



MIKE LATA

Partner & Chef,
FIG restaurant

2007 James Beard Award
nominee, entrepreneur,
motorcycle enthusiast

I saw Julia Child speak when I was a sophomore in college, and I knew I had to follow my passion for food. Ever since then I've been discovering just how beautiful food can be. I love the Lowcountry's rich food heritage, and I'm committed to local sourcing and using Charleston staples like collards and butterbeans in my dishes. I love meeting local growers and sharing their stories with our customers. There's a genuine sense of community here, and I'm humbled and thankful that people believe so much in what we're doing. I've lived all over the country, but I honestly can't think of anywhere else I'd want to be.

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