# 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, Forx Farm 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

**Lamb Leg 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 Grey Triggerfish** 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, scarlet mustard 52

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

Date: NOV 21 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