

## 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, green garlic, scallion                      | 19 |
| <b>White Shrimp Escabeche</b>           | cheddar cauliflower, 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, spinach, hazelnut                   | 49 |
| <b>Brioche Crusted Flounder</b>         | shiitake, caraflex cabbage, austrian green pea, dashi | 47 |
| <b>Sautéed American Red Snapper</b>     | rice grits, sunchoke, caper, brown butter             | 48 |
| <b>Bouillabaisse</b>                    | winter vegetables, appalachian gold potato            | 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 |
| <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.

MAR 05 2026

*Mike Lata*

