

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, castelvetro olives	25
Ambrose Arugula Salad	matsutake mushrooms, Forx Farm gouda, lemon	21
Chicken Liver Pâté	hakurei turnip remoulade, cornichons, muscadine jam	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	Charleston Gold brown rice, baby corn, sweet peppers, cherry tomatoes	48
Brasstown Beef Ribeye Bordelaise*	jimmy nardello peppers, watercress	95
Yukon Gold Potato Purée	butter brown, chives	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.

Chef de Cuisine:

OCT 31 2026

Mike Lata



Jillian Schaffer