

figleaf

BAR & LOUNGE

SUMMER RESTAURANT WEEK

DINNER

3-course Dinner \$40 per person | entire table must participate
| select one item from each course |

starters

HASS QUEEN

tomatillo-avocado dip, fried plantain chips,
fried taro, root chips, tortilla chips

GRILLED WATERMELON SALAD

hot honey sumac glaze, frisée, cotija, cilantro sprigs

FIGGY FLATBREAD

caramelized onions, baby arugula, sliced figs,
lemon thyme vinaigrette

mains

GRILLED TRUMPET MUSHROOMS

roasted eggplant-tomato ragout, chickpeas, mint,
toasted almond crisps, israeli couscous

CRISPY LAMB BELLY

niman ranch lamb, pomme puree, warm stone fruit

PORK ROAST

slow roasted duroc pork, maxibel beans. Smoked bacon,
pearl onions, crispy fried potatoes, jus

CHICKEN ROULADE

truffled chicken roulade, saffron potato,
roasted tomato, moroccan beldi olive, au ju lie

desserts

MINI TRIO OF FIGLEAF DESSERTS

(a sampling of 3 desserts)

PORT POUCHED FIG TART

goat cheese pastry cream, port syrup, candied ginger & pinenuts

FLOURLESS CHOCOLATE TORTE

white chocolate-chipotle truffle, toasted hazelnut

CRISPY RICE TREAT

pistachio marshmallow, white chocolate ganache, cardamon, orange-apricot compote

At Figleaf DC, a 22% service charge is included in every check. 18% is an automatic gratuity that goes directly to the service team and 4% 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!

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BAR & LOUNGE

SUMMER RESTAURANT WEEK BRUNCH

3-course Brunch \$25 per person | entire table must participate
| select one item from each course |

to start

PETIT SWEET & SAVORY BREAKFAST BREADS

second

POTATO ROMANESCO

pee-wee potato, smoked almond romesco, garlic aioli, crispy bread

BREAKFAST QUESADILLA

scrambled eggs, avocado-lime crema, chorizo, cotija

GRILLED STONE FRUIT SALAD

peaches, apricots, plums, frisee, roasted corn, farmers cheese, walnut vinaigrette

main

MUESLI PANCAKES

house made muesli, maple syrup, honey-greek yogurt

CHILAQUILLES ROJO

slow cooked chicken thighs, chile-tomato sauce, cotija,
white corn tortilla chips, crema (add fried duck egg +\$5)

EL ' BENEDICTO

poached eggs, grilled sourdough, chorizo & summer corn hash, egg hollandaise

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