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## Food Is Good.

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232 MEETING STREET  
CHS — SC

<b>Red Ace Beet + Housemade Cottage Cheese</b>	brown bread, kumquat	20
<b>Broiled Lady Island Oysters*</b>	vadouvan, green garlic, citrus	18
<b>White Shrimp Escabeche</b>	butterbean, puntarelle, mint	21
<b>Napa Cabbage Salad</b>	farm egg, buttermilk, shiitake, seeds, dill	19
<b>Nine Vegetable Salad</b>	benne tahini vinaigrette, goats milk cheese	23
<b>Country Terrine en Croûte</b>	whole grain mustard sauce	21
<b>Chicken Liver Pâté</b>	seasonal accompaniments, dijon, brioche	23
<b>Wagyu Beef Carne Cruda Toast*</b>	périgord truffle, hakurei turnip, walnut	35
<b>Ricotta Gnocchi + Lamb Bolognese</b>	parmesan, mint	28
<b>Blue Crab Tortelli</b>	sauce américaine, lemon, chive	27
<b>Slow Baked Black Bass</b>	butternut squash velouté, kale, red grape, hazelnut	45
<b>Grilled Sheepshead</b>	caraflex cabbage, sweet potato, black pearl mushroom	44
<b>Brioche Crusted Jumbo Flounder</b>	winter vegetable chowder, lardo, tarragon	46
<b>Bouillabaisse</b>	white shrimp, pink eye pea, anson mills brown rice	48
<b>Pork Schnitzel</b>	cider vinegar, chicories, rock shrimp, cornichon	43
<b>Cast Iron Wagyu Bavette*</b>	covington sweet potato, broccolini, vidalia, chimichurri	49
<b>Yukon Gold Potato Purée</b>		15
<b>Roasted Cauliflower</b>	cacio e pepe, breadcrumb	14

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Date:  
**12 MAR 2025**

Chef:

*Mike Lata*

*FIG applies a universal 3% fee to offset payment processing and technology costs.*

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

