

## Food Is Good.

232 MEETING STREET  
CHS - SC

<b>Peach + Cherry Tomato Tartine</b>	cottage cheese, pesto, aged balsamic	21
<b>Broiled Lady's Island Oysters*</b>	ají dulce, oregano, lemon	19
<b>White Shrimp Escabeche</b>	butterbean, baby corn, cucumber, tomato	23
<b>Romaine Heart Salad</b>	medjool date, hazelnut, Smokey Blue	22
<b>Sweet Corn Velouté + Polenta Spin Rossa</b>	chanterelle mushroom	18
<b>Chicken Liver Pâté</b>	kohlrabi rémoulade, half-sour pickle, beet, brioche	23
<b>Beef Tartare + Maxim Potato*</b>	tonnato, pickled ramp, walnut, maxim potato	25
<b>Vine Ripe Tomato Tarte Tatin</b>	goat's milk 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 Triggerfish</b>	heirloom tomato vierge, chanterelle, sweet corn	48
<b>Pan Roasted American Red Snapper</b>	goldbar zucchini coulis, jimmy nardello	49
<b>Brioche Crusted Flounder</b>	artichoke dashi, white acre pea, scallion	47
<b>Bouillabaisse</b>	white shrimp, summer vegetables, fresh dug potato	48
<b>Pork Milanese</b>	peperonata, caper, watercress	44
<b>Cast Iron Bavette Bordelaise*</b>	roasted mushrooms, salsa verde	52
<b>Yukon Gold Potato Purée</b>	brown butter, chive	16
<b>Carolina Gold Rice Pilaf</b>	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.

21 AUG 2025

*Mike Lata*

