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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>Burnt Eggplant + Housemade Cottage Cheese</b>	seeded sourdough cracker	19
<b>Yellowfin Tuna Crudo*</b>	corn vinaigrette, aji dulce pepper, benne seed	25
<b>Chicken Liver Pâté</b>	turnip remoulade, pickled beet, cornichon	23
<b>Summer Salad</b>	purple napa cabbage, tomato, cucumber, greek yogurt, feta	19
<b>Carne Cruda*</b>	celery, walnut, parmesan, fresh dug potato crisps	25
<b>Vine Ripe Tomato Tarte Tatin</b>	goat's milk fromage blanc, cured olive	30
<b>Blue Crab Ravioli</b>	pomodoro fresco, bottarga, chili	31
<b>Ricotta Gnocchi + Lamb Bolognese</b>	pecorino romano, torn mint	29
<b>Jumbo Flounder En Croûte</b>	silver queen corn succotash, rice pea, miso	47
<b>Grilled Cobia</b>	heirloom tomato vierge, crushed potato, basil	49
<b>Sautéed Grouper</b>	morel mushroom, wakefield cabbage, carrot, sauce vin jaune	50
<b>Fish Stew Provençal</b>	fresh dug potato, zucchini, piquillo, Pernod	48
<b>Cast Iron Bavette*</b>	tropea onion jus, jimmy nardello pepper, 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.

JUN 18 2026

*Mike Lata*

