

## Food Is Good.

232 MEETING STREET  
CHS - SC

|                                                |                                                         |    |
|------------------------------------------------|---------------------------------------------------------|----|
| <b>Cherry Tomato Tartine</b>                   | house made cottage cheese, peach, basil pesto, pine nut | 21 |
| <b>Broiled Steamboat Creek Oysters*</b>        | vadouvan, sweet onion, citrus                           | 19 |
| <b>White Shrimp Escabeche</b>                  | butterbean, cucumber, tomato                            | 23 |
| <b>Romaine Heart Salad</b>                     | smokey blue, medjool date, hazelnut                     | 22 |
| <b>Sweet Corn Velouté + Polenta Spin Rossa</b> | chanterelle mushroom                                    | 18 |
| <b>Chicken Liver Pâté</b>                      | kohlrabi remoulade, half-sour pickle, dijon, brioche    | 23 |
| <b>Beef Tartare + Maxim Potato*</b>            | tonnato, pickled ramp, walnut                           | 25 |
| <b>Vine Ripe Tomato Tarte Tatin</b>            | fromage blanc, cured olive                              | 26 |
| <b>Ricotta Gnocchi + Lamb Bolognese</b>        | parmesan, mint                                          | 28 |
| <b>Blue Crab Ravioli</b>                       | shellfish pomodoro, bottarga, chile                     | 31 |
|                                                |                                                         |    |
| <b>Grilled Swordfish</b>                       | heirloom tomato vierge, chanterelle, sweet corn         | 48 |
| <b>Sautéed Gag Grouper</b>                     | crookneck squash coulis, jimmy nardello, tarragon       | 49 |
| <b>Brioche Crusted Flounder</b>                | artichoke dashi, austrian pea, vidalia onion            | 47 |
| <b>Bouillabaisse</b>                           | white shrimp, summer vegetables, fresh dug potato       | 48 |
| <b>Pork Schnitzel</b>                          | sungold tomato, frying pepper, caper, watercress        | 44 |
| <b>Cast Iron Bavette Bordelaise*</b>           | roasted mushrooms, salsa verde                          | 52 |
|                                                |                                                         |    |
| <b>Fresh Dug Yukon Gold Potato Purée</b>       | 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.

15 JUL 2025

*Mike Lata*

