

FIG & OLIVE

HAPPY HOUR | APERITIVO

Aperitivo is available every day at the bar from 4pm to 7pm & from 9pm to Closing

SPECIALTY COCKTAILS 9

Champs de Fraises

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

The FIG & OLIVE

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

Escape to Provence

Belvedere Vodka, Rosemary, Honey, Sea Salt, Grapefruit Juice, Lemon Juice, Pink Peppercorn & Aromatic 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 7

SPARKLING WINE

Cava – Loxarel, Brut
Penedes, SP NV. *Grapefruit, Floral, Creamy*

WHITE

Pinot Grigio – Barone Fini
Valdadige, IT. *Floral, Crisp, Fresh*
Chardonnay – Tormaresca
Puglia, IT. *Citrus, Vanilla, Mineral*

ROSÉ

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

RED

Pinot Noir – Ambo
Lombardy, IT. *Cherry, White Pepper, Fine Tannin*
Sangiovese – Dante di Fiorenza Chianti
Tuscany, IT. *Red Cherry, Violet, Supple Tannins*

BEER 6

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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 20

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

F&O Slider 1 for 7 | 2 for 11

Tomato, Pickled Onion, Shallot Sauce, Choice of Cheese
Skinny Fries *An additional slider for 4*

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 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.*