

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 17 CHOICE OF SIX 32		
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.

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

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

Autumn Squash Soup 15
Whipped Mascarpone, Star Anise, Rustic Croutons.

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

Niçoise Salad 28
Rare Seared Tuna, Riviera Vegetables, French Baguette with Tapenade, Basil Oil.

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

SANDWICH & BURGER

FIG & OLIVE Burger* 32
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.

Grilled Chicken Sandwich 24
Spiced Yogurt Marinade, Tomato Agrodolce, Avocado, Red Onion, Arugula, Rosemary Chips.

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)

ENTRÉES

Moroccan-Spiced Salmon* 29 
Cauliflower Tahini, Haricots Verts, Golden Raisins, Almonds, Saffron Verjus.

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

Free-Range Chicken Paillard 25 
Arugula, Shaved Fennel, Frisée, Roasted Tomatoes, Sicilian Pesto.

Paccheri 28
Riviera Tomato Sauce, Confit Eggplant, Burrata.
ADD SHRIMP 8 SUPPLEMENT

SIDES

11 EACH | THREE FOR 30

Sautéed Baby Spinach 
Figs & Toasted Almonds

Haricots Verts 
Confit Shallots, Toasted Almonds

Roasted Cauliflower
Bagna Càuda, Lemon, Breadcrumbs

 **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.