

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

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 23

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

ZENA GINSBURGER 25

Double Stack Beef Patties Grilled 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 SABLE FISH 30

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

BAHARAT BEEF SHORT RIB 33

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

ZAATAR CHICKEN BREAST 29

Creamy Saffron Pearl Pasta, Sauteed Kale, Castelvetrano 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
Vodka | Cranberry | Grapefruit | Strawberry | Bitters
- LOVE DRUNK** 17
Mandarin Vodka | Coconut Rum | Grapefruit
- VIOLET VALOR** 17
Old Tom Gin | Violette | Lemon | Almond
- WHITE NEGRONI** 16
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

Bottled Beer

- AUSTIN EASTCIDERS DRY CIDER** 9
Cider / Austin, TX / ABV 5.0
- MILLER LITE** 9
Lager / St.Louis, Missouri / ABV 5.0

DENIZENS ANIMAL HAZY	9
IPA / Baltimore, MD / ABV 6.3	
HEINEKEN	9
Lager / Netherlands / ABV 5.0	
PERONI	9
Pilsner / Rome, Italy / ABV 5.0	
COORS LIGHT	9
Lager / Golden, Colorado / ABV 4.2	

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

SALASAR CREMANT DE LIMOUX	13	60
Limoux, France		
CHANDON BRUT ROSE	19	90
Napa, California		
VEUVE CLICQUOT BRUT	35	170
Champagne, France		
CANARD DUCHENE LEONIE BRUT 375ml		65
Champagne, France		
CANARD DUCHENE CHARLES VII SMOOTH ROSE		95
Champagne, France		
PERRIER- JOUET CHAMPAGNE BRUT BELLE EPOQUE		300
Sonoma, California		
DOM PERIGNON CHAMPAGNE BRUT VINTAGE		500
Champagne, France		

Rose

STUDIO BY MIRAVAL	14	65
Côtes de Provence, France		
WHISPERING ANGEL	17	80
Côtes de Provence, France		

White

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

Red

A BERTHET RAYNE, COTES DU RHONE	13	60
Cotes-du-Rhone, France		
DAOU CABERNET SAUVIGNON	15	70
Sonoma, California		
FAIRFAX, PINOT NOIR	15	70
California, United States		
TENUTA DI COLLOSORBO, ROSSO DI MONTALCINO	17	80
Montalcino, Italy		
CLOUDLINE PINOT NOIR	17	80
Willamette Valley, Oregon		
FAMILIA MAYOL MALBEC	14	65
Mendoza, Argentina		
L'AVENTURE OPTIMUS RED BLEND		160
Paso Robles, California		