

## Food Is Good.

232 MEETING STREET  
CHS - SC

<b>Chicken Liver Pâté</b>	kohlrabi remoulade, half-sour cucumber, beet	23
<b>Arugula Salad</b>	lemon, olive oil, Forx Farm gouda, crispy shallot	20
<b>Broiled Steamboat Creek Oysters*</b>	vadouvan butter, ramp	19
<b>White Shrimp Escabeche</b>	snow pea, 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, dill	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	29
<b>Grilled Yellowedge Grouper</b>	broken rice, sunchoke soubise, caper brown butter	49
<b>Slow Baked American Red Snapper</b>	bloomsdale spinach, sauce américaine	49
<b>Brioche Crusted Flounder</b>	asparagus, shiitake, rice pea, dashi	48
<b>Bouillabaisse</b>	local fish + shellfish, carolina gold brown rice	48
<b>Pork Milanese</b>	chicory salad, cider-cornichon sauce, horseradish	44
<b>Braised KY Lamb Shoulder</b>	rutabaga purée, 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 29 2026

*Mike Lata*

