

## Food Is Good.

232 MEETING STREET  
CHS - SC

|                                                |                                                   |    |
|------------------------------------------------|---------------------------------------------------|----|
| <b>Arugula Salad</b>                           | basil, pecorino bianco, crispy shallot            | 20 |
| <b>Cherry Tomato Tartine</b>                   | house made cottage cheese, peach, pesto, pine nut | 21 |
| <b>B-Liner Snapper Crudo</b>                   | roasted pepper vinaigrette, fennel, thyme         | 25 |
| <b>Broiled Lady's Island Oysters*</b>          | aji dulce, oregano, lemon                         | 19 |
| <b>White Shrimp Escabeche</b>                  | butterbean, baby corn, cucumber, tomato           | 23 |
| <b>Romaine Heart Salad</b>                     | smokey blue, medjool date, hazelnut               | 22 |
| <b>Sweet Corn Velouté + Polenta Spin Rossa</b> | chanterelle mushroom                              | 18 |
| <b>Chicken Liver Pâté</b>                      | kohlrabi remoulade, cornichon, dijon, brioche     | 23 |
| <b>Beef Tartare + Maxim Potato*</b>            | tonnato, pickled ramp, walnut                     | 25 |
| <b>Vine Ripe Tomato Tarte Tatin</b>            | fromage blanc, cured olive                        | 26 |
| <b>Ricotta Gnocchi + Lamb Bolognese</b>        | parmesan, mint                                    | 28 |
| <b>Blue Crab Ravioli</b>                       | shellfish pomodoro, bottarga, chile               | 31 |
|                                                |                                                   |    |
| <b>Grilled Swordfish</b>                       | heirloom tomato vierge, chanterelle, sweet corn   | 48 |
| <b>Sautéed Snowy Grouper</b>                   | goldbar zucchini coulis, jimmy nardello           | 49 |
| <b>Brioche Crusted Flounder</b>                | artichoke dashi, austrian pea, scallion           | 47 |
| <b>Bouillabaisse</b>                           | white shrimp, summer vegetables, fresh dug potato | 48 |
| <b>Pork Schnitzel</b>                          | sungold tomato, frying pepper, caper, watercress  | 44 |
| <b>Wagyu Bavette Bordelaise*</b>               | roasted mushrooms, salsa verde                    | 52 |
|                                                |                                                   |    |
| <b>Yukon Gold Potato Purée</b>                 | 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.

29 JUL 2025

*Mike Lata*

