

## FIG & OLIVE

### HAPPY HOUR | APERITIVO

Aperitivo is available every day  
at the bar 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 Soulflower

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

##### Pear Sangria

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

##### Rosé Sangria

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

#### HOUSE MIXED COCKTAILS 8

#### WINE BY THE GLASS

##### SPARKLING WINE

Cava – Loxarel, Brut 8  
Penedes, SP NV. *Grapefruit, Floral, Creamy*

##### WHITE

Pinot Grigio – Barone Fini 8  
Valdadige, IT. *Floral, Crisp, Fresh*  
Chardonnay – Tormaresca 7  
Puglia, IT. *Citrus, Vanilla, Mineral*

##### ROSÉ

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

##### RED

Pinot Noir – Ambo 8  
Lombardy, IT. *Cherry, White Pepper, Fine Tannin*  
Tempranillo – Valserrano, Crianza 9  
Rioja, SP. *Perfect Balance of Red Fruit, Fine Tannin*

#### 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

Toscano Fennel Salame

Duck Rilette

##### 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 16

Truffle Aioli, Parmesan.

##### Marinated Olives 6

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

##### Skinny Fries 6

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