
Food Is Good.

232 MEETING STREET
CHS - SC

Broiled Lady's Island Oysters*	aji dulce butter, roasted garlic, oregano	19
Burnt Eggplant + Housemade Cottage Cheese	seeded sourdough crackers	19
Chicken Liver Pâté	kohlrabi remoulade, pickled beet, cornichon	23
Summer Vegetable Salad	napa cabbage, feta, greek yogurt vinaigrette, dill	19
Arugula Salad	Schuler Farm peach, Forx Farm gouda, honey-basil vinaigrette	20
Carne Cruda*	sourdough toast, celery, walnuts, parmesan	25
Porchetta Tonnato	curried lesya pepper, gold beet, capers, cress	23
Vine Ripe Tomato Tarte Tatin	goat's milk fromage blanc, cured olive	30
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
Pork Milanese	sungold pomodoro, fontina, jimmy nardello pepper	46
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.

JUL 07 2026

Mike Lata

