

# 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 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, 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.

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

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

**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.

#### Paccheri

Riviera Tomato Sauce, Confit Eggplant.  
ADD BURRATA 5 SUPPLEMENT

### DESSERT

\$6 SUPPLEMENT

#### Café Gourmand

Espresso & Selections of Riviera "Douceries."

LIMITED TO PARTIES OF 10 OR FEWER.

## SANDWICH & BURGER

### FIG & OLIVE Burger\* 28

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

### Salmon Burger 27

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

### Tuna Sandwich 28

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

### Crushed Avocado Toast 17

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

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

### Grilled Chicken Sandwich 24

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

## ENTRÉES

### Moroccan-Spiced Salmon\* 29

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

### Free-Range Chicken Paillard 25

Shaved Fennel & Arugula, Roasted Tomatoes, Sicilian Pesto.

### Mediterranean Baked Eggs 22

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

### Paccheri 28

Riviera Tomato Sauce, Confit Eggplant, Burrata.  
ADD SHRIMP 8 SUPPLEMENT

## STEAK FRITES

Rosemary-Parmesan Fries & Arugula Salad, Served with a Choice of F&O Steak Sauce or Brandy Peppercorn Sauce.

8 oz 42

 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.