

## Food Is Good.

232 MEETING STREET  
CHS - SC

|                                         |                                                         |    |
|-----------------------------------------|---------------------------------------------------------|----|
| <b>Chicken Liver Pâté</b>               | seasonal garnish, dijon, brioche                        | 23 |
| <b>Arugula Salad</b>                    | Forx Farm gouda, crispy shallot                         | 20 |
| <b>Broiled Steamboat Creek Oysters*</b> | vadouvan, scallion                                      | 19 |
| <b>White Shrimp Escabeche</b>           | romanesco, carrot, butterbean                           | 23 |
| <b>Romaine Heart Salad</b>              | medjool date, hazelnut, Smokey Blue                     | 22 |
| <b>Carne Cruda Toast*</b>               | hakurei turnip, walnut, périgord truffle                | 32 |
| <b>Blue Crab Ravioli</b>                | shellfish pomodoro, bottarga, chili                     | 31 |
| <b>Ricotta Gnocchi + Lamb Bolognese</b> | parmesan, mint                                          | 28 |
| <b>Winter Squash Polenta</b>            | candy roaster, rabbit ragù, bacon, périgord truffle     | 34 |
| <b>Slow Baked Black Sea Bass</b>        | sauce américaine, mustard greens, hazelnut              | 49 |
| <b>Brioche Crusted Flounder</b>         | matsutaki dashi, wakefield cabbage, white acre pea      | 47 |
| <b>Grilled Gag Grouper</b>              | carolina gold rice grits, sunchoke, caper, brown butter | 48 |
| <b>Bouillabaisse</b>                    | fennel, harissa, appalachian gold potato                | 48 |
| <b>Pork Milanese</b>                    | cider vinegar, winter chicories, cornichon, horseradish | 44 |
| <b>Cast Iron Bavette Bordelaise*</b>    | roasted mushroom, siberian kale                         | 52 |
| <b>Yukon Gold Potato Purée</b>          | brown butter, chive                                     | 16 |
| <b>Carolina Gold Rice Pilaf</b>         | 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 21 2026

*Mike Lata*

