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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 crackers	19
<b>Chicken Liver Pâté</b>	kohlrabi remoulade, pickled beet, cornichon	23
<b>Summer Vegetable Salad</b>	napa cabbage, feta, greek yogurt vinaigrette, dill	19
<b>Arugula Salad</b>	Schuler Farm peach, Forx Farm gouda, honey-basil vinaigrette	20
<b>Carne Cruda*</b>	sourdough toast, celery, walnut, parmesan	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>	sweet corn succotash, white acre peas, miso	47
<b>Grilled Gag Grouper</b>	heirloom tomato vierge, chanterelles, basil	49
<b>Sautéed Snapper</b>	morel mushrooms, wakefield cabbage, carrot, sauce vin jaune	50
<b>Fish Stew Provençal</b>	fresh dug potato, zucchini, butterbeans, Pernod	48
<b>Cast Iron Bavette*</b>	red wine-creole onion jus, jimmy nardello peppers	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 26 2026

*Mike Lata*

