
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 Lady's Island Oysters*	vadouvan, green garlic, citrus	19
White Shrimp Escabeche	butterbean, purple asparagus	23
Romaine Heart Salad	smokey blue, medjool date, hazelnut	22
Spring Garlic Velouté	morel mushroom, crouton	18
Chicken Liver Pâté	seasonal accompaniments, dijon, brioche	23
Wagyu Beef Tartare*	tonnato, pickled ramp, walnut, maxim potato	25
Ricotta Gnocchi + Lamb Bolognese	parmesan, mint	28
Blue Crab Ravioli	shellfish pomodoro, bottarga, chili	29
Sautéed Barrelfish	wakefield cabbage, black pearl mushroom, sunchoke soubise	47
Slow Baked Scamp Grouper	asparagus, english pea, sauce laitue, hollandaise	49
Brioche Crusted Flounder	artichoke dashi, austrian pea, spring onion	47
Bouillabaisse	white shrimp, cream pea, anson mills brown rice	48
Pork Schnitzel	shrimp, cornichon, cider vinegar, castelfranco radicchio	44
Wagyu Bavette Bordelaise*	burgundy sweet potato, ramp, chimichurri	49
Yukon Gold Potato Purée		15
Sautéed Siberian Kale	garlic, chile	14

Date:
13 MAY 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.

