, Baguette. 20

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**Sides**

- **Skinny Fries**  6
- **Truffle Fries**  10
  - Parmesan
- **Asparagus**  10
  - Lemon Zest, Garlic & Shallot
- **Ratatouille**  10
- **Sautéed Spinach**  10
  - Fig, Garlic, Almond
- **Mixed Green Salad**  10
- **Organic Mushrooms**  10
  - Rosemary, Garlic Emulsion
  - Fresh Herbs

*Gluten Friendly

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**Prix Fixe**  29

- **Crostini Tasting**  (ADD 8)
  - Chef’s selection of 3

- **Heirloom Tomato Gazpacho**
- **Petit FIG & OLIVE Salad**
- **Mushroom Croquette**

- **Primavera Risotto**
- **Chicken Paillard Salad**
- **Riviera Salmon**

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*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

**Apple Tart**  Thinly Sliced Granny Smith Apples, Crisp Puff Pastry, Cider Glaze, Apple Chip, Vanilla Ice Cream.  12

**Bruléed Cheesecake**  Amarena Cherry, Cookie Crumble & Cherry Syrup.  13

**Chocolate Obsession**  Whipped Truffle Ganache, Chocolate Obsession Cake, Raspberry & Chocolate Glaze.  14

**Pot de Crème**  Milk & White Chocolate Crème, Meringue Crisp, Hazelnut Praline.  13

**Seasonal Sorbet**  Green Apple & Orange Sorbets Paired with Olive Oil, Citrus & Micro-Basil.  12

**FIG & OLIVE Tasting**  Four Bite-Sized Desserts—Chocolate Obsession, Seasonal Sorbet, Crunchy Praline, Pot de Crème.  15

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**Café Gourmand**  8

Coffee or Tea with a Side of Crunchy Praline & a Choice of One Bite-Sized Dessert

Pot de Crème or Sorbet

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**Coffee, Espresso & Tea**

Regular or Decaffeinated

- American Drip 4.75
- Espresso 5
- Cappuccino 5.75
- Macchiato 5
- Latte 5.75
- Double Espresso 5.75
- Tea (Seasonal Selections) 5

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**Digestifs**

**Frizzante**

- Moscatel, Reymos, 12
- Valencia, SP. Floral, Smooth, Light
- Moscato d’Asti, Marcarini, 12
- Asti DOCG. Floral, Fresh, Vibrant
- Brachetto d’Acqui, Bera, 8
- Acqui DOCG. Raspberry, Rose Petals, Tannins

**Vin Doux**

- Moscato, Seven Daughters, 12
- Veneto, 2017. Floral with Peach Notes & refined Fruitiness
- ‘Ben Rye’, Donnafugata, 18
- Passito di Pantelleria DOP. Dried Apricot, Figs, Luscious
- Vin Santo, Castello d’Albola, 22

**Port**

- Ramos de Pinto Lagrimas White 10
- Taylor Fladgate Fine Tawny 12
- Taylor Fladgate 20 Year Tawny 20

**Sherry**

- Hidalgo Pedro Ximenez 12
- Alvear 1927 Solera Pedro Ximenez 16

**Madeira**

- Blandy’s 5 Year Bual 12
- Blandy’s 10 Year Malmsey 16

**Amaro**

- Fernet Branca 11
- Averna 14
- Nonino 14

**Grappa**

- Michelle Chiarlo Grappa di Nebbiolo di Barolo 14

**Calvados**

- Duron Calvados 14

**Armagnac**

- Castarede Blance Armagnac 18
- Castarede Grand Reserve Armagnac 25

**Limoncello**

- Limoncello 10