
Food Is Good.

232 MEETING STREET
CHS - SC

Burnt Eggplant + Housemade Cottage Cheese	benne sourdough	20
Arugula Salad	peach, pecorino bianco, crispy shallot, basil	20
Broiled Steamboat Creek Oysters*	vadouvan, sweet onion, citrus	19
White Shrimp Escabeche	butterbean, cherry tomato, squash	23
Romaine Heart Salad	smokey blue, medjool date, hazelnut	22
Sweet Corn Velouté + Polenta Spin Rossa	chanterelle, baby corn	18
Chicken Liver Pâté	kohlrabi remoulade, half-sour pickle, dijon, brioche	23
Wagyu Beef Tartare*	tonnato, pickled ramp, walnut, maxim potato	25
Vine Ripe Tomato Tarte Tatin	fromage blanc, cured olive	26
Ricotta Gnocchi + Lamb Bolognese	parmesan, mint	28
Blue Crab Ravioli	shellfish pomodoro, bottarga, chile	31
Grilled Cobia	heirloom tomato vierge, chanterelle, silver king corn	47
Slow Baked Scamp Grouper	rattlesnake bean, sauce laitue, hollandaise	49
Brioche Crusted Flounder	artichoke dashi, austrian pea, spring onion	47
Bouillabaisse	white shrimp, summer vegetables, fresh dug potato	48
Pork Schnitzel	sungold tomato, caper, red watercress	44
Wagyu Bavette Bordelaise*	roasted mushrooms, jimmy nardello pepper	52
Fresh Dug Yukon Gold Potato Purée	brown butter, chive	16

Date:

Chef:

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.

20 JUN 2025

Mike Lata

