

# BRUNCH

<b>GREEK YOGURT PARFAIT</b>	8
Cocoa Nibs, Tart Cherry, Toasted Coconut, Almonds	
<b>BRIOCHE FRENCH TOAST</b>	16
Lemon Mascarpone, Blueberry Raspberry Compote, Maple Syrup, Candied Pine Nuts	
<b>MEDITERRANEAN FRITTATA</b>	16
Oregano, Spinach, Grilled Asparagus, Tomato Jam, Goat Cheese Fondue	
<b>AVOCADO TOAST</b>	12
Grilled Rustic Whole Grain Bread, Smashed Avocado, Pickled Red Onion, Cashew Cream	
<b>GRILLED PAPRIKA SHRIMP*</b>	24
Tasso Ham Studded Grit Cake, Baby Rocket Salad, Crispy Onions, Charred Lemon Vinaigrette	
<b>SMOKED SALMON CROQUE MADAME</b>	17
Rustic Sourdough, Boursin Cheese, Spinach, Lemon Rosemary Béchamel, Poached Egg, Red Onion Capers Relish	
<b>FRIED GREEN TOMATO EGGS BENEDICT</b>	17
Smashed Avocado, Prosciutto, Basil Hollandaise	
<b>MARYLAND CRAB OMELET</b>	24
White Asparagus Tips, Baby Spinach, Rouille	
<b>DELILAH'S REVENGE*</b>	18
Double Patty, White Cheddar, Tobacco Onions, Chipotle Aioli, Pickle	
<b>FRIED CHICKEN SANDWICH</b>	16
Berbere, House Made Turmeric Pickles, Kohlrabi Slaw, Herbed Fries	
<b>SIDES</b>	
Crispy Applewood Smoked Bacon	8
Pork Sausage	8
Home Fries	7

Beverages, tax and gratuity are additional.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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BAR & LOUNGE

# COCKTAIL MENU \$15

## IDES OF MARCH

Vanilla Vodka, Coconut, White  
Cranberry, Lychee, Peach

## SAKURA

Sake, Damrak Gin, Hibiscus, Lemon,  
Aquafaba, Orange Bitters

## NANA'S MANHATTAN

House Rye, Vermouth, Cherry, Bitters

## TWO TO TANGO

Tequila, Mezcal, Lime, Tamarind,  
Jalapeño

# FEATURED DRINKS

## ESPRESSO MARTINI

Espresso Vodka, Kahula, Dolin Blanc,  
\$17

## Mimosa Carafe

Bottle of Bubbles, Assortment of Juices  
\$25

BLOODY	\$6
MIMOSAS	\$6

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BAR & LOUNGE