

## FIG & OLIVE

### HAPPY HOUR | APERITIVO

Aperitivo is available at the bar  
Every Day from 4PM to 7PM

#### 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 Souflower

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

##### 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*  
Chardonnay – Tormaresca 8  
Puglia, IT. *Citrus, Vanilla, Mineral*

##### ROSÉ

Jean-Luc Colombo Cape Bleue Rosé 8  
Côtes de Provence, FR. *Peach, Rose Petal, Pepper*

##### 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

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#### 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

Toscana 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

##### Truffle Skinny Fries 10

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