

# DINNER MENU



## APPETIZERS

- Pimento Cheese & House Pickles** served with Crackers ... 10  
**Three Cheese, Charred Corn & Bacon Queso** served with Toasted Corn Chips ... 11  
**Smoked Salmon & Trout Spread** Bacon, Red Onions, Caper Rémoulade and Crackers ... 13  
**Roasted Brussel Sprouts** tossed in Cider & Brown Sugar with Smoked Bacon & Parmesan ... 14  
**Red Shrimp & Smoked Salmon Croquette** with Braised Red Cabbage & Lemon Dill Aioli ... 16  
**Mediterranean Sampler** Roasted Eggplant Spread, Pickled Tomatoes, Olive Relish, and Hummus.  
Served with Cheesy Flatbread ... 14

## SOUPS & SALADS

- Vegetarian Black Bean Chili** (V) topped with Red Onions and Shredded Cheddar (GF) ... 7  
**Three Onion & Apple Soup** (V) topped with Croutons and Smoked Gouda ... 7  
**Red'n'Gold Beet Salad** Whipped Goat Cheese Mousse, Candied Pecans, Arugula,  
Peach-Dijon Dressing ... 15  
**Harvest Salad** Mixed Greens, Peaches, Pecans, and Feta, Ginger Apple Cider  
Vinaigrette (GF) ... 11  
**Masseria Farm Salad** Mixed Greens, Tomatoes, Olive Medley, White Balsamic Dressing (GF) ... 7  
**Classic Caesar Salad** Chopped Romaine tossed with Parmesan & Creamy Caesar Dressing ... 12  
**Baby Spinach Salad** Maple Cider Dressing, Charred Corn, Bacon, Blue Cheese, and Pecans (GF) ... 13

*Add Chicken Breast ... 5    Add Salmon ... 7    Add Shrimp ... 7*

## MAINS

- Scottish Salmon** Panko, Roasted Tomato, Parmesan & Lime Crusted, served over a Savory Chickpea  
Stew with Herb Rice and Wilted Spinach ... 29  
**Locally Farmed Rainbow Trout** Blackened Charred Corn, Lima Bean Stew, Yukon Gold Potatoes... 26  
**Wild Caught Gulf Shrimp & Logan Turnpike Grits** House-Made Tasso Ham served with Buttermilk  
Corn-bread, topped with Grilled Jumbo Gulf Shrimp ... 28  
**Chicken Pot Pie** Herb Grilled Chicken Breast served in a Smoked Chicken Stew with Celery, Carrots,  
Peas, Potatoes, and Pearl Onions. Served with a Puff Pastry Lid ... 25  
**Duroc Pork Chop** House Smoked, Double Cut, served with Roasted Yukon Gold Potatoes, Bacon Brussel  
Sprouts, and a Pecan Cider Glaze ... 35  
**Duck Cassoulet** Confit Leg, Smoked Breast, served with Pork Belly, Pickled Red Onions, over a savory  
White Bean Stew (GF) ... 29  
**Harvest Meatloaf** served with Yukon Gold Potatoes, Green Beans, topped with Onion Gravy ... 25  
**Sirloin Steak** Bacon Blue Cheese Crusted. Served with Yukon Gold Potatoes and Green Beans. Finished  
with a house-made Veal Demiglace (GF) ... 29  
**Braised Short Rib Ravioli** Garden Bordelaise, Garlic, Pearl Onion, Spinach, Shaved Parmesan ... 27  
**Tortelloni Puttanesca** (V) Three Cheese Filled Pasta, Capers, Olives, Rosemary, Tomato, Shaved  
Garlic, and EVOO (V) ... 24

## SIDES

- Side Farm Salad ... 4 | Side Caesar ... 6 | Side Harvest Salad ... 5  
Udi's Gluten-Free Bread | Garlic Toast | Potatoes ... 3  
Baked Mac & Cheese | Seasonal Veggies | Cheesy Flatbread ... 5

**GF: 'Gluten Free' | V: 'Vegetarian'**

PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES OR FOOD INTOLERANCE

---

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions. Please notify your server of separate checks prior to ordering. For any shared entree, split in the kitchen, there will be an additional \$3 added to the bill. A transaction fee of 2% may apply to your bill.

CHEF/PROPRIETOR: DANNY MELLMAN

**SWEETS** *Ask your server for today's selections ... 7*

## **BEVERAGES**

**Coca-Cola Fountain Drinks | Locally Roasted Coffee | Iced Tea (Sweet or Unsweet) ... 3**  
**Gosling's Ginger Beer ... 4.50 | New Creation Root Beer or Cream Soda | Perrier ... 4**  
**Two Leaves & A Bud Herbal Tea ... 3    San Pellegrino 1 Liter ... 4**

**Kids Menu** (10 & under) *Served with Potato Chips, Side Salad, or Sliced Apples*  
**House-Baked Macaroni & Cheese ... 7 | Pasta with Butter or Red Sauce ... 7**  
**Grilled Chicken Breast ... 7 | All Beef Hot Dog ... 7**

## **A Love Story**

It was love at first sight. The first time we walked down the streets of Blue Ridge, walking our dogs in the park and sitting on the grass, we knew we loved this town. The Blue Ridge mountains began our romance, flirting with us as we drove up from Florida for first time. We were amazed. Truly, it was as though the mountains were calling us home and this charming little town sealed the deal, reminding us both of the places in which we'd grown up.

That's how quickly it happened. We knew we had to move here. That's when our first dream here was born – **Harvest on Main**. We certainly had no idea the restaurant we envisioned would be so well-received.

It was 2009, the city just approved the sale of beer and wine – but we were hooked and ready to serve the community great, fresh ingredients regardless of whether the city changed its long-standing prohibition laws. Our first thought was that Michelle would simply continue to write and lead her editorial director roles from a little office in town. Really, Michelle thought Danny would only need her to help with marketing and a few busy lunch and dinner rushes. We thought it would take a little time until a sit-down, more upscale restaurant would find its footing in the region.

We were more than blessed to have a greater reception and faster growth than we imagined. As our quest for farm fresh products continued, it was more difficult to find farmers than we originally thought. So, we began to think about more space for our own gardens and possibly a teaching garden where Michelle could spend her time passing on her love of creating with kids. We purchased a little property downtown and turned it into **The Cook's Farm** where we started our annual Summer Kids Farm-to-Fork Camp. The camp is now offered each year at our 30-acre farm to which we moved to in 2014.

It seems, we can't stop growing things. Our love of designing menus and creating new concepts led to the opening of **Masseria Kitchen and Bar** in 2014 and The Blue Ridge Fry Shop in 2016. Masseria serves up Mediterranean fare in a casual pizza-pasta atmosphere with a full bar and fun, creative cocktails.

In 2017, we grew our family outside the city borders adopting two well-established and well-loved restaurants: **Cucina Rustica** and **La Pizzeria at Cucina Rustica** in nearby Morganton. These had been operated by friends of ours whom we knew years before we arrived in Blue Ridge. They were thinking of retiring; we saw the opportunity to own the land on which our restaurants would live. So, we purchased the two Italian-style concepts and brought in a new touch with fresh ingredients and classic European chef training. The focus of Cucina Rustica is a fine dining experience with our interpretation of Old-World Italian foods from Sicilian fish dishes to Northern Italian pastas and everything in between. La Pizzeria at Cucina is your classic New York-style pizza place. A place where everyone knows your name and what you like on your pie. We love that! We both grew up with such places in our hometowns in Connecticut and Philadelphia.

**The Blue Ridge Fry Shop** was sold to friends in 2018, as we embarked on another project: **Blue Smoke World Famous Barbecue** at the top of the Messer Street hill, up the road from Harvest on Main. We planned to expand the BBQ in early 2020, but we all know what happened to the world then. We chose, instead, to close Blue Smoke and sell the property later that year. We also took this time to create **Harvest at Home**, an expansion of the Harvest brand. The focus of Harvest at Home? It will be to help our guests to avoid the crowds and prepare their own Harvest, Masseria, and Cucina favorites in the comfort of their homes. The new space is located in the courtyard situated to the southeast of the Harvest facility, just next door to our craft bar **Harvest Underground**.

Michelle, as fate would have it, was marooned on a barrier island off the coast of Belize most 2020 while Danny was left at home to oversee the restaurants along with our nephew Addison Moran and our new Executive Chef Gary Pfenning.

Michelle definitely got the best choice of locations to ride out COVID-19 shutdowns and the other events of 2020, her being away also was a wake-up call to us both that it was time to shift our gears and slow down. And slowing down to us, meant focusing on a project slated for our next 10-year plan.

So here we are now, a bit earlier than expected, we have added our project in Belize to our group and designed **Vista de Arrecife** ('Reef View Retreat'), a small 4-unit project on Ambergris Cave. Slated to open January 2021, we will focus on what we do best – creating individually designed experiences for our guests. Danny may show up and fish and cook for some guests; and our chefs will be invited to the island to do their part and take a break from their regular daily grind.

And Michelle? Well, you will find her in Blue Ridge on occasion, but her focus will be on the reef and writing for the next few years – a promise her chef made her more than a decade ago when this love story began.

We look forward to many more years of celebrating life, food and love, both here and abroad, for years to come.

*Cheers!*

**Danny Mellman & Michelle Moran**