

FIG & OLIVE

HAPPY HOUR | APERITIVO

Aperitivo is available Sunday – Thursday
at the bar and lounge from 3PM to 6PM

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

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 7
Valdadige, IT. *Floral, Crisp, Fresh*

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

ROSÉ

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

RED

Pinot Noir – Ambo 9
Lombardy, IT. *Cherry, White Pepper, Fine Tannin*

Tempranillo – Valserrano, Crianza 8
Rioja, SP. *Perfect Balance of Red Fruit, Fine Tannin*

BEER 6

FIG & OLIVE

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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.*