

Food Is Good.

232 MEETING STREET
CHS - SC

Broiled Steamboat Creek Oysters*	aji dulce butter, roasted garlic, oregano	19
Burnt Eggplant + Housemade Cottage Cheese	seeded sourdough crackers	19
Yellowfin Tuna Crudo*	corn vinaigrette, aji dulce pepper, benne seed	25
Chicken Liver Pâté	carrot remoulade, pickled beet, cornichons	23
Summer Vegetable Salad	wakefield cabbage, feta, greek yogurt vinaigrette, dill	19
Carne Cruda*	sourdough toast, celery, walnuts, parmesan	25
Roasted Lamb Tonnato*	curried lesya pepper, gold beet, capers, cress	24
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
Slow Baked American Red Snapper	sweet corn succotash, white acre peas, miso	47
Grilled Scamp Grouper	heirloom tomato vierge, nicola potato, basil	49
Sautéed Golden Tilefish	chanterelle mushrooms, cabbage, carrot, sauce vin jaune	50
Fish Stew Provençal	fresh dug potato, zucchini, butterbeans, Pernod	48
Cast Iron Ribeye*	slow-cooked peperonata, watercress	95
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.

JUL 31 2026

Mike Lata

