

Harold's Cabin

graze & nosh

12...crab fritters – *NC crab, garlic aioli*

13...crispy fried VA oysters – *cornmeal dusted, red wine shallot aioli, radish salad*

12...pickled local shrimp – *fennel, capers, lemon, crostini*

7... hushpuppy - *red pepper jam, Alabama white sauce, crispy shallot*

8...smashed fries – *herb poached, fried fingerling potato, mixed herbs, tarragon aioli*

14... Harold & Lillian - *smoked salmon, scallion-potato waffle, hardboiled egg, red onions, capers, beet cream*

***A portion of Harold & Lillian sales are donated to local Jewish Foundations & Charities**

lite bites

** Add protein – shrimp \$4, chicken \$4, smoked salmon \$5, egg any way* \$1.50*

13...burrata – *arugula, pesto, heirloom tomato*

7/10... beets & fennel - *house ricotta, arugula, candied walnuts, maple cider vinaigrette*

7/10... green salad - *local greens, celery, cucumber, avocado, feta, green goddess*

bulkies, burgers, and hoagies

**All sandwiches served with a choice of herb fries or vegetable of the day*

14...Smashed Cabin burger* – *choice of Bison or Beef, cheddar, house mustard, garlic aioli, pickles, LTO*

14...fried chicken - *beer battered thigh, pickles, lettuce, dijonnaise*

14...Po Boy – *choice of oysters or shrimp, lettuce, tomato, onion, remoulade*

12...fried green tomato & pimento cheese – *Alabama white sauce, arugula*

vittles

24...grilled hanger steak – *crispy fingerlings. Chimichurri, seasonal veggies*

19...local shrimp pasta – *fresh pasta, wild mushrooms, tomato shrimp broth*

18...chicken n dumplings – *breast, house made dumplings, English peas*

23...grilled bone-in pork chop – *sweet potatoes, kale & fennel slaw, whole grain mustard jus*

***Kid's Menu Available**

Looking for a space to host your next event? Give us a call 843-793-4440