
Food Is Good.

232 MEETING STREET
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| Broiled Steamboat Creek Oysters* | vadouvan butter, ramp, citrus | 19 |
| Burnt Eggplant + Housemade Cottage Cheese | seeded sourdough crackers | 19 |
| Chicken Liver Pâté | kohlrabi remoulade, pickled beet, cornichon | 23 |
| Summer Vegetable Salad | napa cabbage, feta, greek yogurt vinaigrette, dill | 19 |
| Arugula Salad | Schuler Farm peach, Forx Farm gouda, honey-basil vinaigrette | 20 |
| Carne Cruda* | sourdough toast, celery, walnut, parmesan | 25 |
| Vine Ripe Tomato Tarte Tatin | goat's milk fromage blanc, cured olive | 30 |
| Blue Crab Ravioli | pomodoro fresco, bottarga, chili | 31 |
| Ricotta Gnocchi + Lamb Bolognese | pecorino romano, torn mint | 29 |
| Jumbo Flounder En Croûte | sweet corn succotash, white acre peas, miso | 47 |
| Grilled Gag Grouper | heirloom tomato vierge, chanterelles, basil | 49 |
| Sautéed Snapper | morel mushrooms, wakefield cabbage, carrot, sauce vin jaune | 50 |
| Fish Stew Provençal | fresh dug potato, zucchini, butterbeans, Pernod | 48 |
| Bone-In Brasstown Beef Ribeye | red wine-creole onion jus, Italian frying peppers | 95 |
| 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 25 2026

Mike Lata

