

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 butterkin, rabbit ragù, bacon, périgord truffle	34
Slow Baked Black Sea Bass sauce américaine, bloomsdale spinach, hazelnut	49
Brioche Crusted Flounder shiitake, wakefield cabbage, white acre pea, dashi	47
Grilled Gag Grouper carolina gold rice grits, sunchoke, caper, brown butter	48
Bouillabaisse winter vegetables, appalachian gold potato	48
Pork Milanese cider vinegar, radicchio, cornichon, horseradish	44
Cast Iron Bavette Bordelaise* roasted mushroom, mustard greens	52
Braised KY Lamb Shoulder rutabaga, prune, madeira	46
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.

FEB 06 2026

Mike Lata

