

# Harold's Cabin

## graze & nosh

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

7... hushpuppy (V) - *miso carrot purée, scallion, crispy shallot, red pepper jam*

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

## Happy Hour (Monday – Friday 4-7pm)

\$2 Coors Banquet

\$6 house red or white wine

\$5 well liquor

\$1 discount craft draft pint

Looking for a space to host your next event?

Give us a call 843-793-4440