

HARVEST

ON MAIN
BLUE RIDGE, GA

STARTERS

PIMENTO CHEESE & HOUSE PICKLES

Served with Ritz Crackers 13

SPINACH ARTICHOKE DIP

Tender Spinach, Marinated Artichoke Hearts, Cream Cheese, Parmesan, Mozzarella. Stone Fired Naan Bread 15

BAKED BRIE

Butternut Squash, Peaches, Scallions Served with Crostini 18

BLUE RIDGE BRUSSELS ^{GF}

Bacon-Onion Jam, Gouda Cheese, Balsamic Drizzle 14

SMOKED SALMON & TROUT SPREAD

Bacon, Red Onions, Caper Rémoulade and Crackers 17

GARLIC TERIYAKI PORK BELLY

Fried Pork Belly, Garlic Teriyaki, Fresh Kimchi 24

BLUE RIDGE SAMPLER

Pimento Cheese, House Pickles, House Made Hummus, Pickled Tomatoes, Olive Relish and Corn Salad 15

FIRE & PEACH MEATBALLS

Peach Habanero Glaze, Toasted Herb Flatbread 17

CRABCAKE

Two Fresh Crabcakes, Roasted Red Pepper Garlic Aioli MKT

GARLIC CHILI CHARRED EDAMAME ^{GF}

Fresh Edamame, Garlic Chili Oil, Sea Salt 12

SOUPS & SALADS

All Salads are served with Crostini

Salad Additions: Grilled Chicken Breast 9 | Salmon 12 | Shrimp 10 | Picanha Steak 15 | Blackened Trout 13 | Pulled Pork 10
Dressing Choices: Ranch, Red Wine Blue Cheese, Honey Dijon, Creamy Apple Cider Vinaigrette, Caesar

VEGETARIAN BLACK BEAN CHILI ^{GF}

Red Onions, Shredded Cheddar 9

THREE ONION & APPLE SOUP

Crustons, Smoked Gouda 9

HARVEST KETTLE SOUP OF THE DAY

Served with a Side Farm Salad 13

HOUSE SALAD

Iceberg, Romaine, Shredded Cheese, Tomato, Onion, Cucumber, Croutons Full 12 / Half 6

CAESAR

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

HARVEST SALAD

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

BABY ICEBERG WEDGE Blue Cheese, Marinated Tomatoes, Chopped Bacon, Red Onion, Creamy Red Wine Blue Cheese 16

BLUE RIDGE COBB BLACKENED

CHICKEN Mixed Greens, Bacon, Blue Cheese, Tomato, Red Wine Pickled Onions, Corn Salad, Ranch 19

MAINS

BANG BANG SALMON ^{GF}

Teriyaki Rice, Green Onion, Sesame Seeds, Fresh Kimchi 29

LOCAL RAINBOW TROUT ^{GF}

Blackened, Agrodolce, Sweet Potato Mash, Sautéed Garlic Green Beans 29

WILD GULF SHRIMP & LOGAN TURNPIKE GRITS

Jumbo Shrimp, House Collards, Cajun Cream Sauce. Served with Sweet Cornbread 30

PICANHA STEAK ^{GF}

Roasted Yukon Gold Mashed Potatoes, Seasonal Vegetables, House Chimichurri 40 *Add a Crabcake 12*

CAJUN SHRIMP PASTA

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

BELL & EVANS CHICKEN BREAST ^{GF}

Rosemary & Garlic Seared, Spicy Collard Greens, Chicken Gravy, Yukon Gold Garlic Mashed Potatoes 28

16OZ TOMAHAWK PORK CHOP

Sweet Potato Mash, Spicy Collard Greens, Cajun Cream Sauce 36

PAN-SEARED DUCK BREAST ^{GF}

Agrodolce - Butternut Squash Hash with Brussel Sprouts, Craisins, Goat Cheese & Balsamic Glaze 35

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. ASB7324M

HARVEST

ON MAIN
BLUE RIDGE, GA

HANDHELDS

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

BLACKENED CHICKEN SANDWICH

Pimento Cheese, Bacon-Onion Jam,
Served on Toasted French Roll 16

8-OUNCE ANGUS BEEF HOT DOG

Housemade Sauerkraut, Apple Mustard, Served on
Toasted French Roll 18

BLACKENED SALMON B.L.T

Smoked Bacon, American Cheese, Caper Rémoulade,
Served on Toasted French Roll 18

BLUE RIDGE CUBAN

Prosciutto, Pulled Pork, Dijon Mustard, House Made
Pickles, Swiss Cheese on a Pressed Hoagie 18

BRISKET BURNT ENDS

Coleslaw, BBQ Sauce, Spicy Pickles, Red Wine Pickled
Onions, Served on a Kings Hawaiian Roll 19

HARVEST REUBEN

Corned Beef, House Made Sauerkraut, Thousand
Island Dressing, Swiss Cheese on Marbled Rye 19

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 19

THE SMOKEHOUSE BURGER

USDA Prime Ground Beef, White American, Lettuce,
Tomato, Onion on a Toasted Potato Bun 18

*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 8

SPICY COLLARD GREENS 6

SAUTÉED GARLIC GREEN BEANS 6

SEASONAL VEGETABLE 5

PASTA FREDDA 6

LOADED BAKED POTATO SALAD 6

ASSORTED HOUSE PICKLES 6

HOUSEMADE COLESLAW 5

SWEET POTATO MASH 5

KIDS

(AGES 10 and UNDER) Served with Potato Chips or Sliced Apples. Upgrade to a House Salad +4

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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Fall 2025