

## 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>Chilled Asparagus</b> creamy whole grain mustard vinaigrette, sunflower, mint	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> broken rice, sunchoke soubise, caper brown butter	58
<b>Grilled American Red Snapper</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.

APR 04 2026

*Mike Lata*

