
Food Is Good.

232 MEETING STREET
CHS - SC

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
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, 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
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 27 2026

Mike Lata

