

# FIGS

## DINNER

### SHARABLE 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

**VEGETARIAN GRAPE LEAVES** ● ○ ● 16  
tomatoes and rice wrapped in grape leaves; cooked in tomato broth

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

**BABA GHANOUSH** ● ○ ● 12  
eggplant, garlic, lemon juice, tahini

**SHANKLEESH** ● ● 12  
feta cheese, cucumber, tomato, za'atar spice

**LABNEH** ● ● 12  
house-made cream cheese, tomato, cucumber, olive, za'atar spice

**TABBOULEH** ● ○ 12  
parsley, onion, tomato, bulgur, lemon juice, olive oil

**FATTOUSH SALAD** ● 12  
lettuce, cucumbers, cherry tomatoes, red cabbage, lemon vinaigrette, pita crouton

### HOT

**LAMB GRAPE LEAVES** 18  
pickled grape leaf, rice, ground lamb

**GRILLED EGGPLANT** ● ● 15  
eggplant, yogurt, tomato, labneh, mint, olive

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

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

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

**BAKED KIBBEH** 18  
bulgar, spicy beef, onion, pine nuts

### HUMMUS BY DESIGN

served with warm house-made pita

**TRADITIONAL HUMMUS** ● ○ 10  
chickpea, tahini, garlic, olive oil

#### ADD PROTEIN:

**sautéed** ⓘ  
chicken - 6  
lamb - 8  
beef tenderloin - 7  
kafta - 7

**shawarma** ⓘ  
chicken - 6  
beef - 7  
pine nut - 6

#### ADD INFUSION: 3 ea

garlic  
aleppo pepper  
sun-dried tomato  
ginger

### KEBABS OFF THE GRILL

served with rice almondine and house salad

**SHRIMP KEBAB** ● 45  
ⓘ rosemary, thyme, garlic marinade

**CHICKEN KEBAB** ● 37  
ⓘ paprika, herb, garlic marinade

**BEEF KEBAB** ● 39  
ⓘ seasoned with Lebanese spices

**LAMB KEBAB** ● 41  
ⓘ seasoned with Lebanese spices

**KAFTA KEBAB** ● 34  
ⓘ ground beef and lamb, onion, parsley

### ENTREE PLATES

served with rice almondine

**CHICKEN SHAWARMA** 34  
ⓘ sliced roasted chicken breast, Lebanese spice blend, parsley, pickles; served with garlic sauce

**TENDERLOIN SHAWARMA** 41  
ⓘ sliced prime tenderloin sautéed in the special shawarma sauce with parsley and pickles

**PAN SEARED SALMON** 45  
ⓘ Atlantic salmon seared with house spices, sautéed spinach, onions; served with grilled vegetable skewer

**LAMB CHOP** 48  
ⓘ grilled lamb chops seasoned with Lebanese spices

**BONELESS CHICKEN** 34  
ⓘ citrus and herb grilled chicken; choice of light or dark meat; served with garlic sauce

### SIDES

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

**CRUDITE** ● ○ 6  
cucumber, celery, carrot

**FIGS GARLIC** ● ○ ● 5  
garlic, olive oil, salt

**RICE PILAF ALMONDINE** ● ● 6  
rice, vermicelli, almonds

**GRILLED VEGETABLE SKEWER**  
● ○ ● 8  
squash, carrot, onion, bell pepper, zucchini, mushroom

**ZA'ATAR FRIES** ● ○ 5  
house fries tossed in seasoned salt and za'atar spice

● VEGETARIAN ○ VEGAN ● GLUTEN FREE

Parties of five or more are subject to a 20% gratuity.

ⓘ Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne 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, the kitchen is not a nut-free environment.