

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* ramp, vadouvan	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
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 Yellowedge Grouper sauce américaine, bloomsdale spinach	49
Brioche Crusted Flounder asparagus, artichoke, shiitake, white acre 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 18 2026

Mike Lata

