

Food Is Good.

232 MEETING STREET
CHS - SC

Arugula Salad	basil, pecorino bianco, crispy shallot, lemon, olive oil	20
Peach + Cherry Tomato Tartine	cottage cheese, pesto, aged balsamic	21
Yellowfin Tuna Crudo	roasted sweet pepper vinaigrette, fennel, basil	25
Broiled Steamboat Creek Oysters*	ají dulce, oregano, lemon	19
White Shrimp Escabeche	butterbean, baby corn, cucumber, tomato	23
Romaine Heart Salad	medjool date, hazelnut, Smokey Blue	22
Sweet Corn Velouté + Polenta Spin Rossa	chanterelle mushroom	18
Chicken Liver Pâté	kohlrabi rémoulade, half-sour pickle, beet, brioche	23
Wagyu Beef Tartare*	tonnato, pickled ramp, walnut, maxim potato	25
Vine Ripe Tomato Tarte Tatin	goat's milk fromage blanc, cured olive	26
Ricotta Gnocchi + Lamb Bolognese	parmesan, mint	28
Blue Crab Ravioli	shellfish pomodoro, bottarga, chile	31
Grilled Swordfish	heirloom tomato vierge, chanterelle, sweet corn	48
Pan Roasted Scamp Grouper	goldbar zucchini coulis, jimmy nardello	49
Brioche Crusted Flounder	artichoke dashi, white acre pea, scallion	47
Bouillabaisse	white shrimp, summer vegetables, fresh dug potato	48
Pork Schnitzel	sungold tomato, frying pepper, caper, watercress	44
Wagyu Bavette Bordelaise*	roasted mushrooms, salsa verde	52
Yukon Gold Potato Purée	brown butter, chive	16
Carolina Gold Rice Pilaf	ají dulce, benne	15

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.

13 AUG 2025

Mike Lata

