Food Is Good.

232 MEETING STREET
CHS - SC

Broiled Lady's Island Oysters*	aji dulce butter, roasted garlic, oregano	19
Ambrose Arugula Salad	matsutake mushrooms, Honey Bee goat gouda, lemon	22
Chicken Liver Pâté	hakurei turnip remoulade, cornichons, pickled beets	23
Chicory + Persimmon Salad	hazelnuts, Pt. Reyes blue cheese, sunflower sprouts	23
Carne Cruda*	sourdough toast, celery, walnuts, parmesan	25
Stone Crab Rice Bowl	fresh dug ginger, smoked roe, snow peas, benne	28
Holy City Porchetta + Tonnato	curried lunchbox peppers, red beets, capers	24
White Shrimp + Butterbean Salad	golden wax beans, horseradish, dill	23
Blue Crab Ravioli	shellfish pomodoro, 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 Snowy Grouper	chanterelles, bok choy, carrot, sauce vin jaune	50
Bouillabaisse	Charleston Gold brown rice, baby corn, sweet peppers, cherry tomatoes	48
Cast Iron Bavette Bordelaise*	jimmy nardello peppers, green mustard	52

Yukon Gold Potato Purée	butter brown, chives	16
Rooting Down Broccolini	citrumelo hollandaise	16

Date: NOV 27 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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Chef de Cuisine: Jillian Schaffer