
Food Is Good.

232 MEETING STREET
CHS — SC

Red Ace Beet + Housemade Cottage Cheese	brown bread, kumquat	20
Broiled Lady Island Oysters*	vadouvan, green garlic, citrus	18
Yellowfin Tuna Crudo*	meyer lemon, castelvetrano olive, endive	25
Napa Cabbage Salad	farm egg, buttermilk, shiitake, seeds, dill	19
White Shrimp Escabeche	butterbean, puntarelle, mint	21
Nine Vegetable Salad	benne tahini vinaigrette, aged goats milk cheese	23
Spring Garlic Velouté	smoked pimentón, crouton	16
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	35
Ricotta Gnocchi + Lamb Bolognese	parmesan, mint	28
Blue Crab Tortelloni	lobster pomodoro, calabrian chili	27
Slow Baked Yellowedge Grouper	butternut squash, kale, red grape, hazelnut	45
Grilled Sheepshead	caraflex cabbage, sweet potato, black pearl mushroom	44
Brioche Crusted Jumbo Flounder	winter vegetable chowder, lardo, tarragon	46
Bouillabaisse	white shrimp, pink eye pea, anson mills brown rice	48
Pork Schnitzel	cider vinegar, chicories, rock shrimp, cornichon	43
Cast Iron Wagyu Bavette*	murasaki sweet potato, broccolini, vidalia, chimichurri	49
Yukon Gold Potato Purée		15
Roasted Cauliflower	cacio e pepe, breadcrumb	14

Date:
15 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.*

