

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	matsutake mushrooms, Forx Farm gouda, lemon	21
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
Porchetta 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 Yellowedge Grouper	heirloom tomato vierge, crushed potato, basil	49
Sautéed American Red Snapper	chanterelles, cabbage, carrot, sauce vin jaune	50
Bouillabaisse	Appalachian Gold potatoes, zucchini, butterbeans, Pernod	48
Roasted Magret Duck Breast	frying peppers, sweet potatoes, pomegranate jus	49
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.

OCT 06 2026

Mike Lata

