

# 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)

# Dinner

## Sharables

### MEZZE 21

Harissa Grilled Carrots, Falafel, Tabouleh, Marinated Olives, Muhammara Dip, Marinated Goat Cheese, Pickled Radish, Grilled Naan

### WHIPPED FETA 15

Whipped Feta Cheese, Toasted Pistachio, Grilled Asian Pears, Mint and Orange Zest Honey Served with Crispy Lavash

### LEMON GARLIC SHRIMP 18

Garlic Oil, Tomato, Saffron, Sumac, Parsley, Grilled Bread

### SHAWARMA SPICED CHICKEN WINGS 18

Pickled Peppers, Parsley, Sesame Seeds, Cucumber Yogurt

## Soup & Salads

### SOUPE JO 12

Persian Style Chicken Soup, Root Vegetables, Pearled Barley, Citrus Yogurt

### AJI AMARILLO CAESAR\* 15

Romaine, Charred Onion, Chickpeas, Cilantro, Rustic Croutons, Feta Cheese, Peruvian Chile & Anchovy Dressing

### ROCKET SALAD 16

Baby Arugula, Grilled Fig, Korean Pear, Dried Pomegranate Seeds, Pine Nuts, Maple-Dijon Vinaigrette

add Grilled Chicken	8
add Grilled Marinated Shrimp	12
add Chick Pea Falafel	8

## Hands On

### GRILLED FLATBREAD 20

Naan, Baba Ghanoush, Roasted Peppers, Preserved Lemon, Parsley, Toasted Pine-nuts, Micro Cilantro

**GRILLED CHICKEN SANDWICH** 24

Yogurt Marinated Chicken Breast, Shaved Lettuce, Cucumbers, Peppadew Pepper, Tomato, Vinegar-Feta Aioli, Toasted Ciabatta Bun Served with French Fries

**ZENA GINSBURGER** 26

Double Stack Beef Patties with Brie Cheese, Arugula, Roasted Garlic Aioli, Caramelized Onion, Bacon Jam on Toasted Rustic Bun Served with French Fries

## Large Plates

**SHAWARMA CAULIFLOWER** 26

Creamy Cauliflower-White Bean Puree, Roasted Sunchoke, Grilled Rapini, Almond-Tomato Chermoula

**PAN SEARED BRANZINO** 30

Potato, Chickpea, Grilled Eggplant, Tomato-Harissa Ragout, Preserved Lemon, Green Olives

**BAHARAT BEEF SHORT RIB** 34

Root Vegetable Mash, Crispy Brussel Sprouts, Applewood Smoked Bacon, Medjool Date Jus, Potato Hay

**ZAATAR CHICKEN BREAST** 30

Creamy Saffron Pearl Pasta, Sauteed Kale, Castelvetro Olives, Preserved Lemon & Roasted Chicken Jus

## Dessert

**FIGLEAF CHEESECAKE** 12

Caramelized Figs with Balsamic-Rosemary Caramel Sauce

**FLOURLESS CHOCOLATE CAKE** 12

Pomegranate-Pear Compote, Chocolate Ganache

**WHITE CHOCOLATE BREAD PUDDING** 12

Brioche, White Chocolate, Goat Cheese, Dates, Spiced Vanilla Custard and Saffron Crema Anglaise

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

# Drinks

## Specialty Cocktails

- THE ELIXIR** 17  
Civic Vodka | Cranberry | Grapefruit | Strawberry | Bitters
- LOVE DRUNK** 17  
Mandarin Vodka | Coconut Rum | Grapefruit
- VIOLET VALOR** 17  
Catoctin Creek Old Tom Gin | Violette | Lemon | Almond
- WHITE NEGRONI** 16  
Catoctin Creek Watershed Gin | Dolin Bianco | Luxardo Bitter Bianco
- BLENDS WITH BENEFITS** Serves 2-4 32  
Spiced Rum | Lemon | Black Tea | Ginger | CBD

## 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

## Zero Proof

- ABSTINENT AFFAIR** 12  
Pineapple | Mint | Apple | Ginger | Salt
- FAUX FIZZ** 12  
Black Currant | Honey | Lime

<b>TEMPERED TONIC</b>	<b>12</b>
Cranberry   Lemon   Almond   Bitter Orange Gentian   Rosemary	

## Bottled Beer

<b>AUSTIN EASTCIDERS DRY CIDER</b>	<b>9</b>
Cider / Austin, TX / ABV 5.0	
<b>MILLER LITE</b>	<b>9</b>
Lager / St.Louis, Missouri / ABV 5.0	
<b>DENIZENS ANIMAL HAZY</b>	<b>9</b>
IPA / Baltimore, MD / ABV 6.3	
<b>HEINEKEN</b>	<b>9</b>
Lager / Netherlands / ABV 5.0	
<b>PERONI</b>	<b>9</b>
Pilsner / Rome, Italy / ABV 5.0	
<b>COORS LIGHT</b>	<b>9</b>
Lager / Golden, Colorado / ABV 4.2	

## Draft Beer

	16oz.	21oz.
<b>CIGAR CITY MADURO</b>	<b>9</b>	<b>12</b>
Brown Ale / Tampa, FL / ABV 5.5		
<b>RAR GROOVE CITY</b>	<b>9</b>	<b>12</b>
Hefeweizen / Cambridge, MD / ABV 5.2		
<b>CIGAR CITY JAI ALAI</b>	<b>9</b>	<b>12</b>
IPA / Tampa, FL / ABV 6.5		
<b>DENIZENS BORN BOHEMIAN</b>	<b>9</b>	<b>12</b>
Pilsner / Baltimore, MD / ABV 4.17		

## Champagne & Sparkling

<b>SALASAR CREMANT DE LIMOUX</b>	<b>13</b>	<b>60</b>
Limoux, France		
<b>CHANDON BRUT ROSE</b>	<b>19</b>	<b>90</b>
Napa, California		
<b>VEUVE CLICQUOT BRUT</b>	<b>35</b>	<b>170</b>
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		

## Rose

<b>STUDIO BY MIRAVAL</b>	<b>14</b>	<b>65</b>
Côtes de Provence, France		
<b>WHISPERING ANGEL</b>	<b>17</b>	<b>80</b>
Côtes de Provence, France		

## White

<b>DAWN SAUVIGNON BLANC</b>	<b>13</b>	<b>60</b>
Marlborough, New Zealand		
<b>PONZI PINOT GRIS</b>	<b>15</b>	<b>70</b>
Willamette, Oregon		
<b>MARGOTE CHARDONNAY</b>	<b>14</b>	<b>65</b>
Vin de France		
<b>TWOMEY SAUVIGNON BLANC</b>	<b>24</b>	<b>115</b>
Napa, California		
<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		

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