

# Southern Living

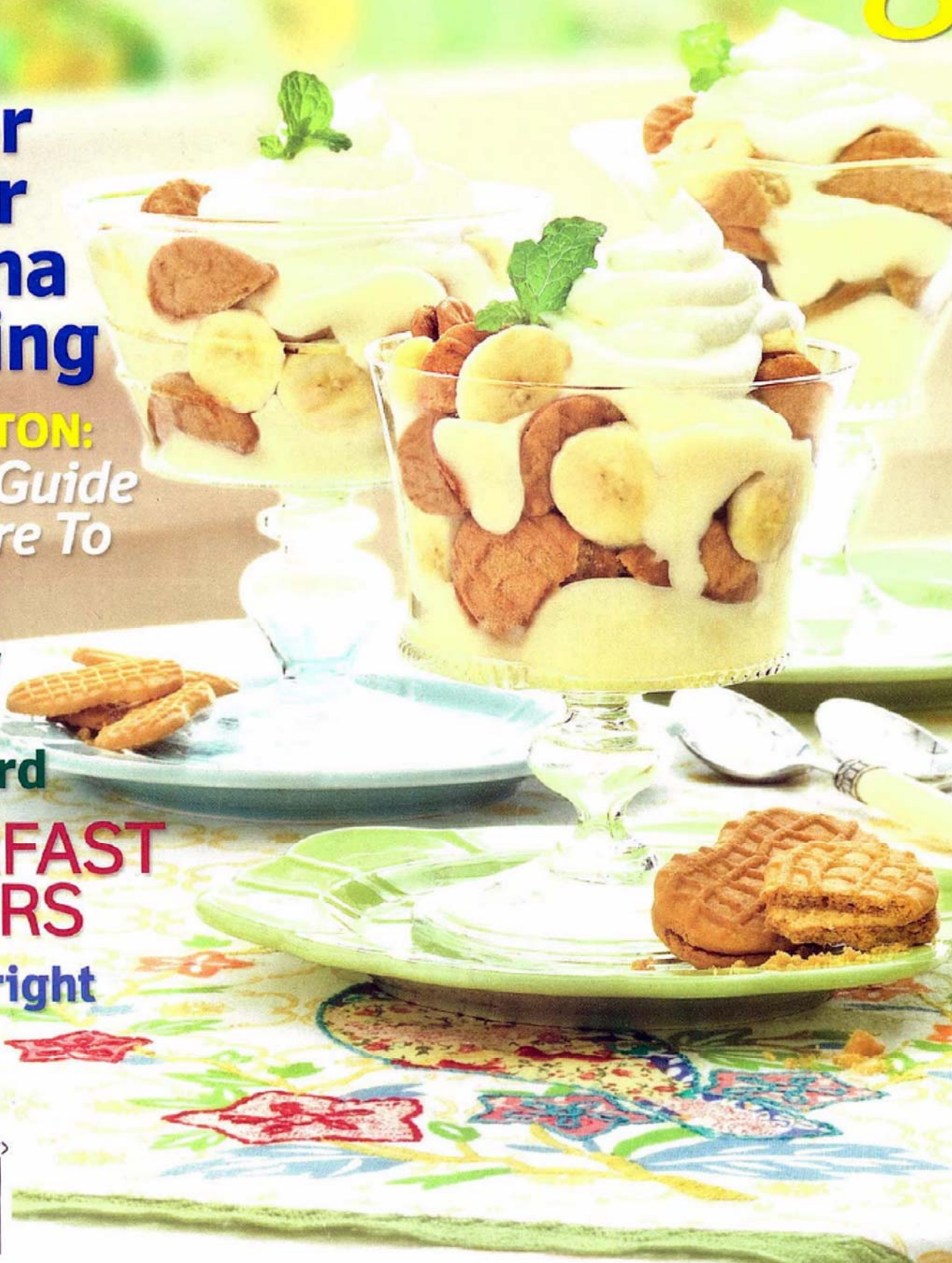
*Mmm!*  
**Nutter  
Butter  
Banana  
Pudding**

**CHARLESTON:**  
*Editors' Guide  
For Where To  
Eat Now*

**A Family  
Friendly  
Front Yard**

**SUPERFAST  
SUPPERS**

**Light & Bright  
Colorful  
Rooms**



\$4.99US \$6.50CAN

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**FIG** This is fresh food like it was meant to be served. Pay attention to the in-season specials, and listen to server suggestions. We were talked into ordering a veggie plate and were aptly rewarded for taking the advice. Consider making FIG as your last stop; while many kitchens close earlier, it's late-night friendly.

👉 **DON'T MISS** The cauliflower, seared in a cast-iron skillet and roasted with mustard butter, is a revelation.  
*232 Meeting Street; [www.eatatfig.com](http://www.eatatfig.com) or (843) 805-5900*



**2** Mike Lata, executive chef and co-owner of FIG, has helped strengthen the local food movement in Charleston with fresh fare and a respect for the seasons.