

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	kohlrabi remoulade, half-sour cucumbers, muscadine jam	23
Lady Edison Country Ham + Melon	Forx Farm gouda, brown butter	24
Asian Pear + Fig + Chicory Salad	hazelnuts, Pt. Reyes blue cheese	22
Carne Cruda*	sourdough toast, celery, walnuts, parmesan	25
Poached Lamb Tonnato*	curried lunchbox peppers, red beets, capers, cress	24
Vine Ripe Tomato Tarte Tatin	goat's milk fromage blanc, cured olive	30
Blue Crab Ravioli	pomodoro fresco, bottarga, chili	33
Ricotta Gnocchi + Lamb Bolognese	pecorino romano, torn mint	32
Jumbo Flounder En Croûte	sweet corn succotash, white acre peas, miso	48
Grilled Gag Grouper	heirloom tomato vierge, crushed potato, basil	49
Sautéed Tilefish	chanterelle mushrooms, cabbage, carrot, fino sherry	50
Bouillabaisse	Appalachian Gold potatoes, summer squash, 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.

SEP 17 2026

Mike Lata

