

## Food Is Good.

232 MEETING STREET  
CHS - SC

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| <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, green garlic, scallion               | 19 |
| <b>White Shrimp Escabeche</b> cheddar cauliflower, carrot, butterbean                  | 23 |
| <b>Chilled Asparagus</b> Lady Edison aged ham, creamy whole grain vinaigrette          | 18 |
| <b>Romaine Heart Salad</b> medjool date, hazelnut, Smokey Blue                         | 22 |
| <b>Carne Cruda Toast*</b> celery, walnut, périgord truffle                             | 32 |
| <b>Blue Crab Ravioli</b> shellfish pomodoro, bottarga, chili                           | 31 |
| <b>Ricotta Gnocchi + Lamb Bolognese</b> parmesan, mint                                 | 28 |
| <b>Sautéed Softshell Crabs</b> carolina gold rice grits, sunchoke, caper, brown butter | 49 |
| <b>Grilled Sheepshead</b> sauce américaine, spinach, hazelnut                          | 48 |
| <b>Brioche Crusted Flounder</b> asparagus, shiitake, austrian green pea                | 47 |
| <b>Bouillabaisse</b> brown rice, saffron, rouille                                      | 48 |
| <b>Cast Iron Bavette Bordelaise*</b> roasted mushroom, rapini                          | 52 |
| <b>Braised KY Lamb Shoulder</b> rutabaga, prune, madeira                               | 46 |
| <b>Yukon Gold Potato Purée</b> brown butter, chive                                     | 16 |

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.

MAR 31 2026

*Mike Lata*

