

FIG & OLIVE

HAPPY HOUR | APERITIVO

SPECIALTY COCKTAILS 9

Champs de Fraises

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

The FIG & OLIVE

Muddled Grapes, Basil, Lemon Juice, New Amsterdam Gin, Lillet Blanc

The Soufflower

Gin, Rosemary, Honey, Lemon Juice, Aquafaba Foam & Lavender Bitters

Rossellini

Passion Fruit Vodka, Blood Orange Juice, Lime Juice Served Straight Up

Cucumber Cosmo

Organic Cucumber Vodka, Elderflower Liqueur Cucumber Purée, Lime Juice. Served Straight Up.

Moroccan Old Fashioned

Lemon Thyme Infused Bourbon, Green Chartreuse, Moroccan Mint Tea & Peach Bitters

Rosé Sangria

Rosé Wine, Pamplemousse Liqueur, Cranberry Juice Grapefruit & Raspberry Garnish

Pear Sangria

White Wine with Fresh Pear, Amaro Liqueur, Lillet Blanc & Cinnamon

HOUSE MIXED COCKTAILS 8

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

Grenache/Cinsault – Note Bleue Rosé 8
Côtes de Provence, FR. *Floral on the Nose, Citrus Notes on the Palate*

RED

Sangiovese Blend – Florentia Chianti 7
Tuscany, IT. *Black Cherry, Dark Chocolate, Bright*
Malbec – Bodega Caro, Aruma 8
Mendoza, ARG. *Intense, Red Fruit, Fine Tannins*

BEER 7

FIG & OLIVE

HAPPY HOUR | APERITIVO

Aperitivo is available Monday to Friday
at the bar from 3PM to 6PM

CROSTINI 3 FOR 10 | 6 FOR 18

SERVED ON A CHOICE OF POLENTA CRISP, ZUCCHINI OR FOCACCIA

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

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 16

Truffle Aioli, Parmesan.

Marinated Olives 6

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

Mediterranean Fries 9

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