



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

CORVINA CRUDO 14

Mango, Red Onion, Fresno Chili, Cilantro, Coconut-Lime Dressing

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

STEWED OYSTERS 16

Grape Tomatoes, Smoked Paprika Cream, Rye Crouton

MUSHROOM BRUSCHETTA 15

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

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

CABBAGE SALAD 15

Feta, Roasted Peppers, Crispy Chickpeas, Honey-Sumac Vinaigrette

Sandwiches & Such

- SIDE CHICK** 17
Fried Chicken Thigh, Brioche Bun, Salsa Criolla, Caribbean Remoulade, French Fries
- LAMB TAGINE BIRRIA TACOS** 22
Braised Lamb, Tomato-Apricot Chutney, Mint, Jus, Preserved Lemon Couscous
- ZENA GINSBURGER** 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

- MOJO MARINATED CORNISH HEN** 24
Yucca Hash, English Pea Puree, Herb Salad
- SPRING IS IN THE AIR** 20
Pappardelle, Zucchini, English Peas, Carrots, Asparagus, Lemon Butter, Parmesan
- SHORT RIB GNOCCHI** 28
Yucca Gnocchi, Dandelion Greens, Roasted Mushroom, Queso Fresco, Natural Jus
- PAN SEARED BRANZINO** 29
Gnocchi Romano, Creamed Leeks, Charred Romanesco, Crispy Parsnips, Brown Butter

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
- SAKURA BAKED CUSTARD** 12
Cherry Blossom Custard, Chantilly Cream, Shaved Dark Chocolate, Crispy Rice

*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 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

Glass

Bottle

MARQUÉS DE CÁCERES CAVA 13 50

Penedes, Spain

CHANDON BRUT ROSE 19 95

Napa, California

VEUVE CLICQUOT BRUT 35 175

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

VEUVE CLIQUOT BRUT 240

Champagne, France

**DOM PERIGNON CHAMPAGNE BRUT 500
VINTAGE**

Champagne, France

Rose

Glass Bottle

STUDIO BY MIRAVAL 14 60

Rioja, Spain

WHISPERING ANGEL 17 75

Côtes de Provence, France

White

Glass Bottle

PONZI PINOT GRIS 13 60

Marlborough, New Zealand

CHALK HILL CHARDONNAY 13 60

Sonoma, California

TWOMEY SAUVIGNON BLANC 24 115

Napa, California

PIATELLI VINEYARDS 12 55

TORRONTES

Bordeaux, France

PACO & LOLA ALBARIÑO 15 70

Rias Baixas, Spain

Red

Glass Bottle

**A BERTHET RAYNE, COTES DU
RHONE 13 60**

Cotes-du-Rhone, France

DAOU CABERNET SAUVIGNON 15 70

Sonoma, California

CHATEAU PEY LA TOUR ROUGE 12 55

Bordeaux, France

**TENUTA DI COLLOSORBO,
ROSSO DI MONTALCINO 17 80**

Montalcino, Italy

CLOUDLINE PINOT NOIR 15 70

Willamette Valley, Oregon

L'AVENTURE OPTIMUS 160
RED BLEND

Paso Robles, California

