
Food Is Good.

232 MEETING STREET
CHS - SC

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| Chicken Liver Pâté | kohlrabi remoulade, pickled beet | 23 |
| Arugula Salad | lemon, olive oil, Forx Farm gouda, crispy shallot | 20 |
| Broiled Lady's Island Oysters* | vadouvan butter, ramp | 19 |
| White Shrimp Escabeche | sprouting cauliflower, carrot, butterbean | 23 |
| Chilled Asparagus | creamy whole grain mustard vinaigrette, sunflower, mint | 18 |
| Romaine Heart Salad | medjool date, hazelnut, Smokey Blue, dill | 22 |
| Parisian Style Beef Tartare* | crispy potato, cornichon, caper | 25 |
| Blue Crab Ravioli | shellfish pomodoro, bottarga, chili | 31 |
| Ricotta Gnocchi + Lamb Bolognese | parmesan, mint | 29 |
| Grilled Snowy Grouper | broken rice, sunchoke soubise, caper brown butter | 49 |
| Slow Baked American Red Snapper | bloomsdale spinach, sauce américaine | 49 |
| Brioche Crusted Flounder | asparagus, artichoke, shiitake, rice pea, dashi | 48 |
| Bouillabaisse | local fish + shellfish, carolina gold brown rice | 48 |
| Cast Iron Bavette Bordelaise* | morel mushroom, rapini | 54 |
| 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.

MAY 07 2026

Mike Lata

