

# FIGS

## BREAKFAST

### HEALTHY STARTS

🍴 THE PARK BREAKFAST ● 21  
two free-range eggs made-to-order; choice of bacon, pork sausage patties or chicken sausage links; served with roasted fingerling potatoes and choice of toast (substitute egg whites +2)

THREE EGG OMELET ● 22  
choose 3: tomatoes, spinach, bell peppers, onions, mushrooms, jalapenos, feta, cheddar, bacon pork sausage patties, chicken sausage links; served with fingerling potatoes and choice of toast (substitute egg whites +2)

🍴 CLASSIC EGGS BENEDICT 22  
two soft poached eggs, canadian bacon and hollandaise on an English muffin; served with fingerling potatoes (substitute smoked salmon +4)

🍴 BISCUIT SANDWICH 21  
choice of bacon, pork sausage patties, chicken sausage links; plain or cheesy scrambled eggs on a griddled buttered biscuit; served with fingerling potatoes

AVOCADO TOAST ○ 19  
fresh mashed avocado, tomatoes, calabrian chili & orange jam, everything seasoning, micro cilantro; served on 460 whole grain bread (add bacon +4 / add smoked salmon +8)

SMOKED SALMON BAGEL 21  
smoked salmon, pickled onions, capers, hard boiled eggs and cream cheese on a toasted everything bagel; served with fresh fruit

FRENCH TOAST ● 19  
thick sliced brioche grilled in vanilla cinnamon batter, topped with fresh mixed berries sauce

🍴 FOUL MEDAMAS ●● 18  
two free-range eggs made-to-order; chickpeas, parsley, spring onions, fava beans, tahini, tomatoes, garlic and lemon; served with fingerling potatoes and choice of toast

FRIED KALLAJ ● 21  
flaky phyllo dough filled with ricotta and pistachios; served with orange blossom syrup and fresh berries

### SMOOTHIES

(add soy protein, whey protein, spirulina, or wheatgrass +3)

SIGNATURE FIGS ●● 13  
banana, black mission figs, milk, orange juice

SEASONAL WILD BERRIES ●● 14  
assorted berries, yogurt, honey

GREEN GODDESS ●○ 13  
green apple, kiwi, cucumber, celery, banana, peanut butter, maple syrup

### LIGHTER FARES

HOTEL JACKSON PARFAIT ●● 14  
organic vanilla yogurt, raspberry compote, fresh berries, toasted almond and pecan granola

COCONUT CHIA PUDDING ○● 15  
chia seeds, coconut milk, agave, cacao nibs, kiwi fruits, strawberries

ACAI BOWL ○● 16  
acai puree, coconut milk, flax seeds, sliced bananas, fresh berries

### LIBATIONS

POMEGRANATE MIMOSA 14  
prosecco, pomegranate juice

HUCKLEBERRY MULE 18  
huckleberry vodka, pomegranate liqueur, lime, ginger beer

ZA'ATAR BLOODY MARY 14  
house bloody mary mix, vodka, house blend seasoning

FIGS ESPRESSO MARTINI 18  
turkish coffee, vanilla vodka, coffee & cream liqueur

KIR ROYALE 16  
sparkling wine, creme de cassis, lemon

FIGS OLD FASHIONED 18  
bourbon, black mission figs, lebanese bitters

### COFFEES, TEAS & JUICES

TETON VALLEY ALPINE AIR COFFEES 5  
regular or decaf  
whole milk, half & half,  
almond milk or oat milk (add \$.50)

SPECIALTY COFFEES 7  
espresso, cappuccino, latte, iced coffee

ASSORTED RISHI TEAS 6  
earl grey, english breakfast, tumeric ginger, chamomile medley,  
jade cloud, matcha super green, blueberry hibiscus, lavender mint

COLD PRESSED JUICES 12  
orange or grapefruit; pressed daily

ASSORTED JUICES 8  
tomato, apple, cranberry, pineapple

### SIDES

TOASTS ●○ 5

FINGERLING POTATOES ●○ 5

WHOLE BANANA ●○ 3

SLICED TOMATOES ●○ 5

🍴 ONE EGG ●● 4

CHICKEN SAUSAGE LINKS ● 5

MIXED BERRIES ●○ SM 7 LG 13

SLICED AVOCADO ●○ 7

BACON ● 6

PORK SAUSAGE PATTIES ● 5

FRUIT PLATE ●○ SM 8 LG 14

SMOKED SALMON ●○ 12

● 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.

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## LUNCH

### SMALL PLATES

#### SHANKLEESH ●● 12

feta cheese, cucumber, za'atar spice

#### LABNEH ●● 12

eggplant, garlic, lemon juice, tahini; served with warm house-made pita

#### BABA GHANOUSH ●●●12

eggplant, garlic, lemon juice, tahini

#### GRILLED EGGPLANT ●● 15

eggplant, toum, labneh, tomato, mint, olive oil

#### PICKLES & OLIVES ●●●12

turnip, cucumber, olive, cauliflower

#### TABBOULEH 16

parsley, onion, tomato, bulgur, lemon juice, olive oil

#### THE FIVE FIGS MEZZE ●● 41

falafel, za'atar fries, hummus, baba ghanoush, tabbouleh; served with warm house-made pita

### SALADS

chicken 9 | beef tenderloin 16 | falafel 16

#### HALLOUMI ●● 22

halloumi cheese, arugula, tomato, cucumber, walnut, pomegranate arils, pomegranate-balsamic vinaigrette

#### MJADARA (LENTIL) SALAD ●● 20

lentils, quinoa, barley, bulgur, parsley, tomato, spring onion, feta, roasted garlic vinaigrette

#### MEDITERRANEAN BOWL ● 19

falafel, arugula, quinoa, turnip, cauliflower, olive, tahini, pom balsamic

#### FATTOUSH SALAD ●● 17

lettuce, cucumbers, cherry tomatoes, red cabbage, pomegranate, radish, pita crouton, sumac, lemon vinaigrette

### BEVERAGES

#### MOCKINGBIRD 9

ginger, lemon, lime, pineapple, soda water

#### MINTED LEMONADE 9

mint, rose water, lemon, lime, simple syrup, soda water

#### SOFT DRINKS 5

coke, 7-up, lemonade

#### SAN PELLEGRINO 5/9

sparkling italian mineral water | 500ml or 1 litre

#### ACQUA PANNA 5

still italian mineral water

● VEGETARIAN

○ VEGAN

● GLUTEN FREE

### HUMMUS BY DESIGN

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

#### TRADITIONAL HUMMUS ●●●10

chickpea, tahini, garlic, olive oil

#### ADD PROTEIN (2oz):

beef tenderloin - 8

lamb - 10

Shawarma chicken - 6

#### ADD INFUSION: 3 ea

garlic

aleppo

sun-dried tomato

pine nuts +6

### KEBABS OFF THE GRILL

served with yellow rice

#### CHICKEN KEBAB ● 19

paprika, herb, garlic marinade

#### LAMB KEBAB ● 21

seasoned with lebanese spices

#### BEEF KEBAB ● 22

seasoned with lebanese spices

#### KAFTA KEBAB ● 22

ground beef and lamb, onion, parsley

### HANDHELDS

served with za'atar fries

#### GRILLED VEGETABLE WRAP ● 17

squash, zucchini, onion, roasted red pepper, garlic sauce, pickled vegetables and tomato in artisanal pita

#### FALAFEL WRAP ●● 18

three pieces of falafel, tahini, tabbouleh in artisanal pita

#### GRILLED CHICKEN WRAP 19

grilled chicken, garlic sauce, pickled vegetables and tomato in artisanal pita

#### LAMB BURGER 22

ground lamb, shankleesh, sauteed spinach, tomato, pickled onion on a brioche bun

### FIGS FLATBREADS

#### LAMB FLATBREAD 22

lamb, feta, pomegranate, tzatziki, mint, olive oil

#### FIGS FLATBREAD 21

figs, brie, caramelized onions, gorgonzola, arugula, pomegranate molasses

### SIDES

#### PITA BASKET ● 6

five pieces of warm house-made pita

#### RAW CRUDITE ●●●8

cucumber, celery, carrot

#### TOUM ●●●3/5

whipped garlic

#### GRILLED VEGETABLE SKEWER ●●●9

seasonal vegetables, herb oil

#### ZA'ATAR FRIES ●●●6

house fries tossed in seasoned salt and za'atar spice

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## 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, red cabbage, pomegranate, radish, lemon vinaigrette, pita crouton

#### 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

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### 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      chicken - 6  
lamb - 10

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

LAMB KEBAB 42  
seasoned with lebanese spices

CHICKEN KEBAB 38  
paprika, herb, garlic marinade

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

BEEF KEBAB 42  
seasoned with lebanese spices

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

### ENTREE PLATES

served with yellow rice

CHICKEN SHAWARMA 36  
sliced grilled chicken thighs, Lebanese spice blend; served with toum

TENDERLOIN SHAWARMA 44  
sliced prime tenderloin sauteed in special shawarma sauce, parsley and pickles

LAMB CHOP 48  
grilled lamb chops seasoned with pom molasses, pistachio crust

BAKED KIBBEH 28  
bulgur, spicy beef, onion, pine nut, served with yogurt

LEBANESE STEAK FRITES 60  
shawarma rubbed rime new york strip, za'atar fries, bernaise

FRESH CATCH? MP  
black cod, fried onions, 7 spice

### SIDES

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

RICE PILAF ALMONDINE ●● 6  
rice, vermicelli, almonds

RAW CRUDITE ●●● 8  
cucumber, celery, carrot

GRILLED VEGETABLE SKEWER ●●● 8  
seasonal vegetables, herb oil

TOUM ●● 3/5  
whipped garlic

BUTTER ROASTED MORNING DEW 24  
mushrooms, garlic, herbs, sumac

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

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