

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, green garlic, scallion	19
White Shrimp Escabeche	snow pea, carrot, butterbean	23
Chilled Asparagus	creamy whole grain mustard vinaigrette, sunflower, mint	18
Romaine Heart Salad	medjool date, hazelnut, Smokey Blue	22
Carne Cruda Toast*	celery, walnut, périgord truffle	32
Pencil Cob Grits + Morel Mushroom	poached egg, english pea	30
Blue Crab Ravioli	shellfish pomodoro, bottarga, chili	31
Ricotta Gnocchi + Lamb Bolognese	parmesan, mint	29
Sautéed Softshell Crabs	broken rice, sunchoke soubise, caper brown butter	58
Grilled Snowy Grouper	sauce américaine, bloomsdale spinach	49
Brioche Crusted Flounder	asparagus, artichoke, shiitake, austrian green pea	47
Bouillabaisse	brown rice, saffron, rouille	48
Cast Iron Bavette Bordelaise*	roasted mushroom, rapini	52
Braised KY Lamb Shoulder	rutabaga, prune, madeira	46
Yukon Gold Potato Purée	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 09 2026

Mike Lata

