

# Harold's Cabin

graze & nosh

- 12...crab fritters – *NC crab, garlic aioli*
- 8...blistered shishito peppers – *olive oil, lemon, sea salt*
- 7...cornmeal fried okra – *spicy remoulade*
- 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**

## small plates & lite bites

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

- 13...gnocchi – *house made ricotta gnocchi, yellow tomato butter*
- 14...smoked chicken – *house smoked chicken, cold bean salad*
- 14...cornmeal fried oyster salad...*mixed greens, bacon, champagne vin*
- 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 seasonal veg*

- 14...smashed Cabin burger – *choice 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*
- 15...seasonal veggie plate – *chef's selection*
- 19...chicken n dumplings – *breast, house made dumplings, English peas*
- 24...grilled bone-in pork chop – *sweet potatoes, kale & fennel slaw, whole grain mustard jus*