

FIG & OLIVE

HAPPY HOUR | APERITIVO

Aperitivo is available every day
at the bar from 4PM to 6PM

SPECIALTY COCKTAILS 9

Champs de Fraises

Sparkling Wine with Strawberry Confiture, Citrus Bitters & Earl Grey Tea

Raspberry Bellini

Raspberry & Fresh Mint with Sparkling Wine

Blood Orange Mimosa

Blood Orange with Sparkling Wine

Soju Bloody Mary

House-Made Bloody Mary Mix with Soju

Pear Sangria

White Wine with Fresh Pear

Red Sangria

Red Wine & Seasonal Berries

Rosé Sangria

Rosé Wine, Berries & Orange

WINE BY THE GLASS

SPARKLING WINE

Prosecco – Luca Paretti, LØVO Doc Brut 8
Treviso, Italy NV. *Understated Aromas of Green Apple & Peach With Floral Notes*

WHITE

Pinot Grigio – Barone Fini 7
Valdadige, IT. *Floral, Crisp, Fresh*

Sauvignon Blanc – Château Laulerie 8
Bergerac, FR. *Floral, Pear, Balanced*

ROSÉ

Tempranillo – Marques de Caceres 8
Rioja, SP. *Red Fruit, Bright, Fresh*

RED

Pinot Noir – Ambo 7
Lombardy, IT 2013. *Cherry, White Pepper, Fine Tannin*

Grenache Blend – Chateau Beauchene, Reserve 8
Côtes du Rhône, FR 2014. *Spice, Vanilla, Blackberry*

BEER 7

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CROSTINI 3 FOR 10 | 6 FOR 18

Forest Mushroom Truffle & Artichoke

Manchego Fig, Marcona Almond

Burrata Tomato & Pesto

Goat Cheese Caramelized Onion

Gorgonzola Apple, Red Pepper Marmalade

Beef Tartar* Spicy Mustard Aioli, Pickled Chilies, Micro-Herb Salad

Marinated Shrimp Meyer Lemon & Micro-Cilantro

Smoked Salmon Crème Fraîche & Caviar

Prosciutto Olive, Ricotta & Walnut

TASTING & SHARING PLATES

Cheese Board 24

Served with fig jam, F&O tapenade, marcona almond & toast

Nettle Meadow Three Sisters

Mix of milk from cow, goat & sheep from New York state

Drunken Goat

Goat milk from Spain aged in red wine

Bayley Hazen Blue*

A sharp blue cheese made with raw cow milk from Vermont

Brie Sheep D'Affinois Brebis

Creamy, soft cheese made from sheep's milk from France

Fresh Ricotta

Drizzled with honey and Pierre poivre

Charcuterie Plate 25

Served with cornichons, pickled carrot, pickled red onion, whole grain mustard & toast

Saucisson Sec

15 Month Aged Serrano Ham

Toscano Fennel Salame

Duck Rilette

Burrata with Squash 17

Butternut Squash, Kabocha Squash with Honey & Za'atar, Roasted Delicata Squash, l'Orange Vinaigrette, Fresh Chives.

Mushroom Croquette 15

Truffle Aioli, Parmesan.

Marinated Olives 5

Cerignola, Royal Atlas, Gaeta, Kalamata Tipo, Alfonso Sevillano

Truffle Skinny Fries 10

**Eating raw or undercooked fish, shellfish, eggs, meat, cheese or unpasteurized cheese increases the risk of foodborne illness.*