

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*	vadouvan, scallion	19
White Shrimp Escabeche	cheddar cauliflower, carrot, butterbean	23
Romaine Heart Salad	medjool date, hazelnut, Smokey Blue	22
Carne Cruda Toast*	hakurei turnip, walnut, périgord truffle	32
Blue Crab Ravioli	shellfish pomodoro, bottarga, chili	31
Ricotta Gnocchi + Lamb Bolognese	parmesan, mint	28
Winter Squash Polenta	candy roaster, rabbit ragù, bacon, périgord truffle	34
Slow Baked Black Sea Bass	sauce amérícane, mustard greens, hazelnut	49
Brioche Crusted Flounder	shiitake, wakefield cabbage, white acre pea, dashi	47
Grilled Sheepshead	carolina gold rice grits, sunchoke, caper, brown butter	48
Bouillabaisse	fennel, harissa, appalachian gold potato	48
Pork Milanese	cider vinegar, winter chicories, cornichon, horseradish	44
Cast Iron Bavette Bordelaise*	roasted mushroom, siberian kale	52
Roasted Saddle of Lamb	celeriac, arugula, jus daube (<i>limited quantity</i>)	56
Yukon Gold Potato Purée	brown butter, chive	16
Carolina Gold Rice Pilaf	lemon confit, fines herbes	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 23 2026

Mike Lata

