
Food Is Good.

232 MEETING STREET
CHS - SC

Broiled Lady's Island Oysters*	vadouvan butter, ramp, citrus	19
Arugula + Peach Salad	Forx Farm gouda, honey-basil vinaigrette	20
Chilled Asparagus + Baby Leek	whole grain-buttermilk dressing, sunflower, mint	19
Romaine Heart Salad	medjool date, Oregon hazelnuts, Smokey Blue cheese	22
Burnt Eggplant + Housemade Cottage Cheese	seeded sourdough cracker	19
Chicken Liver Pâté	hakurei turnip remoulade, pickled beet, cornichon	23
Prime Angus Steak Tartare*	fresh dug potato crisps, pickled ramps	25
Ricotta Gnocchi + Lamb Bolognese	pecorino romano, torn mint	29
Jumbo Flounder En Croûte	heirloom tomato vierge, basil	47
Grilled Grey Triggerfish	broken rice, sunchoke soubise, caper, brown butter	49
Gently Baked Gag Grouper	asparagus, rice pea, scallion, miso broth	48
Fish Stew Provençal	carolina gold brown rice, zucchini, piquillo	48
Cast Iron Bavette*	creole onion jus, black pearl mushroom, salsa verde	52
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 23 2026

Mike Lata

