Food Is Good.

232 MEETING STREET
CHS - SC

Broiled Steamboat Creek Oysters*	aji dulce butter, roasted garlic, oregano	19
Yellowfin Tuna Crudo*	lemon vinaigrette, red endive, castelvetrano olives	25
Ambrose Arugula Salad	matsutake mushrooms, Forx Farm gouda, lemon	21
Chicken Liver Pâté	hakurei turnip remoulade, cornichons, pickled beets	23
Chicory + Persimmon Salad	hazelnuts, Bleu d'Auvergne, purslane	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	Carolina Gold rice grits, sunchoke, capers, brown butter	49
Sautéed Gag Grouper	chanterelles, bok choy, carrot, sauce vin jaune	50
Bouillabaisse	Appalachian Gold potatoes, baby corn, Pernod	48
Cast Iron Bavette Bordelaise*	jimmy nardello peppers, watercress	52

Yukon Gold Potato Purée	butter brown, chives	16

Date: OCT 28 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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