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## Food Is Good.

232 MEETING STREET  
CHS - SC

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<b>Broiled Lady's Island Oysters*</b>	vadouvan butter, ramp, citrus	19
<b>Arugula + Peach Salad</b>	Forx Farm gouda, honey-basil vinaigrette	20
<b>Chilled Purple Asparagus</b>	creamy mustard dressing, sunflower, mint	18
<b>Romaine Heart Salad</b>	medjool date, Oregon hazelnuts, Smokey Blue cheese	22
<b>Escabeche of White Shrimp</b>	spring vegetables, butterbean hummus	23
<b>Chicken Liver Pâté</b>	hakurei turnip remoulade, pickled beet, cornichon	23
<b>Prime Angus Steak Tartare*</b>	fresh dug potato crisps, pickled ramps	25
<b>Ricotta Gnocchi + Lamb Bolognese</b>	pecorino canestrato, torn mint	29
<b>Grilled Gag Grouper</b>	broken rice, sunchoke soubise, caper, brown butter	49
<b>Gently Baked Red Snapper Américaine</b>	wilted greens, spring onion, cherry tomato	49
<b>Jumbo Flounder En Croûte</b>	asparagus, rice pea, scallion, miso broth	48
<b>Local Fish + Shellfish Stew</b>	carolina gold brown rice, filet beans, piquillo, basil	48
<b>Cast Iron Bavette*</b>	creole onion jus, black pearl mushroom, salsa verde	52
<b>Yukon Gold Potato Purée</b>	brown butter, chive	16

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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.

MAY 16 2026

*Mike Lata*

