Harold’s Cabin & The Pickled Beat
Dinner Menu

APPETIZERS

$11 Seasonal Beet App – local beet spread, low country creamery crème fraîche, goat cheese, puffed Carolina Gold Rice, toasted EVO baguette

$13 Fried Arancini – Carolina Gold Rice, squash risotto, herb goat cheese, roasted pepper, herbs

$14 Cheese & Fruit – baked & brûléed brie, whipped feta, rooftop honey, rotating fruit selection, toasted EVO baguette

$15 Baked Shrimp Dip* – shrimp, gouda, cream cheese, old bay, micro greens, crostini

$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*

$15 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)*

$22 Pan Roasted Pork Belly – prickly pear hot sauce, polenta, fingerling potatoes

SANDWICHES

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

$16 Mushroom Melt – EVO baguette, swiss, oyster & portabella conserva, roasted red pepper, confit shallots, Lusty Monk dijonnaised, roasted mushroom au jus

$17 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

$7 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