

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
Arugula Salad	crispy shallot, Forx Farm gouda, lemon	20
Chicken Liver Pâté	kohlrabi remoulade, half-sour cucumbers, muscadine jam	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	swiss chard, vadouvan beurre blanc	48
Grilled Scamp Grouper	heirloom tomato vierge, crushed potato, basil	49
Sautéed Snapper	chanterelle mushrooms, cabbage, carrot, vin jaune	50
Bouillabaisse	Appalachian Gold potatoes, zucchini, white acre peas, Pernod	48
Cast Iron Ribeye*	jimmy nardello peppers, watercress	95
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 26 2026

Mike Lata

