
Food Is Good.

232 MEETING STREET
CHS — SC

Moneta Red Beet + Housemade Cottage Cheese	brown bread, kumquat	20
Arugula Salad	pecorino sardo, crispy shallot	19
Broiled Lady Island 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
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
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
Yukon Gold Potato Purée		15
Sautéed Siberian Kale	garlic, chile	14

Date:
15 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.

