

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 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!

FIGLEAFDC.COM

Dinner

Small Bites & Share Plates

MEZZE PLATTER 19

Roasted Pepper Hummus, Baba Ghanoush, Fried Peppers, Stuffed Grape Leaves, Marinated Olives, Grilled Lavash, Z'atar Chick Peas

ANGRY POTATOES 12

Crisp Smashed Pee Wee Potatoes, Spanish 'Angry' Sauce, Garlic Aioli, Smoked Paprika

add Braised Short Rib 9

MUSHROOM BRUSCHETTA 15

Roasted Mushroom, Turmeric- Goat Cheese Spread, Vin Cotto, Pine Nuts

FIGGY FLATBREAD 12

Caramelized Onions, Baby Arugula, Sliced Figs, Lemon Thyme Vinaigrette

HASS QUEEN 12

Tomatillo-Avocado Dip, Fried Plantain Chips, Charred Onion Avocado Salsa, Taro Root Chips, Tortilla Chips, Plantain Chips

Salads

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

ORANGE & AVO SALAD 15

Orange Supremes, Sliced Avocado, Mint, Shaved Fennel, Pomegranate Vinaigrette

SHE-RA SALAD 17

Kale, Brussel Sprouts, Quinoa, Piquillo Peppers, Roasted Corn, Pepitas, Creamy Yogurt-Cilantro Dressing

GRILLED STONE FRUIT SALAD 15

Peaches, Apricots, Plums, Frisee, Roasted Corn, Farmers Cheese, Walnut Vinaigrette

Sandwiches & Such

SIDE CHICK	18
Fried Chicken Thigh, Brioche Bun, Salsa Criolla, Caribbean Remoulade, French Fries	
LAMB BAMBALAKI	22
Braised Lamb Wrap, Lettuce, Tomato, Cucumber, Red Onion, Garlic Tahini, Hot Sauce, French Fries	
ZENAGINSBURGER	21
Double Stack Grass Fed Beef Patties, Brioche Bun, Turmeric Pickles, Tobacco Onions, Aged Cheddar, Chipotle Aioli, French Fries	
TACO OF THE DAY	16
Ask Your Server!	

Large Plates

GRILLED TRUMPET MUSHROOMS	22
Roasted Eggplant-Tomato Ragout, Chickpeas, Mint, Toasted Almond Crisps, Israeli Couscous	
CRISPY LAMB BELLY	28
Niman Ranch Lamb, Pomme Puree, Warm Stone Fruit	
PORK ROAST	26
slow roasted duroc pork, maxibel beans. Smoked bacon, pearl onions, crispy fried potatoes, jus	
CHICKEN ROULADE	26
Truffled Chicken Roulade, Saffron Potato, Roasted Tomato, Moroccan Beldi Olive, Au Jus	

Dessert

MADUROS FOSTER	12
Sweet Plantains, Rum-Butter Sauce, Coconut Gelato, Caramel, Tuile	
TURKISH COFFEE CHEESECAKE	12
Hazelnut Crust, Cardamon-Espresso Cream Cheese, Mint Drizzle	
CRISPY RICE TREAT	12
Pistachio Marshmallow, White Chocolate Ganache, Cardamon, Caramel Drizzle, Orange-Apricot Compote	

*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	
SAMUEL ADAMS COLD SNAP	9
White Ale / Boston, Massachusetts / ABV 5.3	
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	

Draft Beer

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

Champagne & Sparkling

	Glass	Bottle
MARQUÉS DE CÁCERES CAVA Penedes, Spain	13	50
CHANDON BRUT ROSE Napa, California	19	95
VEUVE CLICQUOT BRUT Champagne, France	35	175
CANARD DUCHENE LEONIE BRUT 375ml Champagne, France		65
CANARD DUCHENE CHARLES VII SMOOTH ROSE Champagne, France		95
PERRIER- JOUET CHAMPAGNE BRUT BELLE EPOQUE Sonoma, California		300
VEUVE CLIQUOT BRUT Champagne, France		240
DOM PERIGNON CHAMPAGNE BRUT VINTAGE Champagne, France		500

Rose

	Glass	Bottle
STUDIO BY MIRAVAL Rioja, Spain	14	60
WHISPERING ANGEL Côtes de Provence, France	17	75

White

Glass Bottle

PONZI PINOT GRIS Marlborough, New Zealand	13	60
CHALK HILL CHARDONNAY Sonoma, California	13	60
TWOMEY SAUVIGNON BLANC Napa, California	24	115
PIATELLI VINEYARDS TORRONTES Bordeaux, France	12	55
PACO & LOLA ALBARIÑO Rias Baixas, Spain	15	70

Red

Glass Bottle

A BERTHET RAYNE, COTES DU RHONE Cotes-du-Rhone, France	13	60
DAOU CABERNET SAUVIGNON Sonoma, California	15	70
CHATEAU PEY LA TOUR ROUGE Bordeaux, France	12	55
TENUTA DI COLLOSORBO, ROSSO DI MONTALCINO Montalcino, Italy	17	80
CLOUDLINE PINOT NOIR Willamette Valley, Oregon	15	70
L'AVENTURE OPTIMUS RED BLEND Paso Robles, California		160