

Food Is Good.

232 MEETING STREET
CHS - SC

| | | |
|---|---|----|
| Chicken Liver Pâté | kohlrabi remoulade, half-sour cucumber, beet | 23 |
| Arugula Salad | lemon, olive oil, Forx Farm gouda, crispy shallot | 20 |
| Broiled Steamboat Creek Oysters* | vadouvan butter, ramp | 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, dill | 22 |
| Carne Cruda Toast* | celery, walnut, périgord truffle | 32 |
| Blue Crab Ravioli | shellfish pomodoro, bottarga, chili | 31 |
| Ricotta Gnocchi + Lamb Bolognese | parmesan, mint | 29 |
| Grilled Grey Triggerfish | broken rice, sunchoke soubise, caper brown butter | 49 |
| Slow Baked American Red Snapper | bloomdale spinach, sauce américaine | 49 |
| Brioche Crusted Flounder | asparagus, shiitake, rice pea, dashi | 48 |
| Bouillabaisse | local fish + shellfish, carolina gold brown rice | 48 |
| Pork Milanese | chicory salad, cider-cornichon sauce, horseradish | 44 |
| Braised KY Lamb Shoulder | rutabaga purée, 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 28 2026

Mike Lata

