

STARTERS**Pimento Cheese & House Pickles** served with Crackers ... 12**Three Cheese Queso**, Charred Corn & Bacon served with Corn Chips ... 11**Smoked Salmon & Trout Spread** Bacon, Red Onions, Caper Rémolade and Crackers ... 13**Blue Crab Cake** Pan Seared, Black Bean Hummus, Corn Pico Di Gallo, Remoulade...18**Ellijay Mushroom Fricassee** Rosemary and Demi-Glace, Parmesan and Gruyere Crostini, Arugula tossed with a Pickled Mushroom Vinaigrette...17**Blue Ridge Sampler** Cheesy Flatbread, Roasted Red Pepper Hummus, Pickled Tomatoes, Olive Relish, and Corn Salad ... 14**Baked Brie** with Butternut Squash, Peaches, Scallions & Almonds with Raisin Crostini...15**SOUPS & SALADS***All Salads are served with Crostini, please alert your server for gluten allergies.***Salad Additions: Chicken Breast...7 | Salmon...9 | Shrimp... 8 | Bistro Steak...12****Vegetarian Black Bean Chili** (GF) topped with Red Onions and Shredded Cheddar ... 7**Three Onion & Apple Soup** topped with Croutons and Smoked Gouda ... 7**Harvest Salad** Mixed Greens, Spiced Peaches, Pecans, Feta, Ginger-Apple Cider Vinaigrette... 12 | 6**Farm Salad** Mixed Greens, Tomatoes, Olive Medley, White Balsamic Dressing ... 8 | 4**Harvest Caesar**, Romaine, Caesar Dressing, Fine Romano, Shaved Parmesean, Croutons...12 | 6**Baby Iceberg Wedge** Blue Cheese, Marinated Tomatoes, House Bacon, Blue Cheese-Red Wine Dressing ... 16**MAINS****Bang Bang Salmon** Honey-Chili-Miso Glaze, Sesame Salad, Sweet Chili Rice ... 28**Locally Farmed Rainbow Trout** (GF) Blackened, Charred Corn-Lima Bean Stew, Smashed Yukon Gold Potatoes... 26**Wild Gulf Shrimp & Logan Turnpike Grits** (GF) with House-made Tasso Ham, Sweet Cornbread, Stewed Kale and BBQ Drizzle...30**Bell & Evans Chicken Breast, Rosemary and Garlic Seared**, Smoky Collard Casserole, Chicken Gravy, Roasted Potato and Herb Jus ... 28**Bayou Crawfish & House Chorizo Stew**, Roasted Grit Cake, Smoked Tomato-Spinach Broth...27**14 oz Duroc Pork Chop** (GF) Maple-Bourbon Grilled, Smashed Yukon Gold Potatoes, Baby Carrots, "Drunken" Raisin Jam ...35**Confit of Duck** with Butternut Squash Ravioli, House Bacon, Golden Raisins, Arugula, Cream, Smoked Gouda ... 29**Harvest Meatloaf** with Smashed Yukon Gold Potatoes, Green Beans, and Onion Gravy ... 25**Bistro Steak** (GF) Ellijay Mushroom Sauce, Smashed Yukon Gold Potatoes, Seasonal Vegetables and Sun-Dried Tomato Bernaise...33**Tortelloni Puttanesca** Three Cheese Filled Pasta, Capers, Olives, Rosemary, Tomato, Shaved Garlic, Smoked Ricotta, and EVOO ... 26 Add House Fennel Sausage...5**Four Times A Veggie** Honey-Rosemary Roasted Carrots, Smashed Yukon Gold Potatoes, Collard Green Casserole, Garlic Green Beans with Smoked Onion-Corn Butter...21**SIDES**

Udi's Gluten-Free Bread | Garlic Toast | Smashed Yukon Gold Potatoes ... 3

Baked Mac & Cheese | Cheesy Flatbread | Collard Casserole | Side Baby Carrots ... 5

Assorted House Pickles ...6

KIDS MENU

(AGES 10 AND 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 | Cheesy Flatbread ... 7

BEVERAGES

Coca-Cola Fountain Drinks | Locally Roasted Coffee | Iced Tea (Sweet or Unsweet) ... 4

Gosling's Ginger Beer | New Creation Root Beer | New Creation Cream Soda ... 5

Herbal Tea ... 4 | Perrier ... 4 | San Pellegrino ...small 5 | large 8

SWEETS Ask your server for today's selections ... 9**PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES OR FOOD INTOLERANCE**

Our kitchen is very small and we do our best to protect those with allergies. Allergens: Attention customers with food allergies. Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat.

GF: Gluten Free

HARVEST



ON MAIN

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 their romance, flirting with us as we drove up from Florida for the first time.

We were amazed. Honestly, it was as though the mountains were calling us home, and this charming little town sealed the deal, reminding us of the places we'd grown up in.

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

We were hooked and ready to serve the community great, fresh ingredients regardless of whether the town changed its long-standing prohibition laws. In 2009, the city approved the sale of beer and wine. An intelligent business move for the city leaders that greatly impacted the growth of this once tiny enclave. In the years since we have opened our Harvest, we've been delighted to bring more talented chefs to the area and attract more restaurateurs to the region.

Our initial plans were that Michelle would continue to write and lead her Managing Editor position from a little office in the city. 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 blessed to have a more extraordinary reception and faster growth than ever imagined.

As our quest for farm-fresh products continued, it was more difficult to find farmers than we initially thought. So, we began to think about more space for our 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. We expanded the camp to a new 27-acre farm just outside of town, hosting summer campers and special events for a decade before 2020 and our decision to scale back toward sanity.

During this decade of growth, we were also blessed to expand with Masseria Kitchen + Bar, The Blue Ridge Grocery, Blue Ridge World Famous BBQ, The Fry Shop, La Pizzeria, and Cucina Rustica. As I type that sentence, I realize why we are tired, but we love our work and our team. And while we now intend to "grow small" - we still have a few tricks up our sleeves and plans for this place we call home.

In 2022, we began our efforts to scale back more and turn our businesses to a new model of employee ownership, we are still at the helm, but we are working hard to pass the reigns to the next generation who will take the mantle. A few restaurants were sold to other family-owned entrepreneurs. Still, you'll always find Danny in one kitchen or another.

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

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 Scotty Wanner | Chef/Proprietor Danny Mellman | Chef Rodney Geiger