

Food Is Good.

232 MEETING STREET
CHS - SC

Chicken Liver Pâté seasonal garnish, dijon, brioche	23
Arugula Salad Forx Farm gouda, crispy shallot	20
Broiled Steamboat Creek Oysters* ají dulce, oregano, lemon	19
White Shrimp Escabeche skywalker cauliflower, carrot, butterbean	23
Romaine Heart Salad medjool date, hazelnut, Smokey Blue	22
Sweet Corn Potage + Polenta Spin Rossa chanterelle mushroom	18
Carne Cruda* hakurei turnip, walnut, burgundy truffle	30
Ricotta Gnocchi + Lamb Bolognese parmesan, mint	28
Blue Crab Ravioli shellfish pomodoro, bottarga, chili	31
Murasaki + Porcini Agnolotti sauce suprême, alba truffle	75
Slow Baked Black Sea Bass autumn frost velouté, red grape, pecan	49
Brioche Crusted Flounder matsutaki dashi, wakefield cabbage, field pea	47
Grilled Triggerfish carolina gold rice grits, sunchoke, caper-brown butter vinaigrette	48
Bouillabaisse fennel, harissa, appalachian gold potato	48
Pork Milanese cider vinegar, radicchio, cornichon, horseradish	44
Wagyu Bavette Bordelaise* roasted mushroom, siberian kale	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.

4 DEC 2025

Mike Lata

