

Food Is Good.

232 MEETING STREET
CHS - SC

Broiled Steamboat Creek Oysters*	vadouvan butter, ramp, citrus	19
Burnt Eggplant + Housemade Cottage Cheese	seeded sourdough cracker	19
Chicken Liver Pâté	rutabaga remoulade, pickled beet, half-sour cucumber	23
Carne Cruda*	celery, walnut, parmesan, fresh dug potato crisps	25
Arugula Salad	Schuler Farm peach, Forx Farm gouda, honey-basil vinaigrette	20
Heirloom Bean Salad	whole grain-buttermilk dressing, sungold tomato	19
Vine Ripe Tomato Tarte Tatin	goat's milk fromage blanc, cured olive	30
Blue Crab Ravioli	shellfish pomodoro, bottarga, chili	31
Ricotta Gnocchi + Lamb Bolognese	pecorino romano, torn mint	29
Jumbo Flounder En Croûte	silver queen corn succotash, rice pea, miso	47
Grilled Swordfish	heirloom tomato vierge, crushed carola potato, basil	49
Sautéed Grouper	morel mushroom, wakefield cabbage, carrot, sauce vin jaune	50
Fish Stew Provençal	fresh dug potato, zucchini, piquillo, Pernod	48
Cast Iron Bavette*	creole onion jus, jimmy nardello pepper, salsa verde	52
Yukon Gold 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 12 2026

Mike Lata

