

Food Is Good.

232 MEETING STREET
CHS - SC

Regiis Ova Ossetra Caviar Service	jimmy red corn cake	95
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
Leek + Lobster Terrine	mimosa vinaigrette, tarragon	30
White Shrimp Escabeche	fioretta cauliflower, carrot, butterbean	23
Romaine Heart Salad	medjool date, hazelnut, Smokey Blue	22
Carne Cruda*	hakurei turnip, walnut, périgord truffle	32
Blue Crab Ravioli	shellfish pomodoro, bottarga, chili	31
Murasaki + Porcini Agnolotti	sauce suprême, alba truffle	75
Ricotta Gnocchi + Lamb Bolognese	parmesan, mint	28
Winter Squash Polenta	candy roaster, rabbit ragù, bacon, périgord truffle	34
Slow Baked Black Sea Bass	butterkin squash velouté, red grape, pecan	49
Brioche Crusted Flounder	matsutaki dashi, wakefield cabbage, field pea	47
Grilled American Red Snapper	rice grits, sunchoke, caper, brown butter	48
Bouillabaisse	lobster, white shrimp, winter vegetables	52
Pork Milanese	cider vinegar, radicchio, cornichon, horseradish	44
Cast Iron 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.

JAN 03 2026

Mike Lata

