

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 peppers, benne seed	25
Chicken Liver Pâté	pickled beets, half-sour cucumbers, muscadine jam,	23
Lady Edison Country Ham + Peach	Forx Farm gouda, brown butter	24
Asian Pear + Fig + Chicory Salad	hazelnuts, Smokey Blue cheese	22
Carne Cruda*	sourdough toast, celery, walnuts, parmesan	25
Roasted Lamb Tonnato*	curried lunchbox peppers, red beets, capers, arugula	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
Jumbo Flounder En Croûte	sweet corn succotash, white acre peas, miso	48
Grilled Sheepshead	heirloom tomato vierge, crushed potato, basil	49
Sautéed Snowy Grouper	chanterelle mushrooms, cabbage, carrot, fino sherry	50
Fish Stew Provençal	Appalachian Gold potatoes, zucchini, butterbeans, Pernod	48
Cast Iron Bavette*	jimmy nardello peppers, watercress	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.

AUG 27 2026

Mike Lata

