

HARVEST



ON MAIN

BLUE RIDGE, GA

STARTERS

PIMENTO CHEESE & HOUSE PICKLES

Served with Ritz Crackers 13

CHARRED CORN & BACON QUESO

Creamy house blend of cheeses mixed with charred corn and bacon and served with fresh tri-color tortilla chips 13

BAKED BRIE

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

BLUE RIDGE BRUSSELS ^{GF}

Bacon-Onion Jam, Gouda Cheese, Balsamic Drizzle 14

BLUE RIDGE SAMPLER

Pimento Cheese, House Pickles, House Made 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 ^{GF}

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, Chopped Bacon, Red Onion, Creamy Blue Cheese Red Wine Dressing 16

BLUE RIDGE COBB

BLACKENED CHICKEN

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

MAINS

BANG BANG SALMON ^{GF}

Teriyaki Rice & Honey Ginger Slaw 29

LOCAL RAINBOW TROUT ^{GF}

Blackened, Almond Agrodolce, Sweet Potato Mash, Sautéed Garlic Green Beans 28

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 ^{GF}

Ellijay Mushroom Sauce, Roasted Yukon Gold Garlic Mashed Potatoes, Seasonal Vegetables, Red Wine Onions, House Made Chimichurri 34

CAJUN SHRIMP PASTA

Penne Pasta, Cajun Creme Sauce, Jumbo Shrimp, House Smoked Bacon, Scallions served with Garlic Toast 28

BELL & EVANS CHICKEN BREAST

Rosemary & Garlic Seared, Smoky Collard Casserole, Chicken Gravy, Yukon Gold Garlic Mashed Potatoes 28

14 OZ SMOKED DUROC PORK CHOP ^{GF}

House Smoked Daily, Sweet Potato Mash, Collard Casserole, "Drunken" Raisin Jam 35

PAN-SEARED DUCK BREAST ^{GF}

Agrodolce - Butternut Squash Hash with Brussel Sprouts, Craisins, Goat Cheese & Balsamic Glaze 33

HARVEST MEATLOAF

Yukon Gold Garlic Mashed Potatoes, Sautéed Garlic Green Beans, Onion Gravy 25

CHEF'S CHOICE PASTA

Ask your server about today's selection MP

HARVEST FAVORITE =

GLUTEN FREE = ^{GF}

*Consuming raw or undercooked beef, chicken, pork, seafood, shellfish or eggs may increase your risk of foodborne illness. ASB6262V / 11/2024

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, 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

Ham, Pulled Pork, Dijon Mustard, House Made
Pickles, Swiss Cheese on a Pressed Hoagie 17

HARVEST REUBEN

Corned Beef, House Made Sauerkraut, Thousand
Island Dressing, Swiss Cheese on Marbled Rye 17

GEORGIA HOT BROWN

House Smoked Turkey Breast, Thinly Sliced House
Smoked Bacon, Swiss. Topped with House Made Beer
Cheese, 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
Beer Cheese + 2*

SIDES

UDI'S GLUTEN-FREE BREAD 3

GARLIC TOAST 3

YUKON GOLD GARLIC MASHED
POTATOES 5

CREAMY HOUSE MADE MAC & CHEESE 6

COLLARD CASSEROLE 6

SEASONAL VEGETABLE 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 MADE CREAMY MAC & CHEESE 9

CHEESE RAVIOLI WITH BUTTER
OR RED SAUCE 9

GRILLED CHICKEN BREAST 9

ALL BEEF HOT DOG 9

GRILLED CHEESE 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. Menu Prices Listed Reflect A 3.9% Cash Discount Incentive.

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2025-01