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
Ambrose Arugula Salad	matsutake mushrooms, Forx Farm gouda, lemon	21
Chicken Liver Pâté	hakurei turnip remoulade, cornichons, pickled beets	23
Asian Pear + Muscadine + Chicory Salad	hazelnuts, Bleu d'Auvergne	22
Carne Cruda*	sourdough toast, celery, walnuts, parmesan	25
Lamb Leg Tonnato	curried lunchbox peppers, red beets, capers	24
White Shrimp + Butterbean Salad	romano beans, horseradish, dill	23
Blue Crab Ravioli	pomodoro fresco, bottarga, chili	33
Ricotta Gnocchi + Lamb Bolognese	pecorino romano, torn mint	32
Jumbo Flounder En Croûte	matsutake dashi, white acre peas, butternut squash	48
Grilled Sheepshead	heirloom tomato vierge, crushed potato, basil	49
Sautéed Gag Grouper	chanterelles, cabbage, carrot, sauce vin jaune	50
Bouillabaisse	Appalachian Gold potatoes, patty pan squash, Pernod	48
Brasstown Beef Ribeye Bordelaise*	jimmy nardello peppers, watercress	95
Yukon Gold Potato Purée	brown butter, chive	16

Date: OCT 20 2026

Chef: Mike Lata

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.

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