Food Is Good.

232 MEETING STREET
CHS - SC

Broiled Steamboat Creek Oysters*	aji dulce butter, roasted garlic, oregano	19
Ambrose Arugula Salad	matsutake mushrooms, Forx Farm gouda, lemon	21
Chicken Liver Pâté	hakurei turnip remoulade, half-sour cucumbers, pickled beets	23
Chicory + Persimmon Salad	hazelnuts, Pt. Reyes blue cheese, sunflower sprouts	22
Carne Cruda*	sourdough toast, celery, walnuts, parmesan	25
Stone Crab Rice Bowl	fresh dug ginger, smoked roe, scallions, benne	28
Holy City Duroc Pork	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 American Red Snapper	chanterelles, bok choy, carrot, sauce vin jaune	50
Bouillabaisse	Charleston Gold brown rice, baby corn, sweet peppers, cherry tomatoes	48
Roasted Moulard Duck Breast*	frying peppers, sweet potatoes, pomegranate jus	49

Yukon Gold Potato Purée	butter brown, chives	16

Date: NOV 04 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.

FIG

Chef de Cuisine: Jillian Schaffer