

BRUNCH

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