

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 Ritz Crackers 17

HOUSE CHARCUTERIE BOARD

Daily Selection Of Meats, Cheeses and Seasonal Accoutrements. MKT

CRABCAKE

Two Fresh Crabcakes, Roasted Red Pepper Garlic Aioli Served Over House Made Coleslaw MKT

GARLIC CHILI CHARRED EDAMAME ^{GF}

Fresh Edamame, Garlic, Chili Oil, Sea Salt 12

ROASTED RED PEPPER HUMMUS ^{GF}

House made and served with Seasonal Crudités. 12

SOUPS & SALADS

Salad Additions: Grilled Chicken Breast 9 | Salmon 12 | Shrimp 10 | Market Steak MKT | Blackened Trout 13 | Pulled Pork 10
Dressing Choices: Ranch, Red Wine Blue Cheese, Creamy Apple Cider Vinaigrette, Creamy Sweet Potato Vinaigrette, Caesar

VEGETARIAN BLACK BEAN CHILI ^{GF}

Red Onions, Shredded Cheddar, Saltine Crackers 9

HARVEST KETTLE SOUP OF THE DAY

Served With Choice Of Side Salad 15

HOUSE SALAD

Mixed Greens, Romaine, Shredded Cheese, Tomato, Red Onion, Cucumber, Croutons, Creamy Sweet Potato Vinaigrette 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

BLUE RIDGE COBB BLACKENED

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

MAINS

BANG BANG SALMON ^{GF}

Pineapple & Sweet Chili Risotto, Sautéed Green Beans 29

LOCAL RAINBOW TROUT ^{GF}

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

WILD GULF SHRIMP & LOGAN

TURNPIKE GRITS ^{GF}

Jumbo Blackened Shrimp, Smoky Gouda Grits, Fennel Sausage, Lobster-Tomato Broth 30

MARKET STEAK ^{GF}

Roasted Yukon Gold Mashed Potatoes, Seasonal Vegetables, House Chimichurri MKT

Add a Crabcake MKT

BELL & EVANS CHICKEN BREAST ^{GF}

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

CAJUN PASTA

Your Choice of Blackened Chicken or Sautéed Shrimp, Penne Pasta, Cajun Cream Sauce, House Smoked Bacon, Scallions served with Garlic Toast
Chicken - 28 Shrimp - 30

16OZ TOMAHAWK PORK CHOP ^{GF}

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 MKT

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 MKT

HARVEST FAVORITE =

GLUTEN FREE = ^{GF}

*Consuming raw or undercooked beef, chicken, pork, seafood, shellfish or eggs may increase your risk of foodborne illness. ASB8158M

HANDHELDS

Served with Housemade Coleslaw, Pasta Salad, 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 Side Salad + 4

BLACKENED CHICKEN SANDWICH

Pimento Cheese, Bacon-Onion Jam,
Served on Toasted Italian Hoagie 17

8-OUNCE ANGUS BEEF HOT DOG

Housemade Sauerkraut, Dijon Mustard, Served on
Italian Hoagie 18

*Load Your Hot Dog With Black Bean Chili and
Beer Cheese +6*

BLACKENED SALMON B.L.T

Smoked Bacon, American Cheese, Caper Rémo­lade,
Served on Toasted Italian Hoagie 18

BLUE RIDGE CUBAN

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

PULLED PORK

House Smoked Pulled Pork, 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 Italian
Hoagie 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

SPICY COLLARD GREENS 6

SAUTÉED GARLIC GREEN BEANS 6

SEASONAL VEGETABLE 5

PASTA SALAD 6

LOADED BAKED POTATO SALAD 6

HOUSEMADE COLESLAW 5

SWEET POTATO MASH 5

SMOKY GOUDA GRITS 6

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

ACQUA PANNA