
Food Is Good.

232 MEETING STREET
CHS — SC

Red Ace Beet + Housemade Cottage Cheese	brown bread, kumquat	20
Napa Cabbage Salad	farm egg, buttermilk, shiitake, seeds, dill	19
Arugula Salad	pecorino canestrato, crispy shallot	19
Nine Vegetable Salad	benne tahini vinaigrette, pantaleo cheese	23
Broiled Lady Island Oysters*	ají dulce pepper, oregano	18
Country Terrine en Croûte	whole grain mustard sauce	21
Chicken Liver Pâté	seasonal accompaniments, dijon, brioche	23
Wagyu Beef Carne Cruda Toast*	périgord truffle, hakurei turnip, walnut	32
Nantucket Bay Scallop Grenobloise	lemon, fennel, crouton	26
Ricotta Gnocchi + Lamb Bolognese	parmesan, mint	28
Tagliatelle + White Alba Truffle		75
Slow Baked Snowy Grouper	candy roaster velouté, collards, red grape, hazelnut	45
Grilled Swordfish	wakefield cabbage, danver carrot, hedgehog mushroom	44
Brioche Crusted Jumbo Flounder	winter vegetable chowder, lardo, tarragon	46
Bouillabaisse	white shrimp, pink eye pea, anson mills brown rice	44
Pork Schnitzel	cider vinegar, chicories, rock shrimp, cornichon	43
Cast Iron Wagyu Bavette*	sweet potato, black pearl mushroom, chimichurri	49
Yukon Gold Potato Purée		15
Roasted Cauliflower	cacio e pepe, breadcrumb	14

Date:

08 JAN 2025

Chef:

Mike Lata

FIG applies a 3% surcharge to all checks to help offset the cost of merchant fees.

*Consuming raw or undercooked food items may increase your risk of foodborne illness.

