
Food Is Good.

232 MEETING STREET
CHS — SC

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| Red Ace Beet + Housemade Cottage Cheese | brown bread, kumquat | 20 |
| Wakefield Cabbage Salad | farm egg, buttermilk, shiitake, seeds, dill | 19 |
| Arugula Salad | pecorino canestrato, crispy shallot | 19 |
| Nine Vegetable Salad | benne tahini vinaigrette, aged goats milk cheese | 23 |
| Broiled Steamboat Creek Oysters* | vadouvan, sweet onion, citrus | 18 |
| 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 |
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| Slow Baked Barrelfish | red kuri velouté, collards, red grape, hazelnut | 45 |
| Grilled Swordfish | wakefield cabbage, danver carrot, black pearl 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, hedgehog mushroom, chimichurri | 49 |
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| Yukon Gold Potato Purée | | 15 |
| Roasted Cauliflower | cacio e pepe, breadcrumb | 14 |

Date:

18 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.*

