

# figleaf

BAR & LOUNGE

We are proud to support local farmers and producers by using locally grown, organic, and fair-trade ingredients in our dishes whenever possible.

At Figleaf DC, a 20% service charge is included in every check. 18% is an automatic gratuity that goes directly to the service team and 2% contributes to our team's fair compensation and benefits. We're here to ensure your experience is exceptional, so please feel free to reach out to our management team with any questions—your support means the world to us!

[FIGLEAFDC.COM](http://FIGLEAFDC.COM)

# Brunch

**GREEK YOGURT PARFAIT** 12

Fresh Granola, Mixed Berries

**FRENCH TOAST** 19

Vanilla Scented Brioche, Applewood Bacon, Sliced Berries, Local Maple Syrup

**ZENA BREAKFAST** 19

2 Eggs, Choice of Bacon or Pork Sausage, Breakfast Potatoes, Grilled Toast  
(turkey sausage \$1 additional)

**AVOCADO TOAST** 17

Rustic Artisan Bread, Smashed Avocado, Pickled Red Onion, Cashew Cream

Add Smoked Salmon 9

**GRILLED PAPRIKA SHRIMP** 24

Tasso Ham Studded Grits, Baby Rocket Salad, Crispy Onions, Charred Lemon Vinaigrette

**SMOKED SALMON CROQUE MADAME** 22

Rustic Sourdough, Boursin Cheese, Spinach, Lemon Rosemary Bechamel, Poached Egg, Red Onion-Caper Relish

**FRIED GREEN TOMATO EGGS BENNY** 22

Smashed Avocado, Prosciutto, Basil Hollandaise

**MUSHROOM AND SPINACH OMELET** 24

Sauteed Mushrooms, Spinach, Boursin Cheese

**ZENA GINSBURGER** 24

Double Stack Grass Fed Beef Patties, Brioche Bun, Turmeric Pickles, Tobacco Onions, Aged Cheddar, Chipotle Aioli, Zena Fries

**SHAWARMA SPICED CHICKEN WINGS** 18

Pickled Peppers, Parsley, Sesame Seeds, Cucumber Yogurt

**LOADED NACHOS** 16

Shredded Lettuce, Tomatillo-Corn Salsa, Jalapeno-Pinto Beans, Avocado Crema

**BLACK AND BLUE STEAK SALAD** 27

Grilled Skirt Steak, Iceberg, Spinach, Blue Cheese, Corn, Boiled Egg, Bacon, Lemon-Basil Dressing

**BEER BRAISED HALF SMOKE** 16  
Half Smoke, Beef-Bean Chili, Jalapeno Slaw, Chips

## Sides

**CRISPY APPLEWOOD SMOKED BACON** 7  
**PORK SAUSAGE** 7  
**TURKEY SAUSAGE** 8  
**HOMEFRIES** 5

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Enjoy Bottomless  
Brunch Cocktails \$22

# Drinks

## Brunch Cocktails

**MIMOSA** 9  
House Sparkling Wine | Choice of Grapefruit, OJ, Pineapple, Cranberry

**ESPRESSO MARTINI** 15  
Espresso | Grind | Moka

**BLOODY MARY** 14  
Civic Vodka | Spiced Tomato Juice

## Classic Cocktails

**PALOMA | TEQUILA OR MEZCAL** 17  
Dos Hombres Mezcal or Casamigos Tequila  
Lime | Grapefruit

**PENICILLIN** 17  
Monkey Shoulder Scotch | Honey | Lemon | Ginger

**MARTINI | VODKA OR GIN** 17  
Grey Goose Vodka or Malfy Gin | Dolin Dry  
Orange Bitters

**BOULEVARDIER** 17  
Angel's Envy Bourbon | Campari | Dolin Rouge

**DAQUIRI** 17  
Brugal 1888 Rum | Lime | Sugar

## Bottled Beer

**AUSTIN EASTCIDERS DRY CIDER** 9  
Cider / Austin, TX / ABV 5.0

**MILLER LITE** 9  
Lager / St.Louis, Missouri / ABV 5.0

**COORS LITE** 9  
Lager / St.Louis, Missouri / ABV 5.0

**DENIZENS ANIMAL HAZY** 9  
IPA / Baltimore, MD / ABV 6.3

**DOS EQUIS** 9  
Lager / Mexico / ABV 5.0

**HEINEKEN** 9  
Lager / Netherlands / ABV 5.0

**PERONI** 9  
Pilsner / Rome, Italy / ABV 5.0

## Draft Beer

16oz. 21oz.

**CIGAR CITY MADURO** 9 12  
Brown Ale / Tampa, FL / ABV 5.5

**RAR GROOVE CITY** 9 12  
Hefeweizen / Cambridge, MD / ABV 5.2

**CIGAR CITY JAI ALAI** 9 12  
IPA / Tampa, FL / ABV 6.5

**DENIZENS BORN BOHEMIAN** 9 12  
Pilsner / Baltimore, MD / ABV 4.17

## Champagne & Sparkling

**MARQUÉS DE CÁCERES CAVA** 13 50  
Penedes, Spain

**CHANDON BRUT ROSE** 19 95  
Napa, California

**VEUVE CLICQUOT BRUT** 35 175  
Champagne, France

<b>CANARD DUCHENE LEONIE BRUT 375ml</b>	<b>65</b>
Champagne, France	
<b>CANARD DUCHENE CHARLES VII SMOOTH ROSE</b>	<b>95</b>
Champagne, France	
<b>PERRIER- JOUET CHAMPAGNE BRUT BELLE EPOQUE</b>	<b>300</b>
Sonoma, California	
<b>DOM PERIGNON CHAMPAGNE BRUT VINTAGE</b>	<b>500</b>
Champagne, France	

## White

<b>PONZI PINOT GRIS</b>	<b>13</b>	<b>60</b>
Marlborough, New Zealand		
<b>MARGOTE CHARDONNAY</b>	<b>14</b>	<b>60</b>
Vin de, France		
<b>TWOMEY SAUVIGNON BLANC</b>	<b>24</b>	<b>115</b>
Napa, California		
<b>DAWN CHORUS SAUVIGNON BLANC</b>	<b>14</b>	<b>65</b>
New Zealand		
<b>PIATELLI VINEYARDS TORRONTES</b>	<b>12</b>	<b>55</b>
Bordeaux, France		
<b>PACO &amp; LOLA ALBARIÑO</b>	<b>15</b>	<b>70</b>
Rias Baixas, Spain		

## Rose

<b>STUDIO BY MIRAVAL</b>	<b>14</b>	<b>60</b>
Rioja, Spain		
<b>WHISPERING ANGEL</b>	<b>17</b>	<b>75</b>
Côtes de Provence, France		

## Red

<b>A BERTHET RAYNE, COTES DU RHONE</b>	<b>13</b>	<b>60</b>
Cotes-du-Rhone, France		
<b>DAOU CABERNET SAUVIGNON</b>	<b>15</b>	<b>70</b>
Sonoma, California		

<b>TENUTA DI COLLOSORBO, ROSSO DI MONTALCINO</b> Montalcino, Italy	<b>17</b>	<b>80</b>
<b>CLOUDLINE PINOT NOIR</b> Willamette Valley, Oregon	<b>17</b>	<b>80</b>
<b>FAIRFAX, PINOT NOIR</b> California, United States	<b>15</b>	<b>70</b>
<b>FAMILIA MAYOL MALBEC</b> Mendoza, Argentina	<b>14</b>	<b>65</b>
<b>L'AVENTURE OPTIMUS RED BLEND</b> Paso Robles, California		<b>160</b>