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## Food Is Good.

232 MEETING STREET  
CHS - SC

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|--------------------------------------------------|------------------------------------------------------------------|----|
| <b>Broiled Steamboat Creek Oysters*</b>          | aji dulce butter, roasted garlic, oregano                        | 19 |
| <b>Burnt Eggplant + Housemade Cottage Cheese</b> | seeded sourdough crackers                                        | 19 |
| <b>Arugula Salad</b>                             | matsutake mushrooms, Forx Farm gouda, lemon                      | 21 |
| <b>Chicken Liver Pâté</b>                        | kohlrabi remoulade, cornichons, pickled beets                    | 23 |
| <b>Asian Pear + Muscadine + Chicory Salad</b>    | hazelnuts, Bleu d'Auvergne                                       | 22 |
| <b>Carne Cruda*</b>                              | sourdough toast, celery, walnuts, parmesan                       | 25 |
| <b>Poached Lamb Tonnato</b>                      | curried lunchbox peppers, red beets, capers                      | 24 |
| <b>Vine Ripe Tomato Tarte Tatin</b>              | goat's milk fromage blanc, cured olive                           | 30 |
|                                                  |                                                                  |    |
| <b>Blue Crab Ravioli</b>                         | pomodoro fresco, bottarga, chili                                 | 33 |
| <b>Ricotta Gnocchi + Lamb Bolognese</b>          | pecorino romano, torn mint                                       | 32 |
|                                                  |                                                                  |    |
| <b>Jumbo Flounder En Croûte</b>                  | tatsoi, vadouvan beurre blanc                                    | 48 |
| <b>Grilled Snowy Grouper</b>                     | heirloom tomato vierge, crushed potato, basil                    | 49 |
| <b>Sautéed Mutton Snapper</b>                    | chanterelles, cabbage, carrot, sauce vin jaune                   | 50 |
| <b>Bouillabaisse</b>                             | Appalachian Gold potatoes, patty pan squash, butterbeans, Pernod | 48 |
| <b>Cast Iron Ribeye*</b>                         | jimmy nardello peppers, watercress                               | 95 |
|                                                  |                                                                  |    |
| <b>Yukon Gold Potato Purée</b>                   | brown butter, chive                                              | 16 |

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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 10 2026

*Mike Lata*

