

# HARVEST



ON MAIN

BLUE RIDGE, GA

## STARTERS

### PIMENTO CHEESE & HOUSE PICKLES

Served with Ritz Crackers 13

### THREE CHEESE CHARRED CORN & BACON QUESO

Served with Corn Chips 12

### BAKED BRIE

Butternut Squash, Peaches, Scallions & Almonds with Raisin Crostini 17

### BLUE RIDGE BRUSSELS <sup>GF</sup>

Bacon-Onion Jam, Gouda Cheese, Balsamic Drizzle 14

### BLUE RIDGE SAMPLER

Cheesy Flatbread, Roasted Red Pepper Hummus, Pickled Tomatoes, Olive Relish and Corn Salad 14

### SMOKED SALMON & TROUT SPREAD

Bacon, Red Onions, Caper Rémoulade and Crackers 15

## SOUPS & SALADS

All Salads are served with Crostini

Salad Additions: Chicken Breast 8 | Salmon 12 | Shrimp 9 | Bistro Steak 15

### VEGETARIAN BLACK BEAN CHILI <sup>GF</sup>

Red Onions, Shredded Cheddar 7

### THREE ONION & APPLE SOUP

Croutons, Smoked Gouda 7

### HARVEST KETTLE SOUP OF THE DAY

Served with a Side Farm Salad 12

### HOUSE-SMOKED CURRY CHICKEN SALAD

Mixed Greens, Apple-Cider Vinaigrette, Kalamata Olives, Sliced Almonds, Grilled Pita 14

### FARM SALAD

Mixed Greens, Tomatoes, Olive Medley, White Balsamic Dressing Full 8 / Half 4

### HARVEST SALAD

Mixed Greens, Spiced Peaches, Pecans, Feta, Ginger-Apple Cider Vinaigrette Full 12 / Half 6

### CAESAR

Romaine, House Made Caesar Dressing, Fine Romano, Shaved Parmesan Croutons Full 12 / Half 6

### BABY ICEBERG WEDGE

Blue Cheese, Marinated Tomatoes, Thinly Sliced House Smoked Bacon, Red Onion, Creamy Blue Cheese Red Wine Dressing 16

### BLUE RIDGE COBB

### BLACKENED CHICKEN

Mixed Greens, Bacon, Blue Cheese, Tomato, Pickled Onions, Corn Salad, Housemade Ranch 18

## MAINS

### BANG BANG SALMON <sup>GF</sup>

Honey-Chili-Miso Glaze, Sesame Salad, Sweet Chili Rice 29

### LOCAL RAINBOW TROUT

Blackened, Almond Agrodolce, Pecan Sweet Mash, Mushroom Studded Green Beans, Toasted Almonds 27

### WILD GULF SHRIMP & LOGAN TURNPIKE GRITS

Jumbo Shrimp, Housemade Tasso Ham, Stewed Kale, Cajun Cream Sauce & BBQ Drizzle Served with Sweet Cornbread 30

### BISTRO STEAK <sup>GF</sup>

Ellijay Mushroom Sauce, Roasted Yukon Gold Potatoes, Seasonal Vegetables, Red Wine Onions, Blue Cheese Drizzle 34

### SHRIMP SCAMPI

Argentinian Reds, Artichokes, Smoked Tomato, Garlic Capers, Butter Sauce over Linguine 27

### BELL & EVANS CHICKEN BREAST

Rosemary & Garlic Seared, Smoky Collard Casserole, Chicken Gravy, Roasted Yukon Gold Potato 28

### 14 OZ SMOKED DUROC PORK CHOP <sup>GF</sup>

House Smoked Daily, Roasted Yukon Gold Potatoes, Baby Carrots, "Drunken" Raisin Jam 35

### CONFIT OF DUCK

Butternut Squash Ravioli, House Bacon, Golden Raisins, Arugula, Cream, Smoked Gouda 29

### HARVEST MEATLOAF

Roasted Yukon Gold Potatoes, Green Beans, Onion Gravy 25

### CHEF'S CHOICE PASTA

Ask your server about today's selection MP

HARVEST FAVORITE =

GLUTEN FREE = <sup>GF</sup>

\*Consuming raw or undercooked beef, chicken, pork, seafood, shellfish or eggs may increase your risk of foodborne illness.

# HARVEST



ON MAIN

BLUE RIDGE, GA

## HANDHELDS

Served With Housemade Cole Slaw, Pasta Fredda, Dill Potato Salad or Kettle Chips and a Pickle Spear  
Upgrade your side to a Kettle of our Soup of the Day + 4

### BLACKENED CHICKEN SANDWICH

Pimento Cheese, Bacon-Onion Jam,  
Served on Toasted French Roll 15

### 8-OUNCE ANGUS BEEF HOT DOG

Housemade Sauerkraut, House Baked Beans,  
Apple Mustard, Served on Toasted French Roll 14

### BLACKENED SALMON B.L.T

Smoked Bacon, American Cheese, Caper Rémoulade,  
Served on Toasted French Roll 17

### BLUE RIDGE CUBAN

Smoked Pork Loin, Brie, Raisin Jam, Bread n' Butter  
Pickles, Dijon on Toasted Baguette 17

### HARVEST MEATLOAF SANDWICH

Swiss, Bacon-Onion Jam, served on Rye 17

### GEORGIA HOT BROWN

House Smoked Turkey Breast, Thinly Sliced House  
Smoked Bacon, Swiss. Topped with Mornay, Served  
Open Faced on a Toasted French Roll 18

### THE SMOKEHOUSE BURGER

House Ground Short Rib & Brisket, White American,  
Lettuce, Tomato, Onion on a Toasted Potato Bun 16  
*BURGER ADD ONS: House Smoked Bacon + 3.5,  
Pimento Cheese + 2.5, Fried Egg + 1.5*

## SIDES

UDI'S GLUTEN-FREE BREAD 3

GARLIC TOAST 3

ROASTED YUKON GOLD POTATOES 5

BAKED MAC & CHEESE 6

CHEESY FLATBREAD QUESADILLA 5

COLLARD CASSEROLE 6

BABY CARROTS 5

PASTA FREDDA 6

DILL POTATO SALAD 6

ASSORTED HOUSE PICKLES 6

HOUSEMADE COLESLAW 5

SWEET POTATO MASH 5

## KIDS

(AGES 10 AND UNDER) Served with Potato Chips, Side Salad, or Sliced Apples

HOUSE-BAKED MACARONI & CHEESE 9

PASTA WITH BUTTER OR RED SAUCE 9

GRILLED CHICKEN BREAST 9

ALL BEEF HOT DOG 9

CHEESY FLATBREAD QUESADILLA 9

## BEVERAGES

COCA-COLA PRODUCTS

LOCALLY ROASTED COFFEE

ICED TEA (Sweet or Unsweet)

GOSLING'S GINGER BEER

NEW CREATION ROOT BEER

NEW CREATION CREAM SODA

HERBAL HOT TEA

PERRIER

SAN PELLEGRINO

Gratuity of 20% may be applied to parties of 5 or more.

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