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 Snowy Grouper	sauce américaine, spinach, hazelnut	49
Brioche Crusted Flounder	shiitake, wakefield cabbage, austrian green pea, dashi	47
Grilled Sheepshead	carolina gold rice grits, sunchoke, caper, brown butter	48
Bouillabaisse	winter vegetables, appalachian gold potato	48
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: FEB 18 2026 Chef: Mike Lata

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.

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