# Food Is Good.

232 MEETING STREET
CHS - SC

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| **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 |
| **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 |

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| **Jumbo Flounder En Croûte** | matsutake dashi, white acre peas, butternut squash | 48 |
| **Grilled Sheepshead** | Carolina Gold rice grits, sunchoke, capers, brown butter | 49 |
| **Slow Baked Black Sea Bass** | 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 |

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| **Yukon Gold Potato Purée** | butter brown, chives | 16 |

Date: NOV 06 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