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 Lady's Island 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, shiitake, white acre pea 48

Bouillabaisse brown rice, saffron, rouille 48

Cast Iron Bavette Bordelaise* roasted mushroom, rapini 46

Braised KY Lamb Shoulder rutabaga, prune, madeira 52

Yukon Gold Potato Purée brown butter, chive 16

Date: APR 22 2026 Chef: Mike Lata

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.

FIG