

FIG & OLIVE

ALL DAY
SUMMER 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.

RIVIERA CROSTINI

CHOICE OF THREE 15 | CHOICE OF SIX 24

Prosciutto

Manchego Cheese, Fig Jam & Spicy Almonds

Confit Caramelized Onions

Flavored Goat Cheese

Lemon Ricotta

Caramelized Peach, Celery, Honey, Candied Pecan

Burrata

Roasted Cherry Tomatoes, Basil Pesto, Toasted Pine Nuts

POUR LA TABLE

Spanish Octopus 19

Chickpea Riviera Style, Chorizo, Piquillo Peppers & Romesco Sauce.

Yellowfin Tuna Tartar* 19

Avocado, Pickled Fennel & Cucumber, Toasted Pistachio & Potato Gaufrette.

Rainbow Carrots & Sweet Potatoes 17

Hummus, Toasted Seeds & Nuts, Pomegranate, Tahini & Harissa Oil.

Burrata di Bufala 21

Marinated Heirloom Tomatoes, Caramelized Peach & Basil Oil.

SALAD

WITH GRILLED CHICKEN ADD 8, SALMON ADD 9, SHRIMP ADD 10 OR BEELER'S APPLEWOOD BACON ADD 9

Little Gem Salad 16

Shaved Cucumber, Grilled Avocado, Toasted Almonds, Ricotta Salata, Fresh Herbs & Shallot Mustard Vinaigrette.

Frisée Salad 19

Roasted Asparagus & Wild Mushrooms, Flavored Goat Cheese, Soft-Boiled Egg, Croutons, Sherry Vinaigrette.

Sud & Soleil 17

Haricots Verts, Shaved Fennel & Red Endive, Fresh Heart of Palm, Tapenade, Confit Tomato, Gorgonzola Cheese, Figs & Candied Pecan.

Niçoise Salad 20

Searched Rare Tuna, Marinated Grape Tomatoes & Fava Beans, Artichoke, Radish, Celery, Haricot Vert, Soft-Boiled Egg, French Baguette with Tapenade.

Cauliflower & Bulgur Tabbouleh 15

Marinated Crunchy Seasonal Vegetables, Avocado, Dates & Pine Nuts, Fresh Herbs, Lemon Dressing.

FIG & OLIVE

SANDWICH & BURGER

Tuna Sandwich 25

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

FIG & OLIVE Burger 23

Brandy Caramelized Onions, Applewood Bacon, Gruyère Cheese, Grainy Mustard Sauce, Crispy Wedge Potatoes.

Lobster & Shrimp Roll 30

Maine Lobster & Paradise Shrimp, Riviera Sauce, Fennel & Green Apple Coleslaw, Pickled Grapefruit, Espelette Potato Chips.

Avocado & Pea Toast 14

Crushed Avocado & Peas, Soft Hard-Boiled Egg.
(WITH CANDY BACON ADD 2, SALMON PASTRAMI ADD 4)

ENTRÉES

Free-Range Chicken Paillard 21

Arugula, Shaved Fennel, Frisée, Roasted Tomatoes, Sicilian Pesto.

Grass-Fed Hanger Steak 35

Roasted Hen of the Wood Mushrooms, Cassolette of Carrots, Peas, Pearl Onions, Crispy Crushed Potatoes with Parmesan & Chimichurri Sauce.

DE LA MER

PAN SEARED WITH CHOICE OF SIDE & PALERMO SAUCE, CHIMICHURRI, WHIPPED HERB FETA OR LEMON OIL.

Atlantic Salmon 30

Whole Branzino "A la Plancha" 34

PASTA

Mafaldine 24

Seasonal Green Vegetables, Toasted Pine Nuts, Ricotta Salata & Basil Pesto.

Paccheri 26

Riviera Tomato Sauce, Confit Eggplant & Burrata.

SIDES

9 EACH | THREE FOR 24

Mushrooms Trifolati

Confit Onions & Garlic, Fresh Herbs

Sautéed Baby Spinach

Figs & Toasted Almonds

Crispy Wedge Potatoes

Parmesan Cheese & Rosemary

Roasted Rainbow Carrots & Sweet Potato

Toasted Seeds, Tahini & Harissa Oil

Carrots, Peas & Fava Beans

Pearl Onions

DESSERT

Chocolate Mousse 13

Espelette Caramel Popcorn, Whipped Cream, Crunchy Chocolate Pearls.

Lemon Rosemary Bundt Cake 12

Olive Oil Semifreddo, Pine Nut Brittle, Black Salt.

Nougat Glacé 13

Lavender, Candied Fruit & Nuts, Honeycomb, Raspberry Sorbet.

Seasonal Fruit Plate 11

Seasonal Fruit & Berries.

TO SEE OUR WINES BY THE GLASS & SIGNATURE COCKTAILS, CLICK OR VISIT
FIGANDOLIVE.COM/FIFTH-AVE-WINE-COCKTAIL

*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.