
Food Is Good.

232 MEETING STREET
CHS - SC

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| Broiled Lady's Island Oysters* | vadouvan butter, ramp, citrus | 19 |
| Burnt Eggplant + Housemade Cottage Cheese | seeded sourdough crackers | 19 |
| Chicken Liver Pâté | kohlrabi remoulade, pickled beet, cornichon | 23 |
| Heirloom Bean Salad | whole grain-buttermilk dressing, sunflower seeds | 19 |
| Arugula Salad | Schuler Farm peach, Forx Farm gouda, honey-basil vinaigrette | 20 |
| Carne Cruda* | sourdough toast, celery, walnuts, parmesan | 25 |
| Vine Ripe Tomato Tarte Tatin | goat's milk fromage blanc, cured olive | 30 |
| Ricotta Gnocchi + Lamb Bolognese | pecorino romano, torn mint | 29 |
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| Jumbo Flounder En Croûte | sweet corn succotash, white acre peas, miso | 47 |
| Grilled Gag Grouper | heirloom tomato vierge, harvest moon potato, basil | 49 |
| Sautéed Tilefish | morel mushrooms, wakefield cabbage, carrot, sauce vin jaune | 50 |
| Fish Stew Provençal | fresh dug potato, zucchini, butterbeans, Pernod | 48 |
| Cast Iron Bavette* | red wine-creole onion jus, jimmy nardello peppers | 52 |
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| Fresh Dug Nicola 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.

JUN 30 2026

Mike Lata

