
Food Is Good.

232 MEETING STREET

CHS — SC

Moneta Red Beet + Housemade Cottage Cheese	brown bread, kumquat	20
Arugula Salad	pecorino bianco, crispy shallot	19
Broiled Steamboat Creek Oysters*	vadouvan, green garlic, citrus	18
White Shrimp Escabeche	butterbean, purple asparagus, snap pea	21
Dragoon Romaine Salad	smokey blue, medjool date, hazelnut	22
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 Tartare*	tonnato, pickled ramp, walnut	25
Ricotta Gnocchi + Lamb Bolognese	parmesan, mint	28
Blue Crab Ravioli	shellfish pomodoro, bottarga, chili	27
Sautéed American Snapper	wakefield cabbage, black pearl mushroom	47
Slow Baked Snowy Grouper	asparagus, english pea, sauce laitue, hollandaise	49
Brioche Crusted Jumbo Flounder	artichoke dashi, austrian pea, shiitake	46
Bouillabaisse	white shrimp, cream 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:
29 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.

