

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
Chicken Liver Pâté	carrot remoulade, pickled beet, half-sour cucumbers	23
Lady Edison Country Ham + Peach	Forx Farm gouda, brown butter	24
Summer Vegetable Salad	wakefield cabbage, feta, greek yogurt vinaigrette, dill	19
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
Slow Baked American Red Snapper	sweet corn succotash, white acre peas, miso	47
Grilled Gag Grouper	heirloom tomato vierge, harvest moon potato, basil	49
Sautéed Grey Triggerfish	morel mushrooms, cabbage, carrot, sauce vin jaune	50
Fish Stew Provençal	fresh dug potato, zucchini, butterbeans, Pernod	48
Cast Iron Bavette*	slow-cooked peperonata, chervil	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.

JUL 16 2026

Mike Lata

