

Harold's

MEAT + THREE

FOR THE TABLE

Warm Biscuits (5) <i>with whipped butter</i>	6
Pimento Cheese Spread <i>McClures dill pickle chips</i>	12
Deviled Eggs <i>with bacon</i>	11
Pigs in a Blanket	15
Fried Pickles <i>spicy ranch</i>	11

APPETIZERS

Garden Salad <i>fall squash, green goddess</i>	13
Kale Salad <i>pear, cranberries, pecorino, pecans</i>	14
Quinoa & Fall Roots <i>maple syrup, soft herbs</i>	14
Salmon "Toro" <i>fennel, avocado</i>	15
Chicken Noodle Soup	13
Cheddar Cheese Gnocchi <i>bacon bits, chives, sour cream</i>	15
Grilled Octopus <i>creole sauce, potato confit, cilantro</i>	18
Wedge Salad <i>grilled bacon</i>	15

SANDWICHES

<i>served with french fries, cole slaw & cucumber salad</i>	
Cheeseburger	25
Veggie Burger	24
Turkey Club Sandwich	18

HM3 Family Style Dinner 46 per person

Required for parties of 7 or more

ENTREES

Chicken & Dumpling Soup	19
Veal Meatballs <i>polenta, kobocho squash, sunny side egg</i>	28
Atlantic Salmon <i>haricot verts, red wine sauce, yukon potatoes</i>	28
Braised Beef Shortribs <i>sweet onions, glazed fall vegetables, crispy shallots</i>	27
Grilled Hanger Steak <i>au poivre sauce, french fries, herb salad</i>	31
Big Ass Shrimp (2) <i>fennel, grits, cilantro</i>	29
Beer Can Chicken <i>yukon potatoes, foie gras + root vegetable stuffing</i>	29
Fried Chicken <i>cole slaw, mashed potatoes, gravy</i>	29
Red Snapper <i>black eyed peas, blackening spice, gremolata</i>	33
Berkshire Pork Chop <i>green lentils, chanterelles, mustard greens</i>	33
Grilled Ribeye Steak <i>cipollini onions, herb salad, bordelaise sauce</i>	46

SIDES 6 each

Macaroni & Cheese	Mashed Potatoes & Gravy
French Fries	Coleslaw
Sautéed Spinach	Cucumber Salad

PLAT DU JOUR 22 per person

Monday	Hot Chicken
Tuesday	Roast Beef
Wednesday	Carolina BBQ Pork
Thursday	Pot Roast
Friday	Porchetta
Saturday	Leg of Lamb
Sunday	Whole Fish

Dessert is on us!

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