

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*	lemon vinaigrette, red endive, castelvetrano olives	25
Arugula Salad	matsutake mushroom, Forx Farm gouda, lemon	20
Chicken Liver Pâté	kohlrabi remoulade, half-sour cucumbers, pickled beets	23
Asian Pear + Muscadine + Chicory Salad	hazelnuts, Bleu d'Auvergne	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	tatsoi, vadouvan beurre blanc	48
Grilled Gag Grouper	heirloom tomato vierge, crushed potato, basil	49
Sautéed Snapper	chanterelle mushrooms, cabbage, carrot, vin jaune	50
Bouillabaisse	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.

SEP 29 2026

Mike Lata

