Harold’s Cabin & The Pickled Beat

Lunch Menu

APPETIZERS

$11 Fricklez — house fried dill pickle chips, ranch dipping sauce

$10 Marinated Local Melon Salad – fennel, rooftop herb oil, sprout micro blend

$15 Baked Crab Dip* – blue crab, gouda, cream cheese, old bay, micro greens, crostini

$12 Fried Arancini – roasted red pepper rice, Forx Farm gouda, kale pesto, potato cream, rooftop basil

LARGE PLATES & SALADS

$14 Spoon Salad – rotating special... assorted legumes, grains, and local seasonal veggies

$14 Kale & Blueberry Salad – curly kale, fresh & pickled blueberries, Split Creek farm goat feta, lemon zest, candied pecans, spring onion, toasted benne dressing

   add grilled or fried chicken ($9) to any salad*

$14 Veggie Nachos – Mitla tortilla chips, pepperjack, cheddar, stewed Sea Island red peas, smoked chili sour cream, house queso fresco, cilantro

   add grilled or fried chicken ($9) or beef ($5)*

SANDWICHES

(all sandwiches served with choice of one (1) side, add house made pickle spears $1, add bacon $3)

$16 Burger of the Day – ask your server for details

$14 All Local Tomato Sandwich – whipped feta, mixed micro greens, herb oil, EVO rye

$16 Fried Chicken Sandwich – blackberry BBQ sauce, spring onion, cabbage slaw

$16 Spicy Grilled Chicken Sandwich – ricotta, arugula, pickled peaches, sugar rush peach pepper hot sauce

$15 Ham & Jam – black forest ham, Lusty Monk mustard, local goat cheese, house jam, EVO baguette

$16 Cabin Smash Burger* – cheddar, onions, house pickles, EVO brioche, cabin sauce (double patty $5)

SIDES

$6 Small Spoon Salad, Mixed Green Salad (evoo & lemon), Pickled Veggies 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