Harold’s Cabin & The Pickled Beat

Dinner Menu

APPETIZERS

$10 Seasonal Beet App – local beet spread, low country creamery creme fraiche, goat cheese, puffed Carolina Gold Rice, toasted EVO baguette

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

$14 Cheese & Fruit – baked & brûléed brie, whipped feta, rooftop honey, Coosaw farm blueberries, Cooks farm peaches, toasted EVO baguette

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

$17 Charcuterie Board – local & regional meats & cheeses, seasonal mostarda, house jam, crostini

LARGE PLATES & SALADS

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

$14 Pear & Apple Salad – arugula, chestnuts, prickly pear & molasses vinaigrette, goat feta, pickled blueberries

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)*

$19 Okra & Shrimp Stew – sauteed local shrimp, Carolina Gold rice, John’s Island tomatoes, cayenne vinegar

SANDWICHES

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

$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 Grilled Chicken Sandwich – mostarda, sharp cheddar, apples, arugula, EVO rye

$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