

FIGS

DINNER

SHAREABLE MEZZES

Mezze is a Lebanese tradition of small shareable dishes, like the tapas of Spain or the aperitivo of Italy. Explore a vibrant array of flavors, textures, and aromas with your whole table. Ask your server about our many gluten free options.

COLD

PICKLES & OLIVES ●●● 12
turnip, cucumber, olive, cauliflower

BABA GHANOUSH ●●● 12
eggplant, garlic, lemon juice, tabini; served with warm house-made pita

SHANKLEESH ●● 12
feta cheese, cucumber, tomato, za'atar spice; served with warm house-made pita

LABNEH ●● 12
house-made cream cheese, tomato, cucumber, olive, za'atar spice; served with warm house-made pita

TABBOULEH ●●● 16
parsley, onion, tomato, bulgur, lemon juice, olive oil

FATTOUSH SALAD ●●● 17
lettuce, cucumber, cherry tomato, pomegranate, radish, pita crisp, mint, sumac, lemon vinaigrette

HOT

LAMB GRAPE LEAVES 20
pickled grape leaf, rice, ground lamb, cooked in tomato broth

GRILLED EGGPLANT ●●● 15
eggplant, toum, tomato, labneh, mint, olive

🍴 **MEAT FATAYER (meat pie)** 17
pastry, lamb, pine nut, onion, tomato; served with yogurt

🍴 **FRIED KIBBEH** 18
bulgur, spicy beef, pine nut, onion; served with yogurt

VEGETARIAN GRAPE LEAVES ●●● 16
tomatoes and rice wrapped in grape leaves

SPINACH FATAYER (spinach pie) ●● 16
pastry crust, spinach, onion, pine nut; served with lemon wedge

THE FIGS FIVE MEZZE ●● 41
falafel, za'atar fries, hummus, baba ghanoush, tabbouleh; served with house-made pita

- VEGETARIAN
- VEGAN
- GLUTEN FREE

Parties of five or more are subject to a 20% gratuity. Ask your server about gluten free options.

HUMMUS BY DESIGN

served with 3 warm house-made pitas | add crudite 8

TRADITIONAL HUMMUS ●●● 10
chickpea, tabini, garlic, olive oil

🍴 **ADD PROTEIN (2oz):**

sautéed

beef tenderloin - 8

lamb - 10

chicken - 6

ADD INFUSION: 3 ea

garlic

aleppo

sun-dried tomato

pine nuts +6

KEBABS OFF THE GRILL

served with yellow rice

🍴 **SHRIMP KEBAB** 42
rosemary, thyme, garlic marinade

🍴 **CHICKEN KEBAB** 38
paprika, herb, garlic marinade

🍴 **BEEF KEBAB** 42
seasoned with lebanese spices

🍴 **LAMB KEBAB** 42
seasoned with lebanese spices

🍴 **BEEF KAFTA KEBAB** 40
ground beef and lamb, onion, parsley

🍴 **MIXED GRILL (TO SHARE)** 99
two skewers each of beef, chicken, kafta

ENTREE PLATES

CHICKEN SHAWARMA 36
🍴 *grilled chicken thighs, Lebanese spice blend; served with toum & almond yellow rice*

TENDERLOIN SHAWARMA 44
🍴 *prime tenderloin sauteed in special shawarma sauce; served with almond yellow rice*

LAMB CHOP 48
🍴 *grilled lamb chops with pomegranate molasses, pistachio crust & almond yellow rice*

BAKED KIBBEH 28
🍴 *bulgur, spicy beef, onion, pine nut; served with yogurt & house salad*

LEBANESE STEAK FRITES 60
🍴 *shawarma rubbed 12 oz prime new york strip, za'atar fries, bearnaise*

FRESH CATCH MP
🍴 *wild caught fish, maitre'd butter; served with almond yellow rice*

SIDES

PITA BASKET ●● 6
five pieces of warm house-made pita

CRUDITE 8●●●
raw cucumber, celery, carrot

TOUM ●● 3/5
whipped garlic

ZA'ATAR FRIES ●●● 6
house fries tossed in seasoned salt and za'atar spice

RICE PILAF ALMONDINE ●●● 6
seasoned yellow rice, almonds

GRILLED VEGETABLE SKEWER ●●● 9
seasonal vegetables, herb oil

BUTTER ROASTED MORNING DEW MUSHROOMS 24
cultivated local mushrooms, garlic, herbs, sumac

🍴 *Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. If you have any concerns regarding food allergies, please alert your server prior to ordering. While we will make every effort to accommodate nut allergies, please note that our kitchen is not a nut-free environment.*