

Harold's Cabin & The Pickled Beat

Dinner Menu

APPETIZERS

- \$10 **Seasonal Beet App** – local beet spread, low country creamery crème 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