Harold's Cabin & The Pickled Beat Dinner Menu

APPETIZERS

Seasonal Beet App – local beet spread, low country creamery crème fraiche, goat cheese, puffed Carolina \$11 Gold Rice, toasted EVO baguette \$13 Fried Arancini – Carolina Gold Rice, squash risotto, herb goat cheese, roasted pepper, herbs \$14 Cheese & Fruit - baked & brùléed brie, whipped feta, rooftop honey, rotating fruit selection, toasted EVO baguette Baked Shrimp Dip* - shrimp, gouda, cream cheese, old bay, micro greens, crostini \$15 \$18 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 Cabbage & Benne Salad - raw, pickled & fried cabbage, chili & benne dressing, toasted peanuts add grilled or fried chicken (\$9) to any salad* Veggie Nachos - Mitla tortilla chips, pepperjack, cheddar, stewed Sea Island red peas, smoked chili sour \$15 cream, house queso fresco, cilantro add grilled or fried chicken (\$9) or beef (\$5)* Pan Roasted Pork Belly - prickly pear hot sauce, polenta, fingerling potatoes \$22 **SANDWICHES** (all sandwiches served with choice of one (1) side, add house made pickle spears \$1, add bacon \$3) Mushroom Melt – EVO baguette, swiss, oyster & portabella conserva, roasted red pepper, confit shallots, \$16 Lusty Monk dijonnaise, roasted mushroom au jus Fried Chicken Sandwich - blackberry BBQ sauce, spring onion, cabbage slaw \$17 Grilled Chicken Sandwich - mostarda, sharp cheddar, arugula, EVO rye \$17 Cabin Smash Burger* - cheddar, onions, house pickles, EVO brioche, cabin sauce (double patty \$5)

SIDES

Small Spoon Salad, Mixed Green Salad (evoo & lemon), Pickled Veggies or Tin Roof-Cut Fries \$7

\$17

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