

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 Lady's Island Oysters*	ají dulce, oregano, lemon	19
White Shrimp Escabeche	cauliflower, carrot, butterbean	23
Romaine Heart Salad	medjool date, hazelnut, Smokey Blue	22
Carne Cruda*	hakurei turnip, walnut, périgord 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 Amberjack	butterkin squash velouté, red grape, pecan	49
Brioche Crusted Flounder	matsutaki dashi, wakefield cabbage, field pea	47
Grilled Yellowedge Grouper	carolina gold rice grits, sunchoke, caper, brown butter	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.

20 DEC 2025

Mike Lata

