

Harold's Cabin & The Pickled Beat

APPETIZERS

- \$14 Cheese & Fruit** – local & regional cheeses, fruit, accoutrements
- \$10 Seasonal Beet App** – assorted local beets, rotating preparation
- \$15 Smoked Trout Dip*** - crostini, house pickled vegetables
*add pickled shrimp (\$7)**
- \$17 Charcuterie Board** – local & regional meats & cheeses, seasonal mostarda, house jam, crostini
- \$14 Veggie Nachos** – Mitla tortilla chips, pepperjack, cheddar, stewed Sea Island red peas, smoked chili sour cream, house queso fresco, cilantro
*add local chicken (\$9) or beef (\$4)**

LARGE PLATES & SALADS

- \$14 Spoon Salad** - rotating special...assorted legumes, grains, and local seasonal veggies
- \$14 Local Strawberry Salad** – roasted red strawberries, green strawberry vinegar, greens, EVO brioche breadcrumbs, low country creamery buttermilk dressing, forx farm sharp gouda
- \$14 Spring Vegetable Salad** – roasted beets, pickled asparagus, mushroom conserva, greens, whipped goat cheese, spring allium vinaigrette, puffed gold rice
*add local chicken (\$9) to any salad**
*add pickled shrimp (\$7) to any salad**

SANDWICHES

(all sandwiches served with choice of one (1) side, add house made pickle spears \$1)

- \$15 Ham & Jam** – black forest ham, Lusty Monk mustard, local goat cheese, house jam, EVO baguette
- \$16 Sweet & Smoky Smash Burger*** - jalapeno relish, pepper jack cheese, smoked onion mayo, lettuce, red onion, EVO Toast (*double patty \$4*)
- \$16 Cabin Smash Burger*** – cheddar, onions, house pickles, EVO brioche, cabin sauce (*double patty \$4*)

SIDES

- \$6 Small Spoon Salad, Mixed Green Salad (evoo & lemon), or Tin Roof-Cut Fries**

Harold's Cabin 247 Congress St. Charleston, SC 29403 haroldscabin.com (843-793-4440)

- Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness