

figleaf

BAR & LOUNGE

AT FIGLEAF DC, A 20% SERVICE CHARGE IS INCLUDED IN EVERY CHECK. 18% IS AN AUTOMATIC GRATUITY THAT GOES DIRECTLY TO THE SERVICE TEAM AND 2% 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!

Earl Grey, English Breakfast, Chamomile, Green, Peppermint

Add Oat Milk or Coconut Milk \$.50 Add Vanilla, Hazelnut, Pumpkin Spice or Caramel \$.75

BEVERAGES

COFFEE (Reg or Decaf)

LATTE

CAPPUCCINO

AMERICANO

CHAI LATTE

HOT TEA

ORANGE JUICE

HOTEL
ZENA

WASHINGTON DC

Small (12oz) Large (16oz)

\$4 \$5

\$5 \$6

\$5 \$6

\$5 \$6

\$5 \$6

\$3 \$4

\$7

BREAKFAST

BUTTER CROISSANT \$5 BREAKFAST PASTRY \$5 YOGURT \$5 OATS \$9 MIXED FRUIT CUP \$9

HER ALL AMERICAN BREAKFAST

\$22

two eggs any style, your choice of bacon or sausage, breakfast potatoes & grilled toast

AVOCADO TOAST

\$21

grilled rustic whole grain bread, smashed avocado, hummus, lemon chickpeas, marinated tomatoes, feta cheese, topped with zaatar and olive oil
(add an egg for \$3)

FIGLEAF BREAKFAST BURRITO

\$21

skillet potatoes, scrambled eggs, merguez & beef sausage, pepper jack cheese, tomato salsa, sour cream, avocado



CHAI SPICED FRENCH TOAST

\$19

chai batter dipped brioche topped with sauteed pears and salted caramel maple syrup

GREEK YOGURT BOWL

\$15

fresh berries, gluten free granola topped with agave nectar

STEEL CUT OATS & CHIA

\$14

slow cooked oats topped with dehydrated fruit, toasted nut & seed medley, vanilla butter topped with agave nectar

SMOKED FISH & BAGEL BOARD

\$26

white fish salad, sliced smoked salmon, pickled radish, topped with a savory relish, chopped eggs, and lemon cream cheese
(choice of plain or everything toasted bagel)

ZENA SHORT RIB HASH & EGG

\$24

braised short rib, skillet sweet, red & Yukon gold potatoes, roasted cipollini onions, baby kale, piquillo peppers, smoked applewood bacon topped with a fried egg, red eye gravy and a maple hollandaise sauce

MERGUEZ & SHAKSHUKA BAKED EGGS

\$24

two eggs baked in a zesty shakshuka sauce, merguez, on crispy lavash with white bean puree, avocado cilantro sour cream and goat cheese