

## Food Is Good.

232 MEETING STREET  
CHS - SC

<b>Chicken Liver Pâté</b>	seasonal garnish, dijon, brioche	23
<b>Arugula Salad</b>	Forx Farm gouda, crispy shallot	20
<b>Broiled Steamboat Creek Oysters*</b>	vadouvan, green garlic, scallion	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	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>Sautéed Softshell Crabs</b>	broken rice, sunchoke soubise, caper brown butter	58
<b>Grilled Snowy Grouper</b>	sauce américaine, bloomsdale spinach	49
<b>Brioche Crusted Flounder</b>	asparagus, shiitake, white acre pea	47
<b>Bouillabaisse</b>	brown rice, saffron, rouille	48
<b>Cast Iron Bavette Bordelaise*</b>	roasted mushroom, rapini	52
<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 11 2026

*Mike Lata*

