
Food Is Good.

232 MEETING STREET
CHS — SC

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| Moneta Red Beet + Housemade Cottage Cheese | brown bread, kumquat | 20 |
| Arugula Salad | pecorino sardo, crispy shallot | 19 |
| Broiled Steamboat Creek Oysters* | vadouvan, green garlic, citrus | 18 |
| Yellowfin Tuna Crudo* | meyer lemon, castelvetrano olive, endive | 25 |
| White Shrimp Escabeche | butterbean, purple asparagus, basil | 21 |
| Nine Vegetable Salad | benne tahini vinaigrette, aged goats milk cheese | 23 |
| Spring Garlic Velouté | morel mushroom, 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 Ravioli | shellfish pomodoro, bottarga, chili | 27 |
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| Sautéed Softshell Crabs | green garlic, caper, lemon | 50 |
| Slow Baked American Red Snapper | caraflex cabbage, black pearl mushroom | 47 |
| Brioche Crusted Jumbo Flounder | artichoke dashi, austrian pea, asparagus | 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* | burgundy sweet potato, ramp, chimichurri | 49 |
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| Yukon Gold Potato Purée | | 15 |
| Sautéed Siberian Kale | garlic, chile | 14 |

Date:
12 APR 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.

