



*Simply the Best New York Style Pizza
South of the Mason Dixon Line!*

Please note:

We are unable to accommodate separate checks for parties of 10 or more.

Thank you for your understanding. All prices are subject to change

Notice to consumer:

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.

***Extra Sauces and dressings Will Be An Additional Upcharge**

Appetizers

Fried Crostini... \$12.50

Breaded Ravioli Stuffed with a blend of Goosey Cheeses, Deep Fried and Served with a Housemade Spinach Artichoke Dip

Garlic Knots \$8 ... \$5

Served with Marinara

Signature Bleu Chips \$9

House Chips Topped with Creamy Bleu Cheese, Balsamic Glaze & Gorgonzola

Mozzarella Sticks \$8

With Marinara

Fried Pickles \$7

Battered and Deep Fried. Served with Spicy Ranch

Pizzeria Cheesy Bread \$9.00

Bread Layered with Ricotta and Mozzarella and Baked to perfection. Served with Marinara

Wings

With Celery & Ranch or Blue Cheese

Sauce Options

Buffalo (Mild-Extra Hot), Teriyaki, BBQ, Garlic Parmesan, Jalapeno Mango, Sweet Chili, Lemon Pepper

Jumbo Traditional Wings

6-\$9.99 8-\$11.99 10-\$13.99

Chicken Tender Meal \$11

Breaded & Fried

With Choice of Fries, Chips, House Salad or Caesar Salad.

(Salads are \$2.50 upcharge)

Salads

Add Ons

Grilled Chicken \$6 • Shrimp Skewer \$7
Gorgonzola \$2 • Mozzarella \$2

Dressings

House Balsamic, Ranch, Bleu Cheese, Honey Mustard, Caesar, Greek, Oil & Vinegar

House \$6 ... \$4.5

Mixed Greens, Onion, Tomato & Carrots

Caesar \$8...\$5.5

Romaine, Croutons & Parmigiano Cheese Tossed in Caesar

Greek \$9

Romaine, Red Onion, Tomato, Black Olive, Banana Pepper, Green Pepper & Feta Cheese

Chopped \$10

Romaine, Red Onion, Cucumber, Bacon Crumbles, Gorgonzola Cheese

Entrees

Chicken Alfredo ... \$16

Shrimp Alfredo ... \$17

Spaghetti & Meatballs ... \$15

A Hearty Portion of Pasta with 3 Meatballs & 2 Knots

Chicken Parmigiano ... \$15.50

With a Side of Spaghetti & 2 Knots

Baked Ziti \$14.50

Ziti mixed with Ricotta, Marinara and Meat Sauce with 2 Knots

Calzones

(Please allow extra time to cook)

\$14.5

A Tasty Blend of Mozzarella, Ricotta, Garlic and Parmesan with Your Choice of Two Fillings. Served with Marinara

Stromboli

\$15

Fresh Shredded Mozzarella Blended with Marinara and Choice of Two Fillings.

*(Please note that our **house-made** toppings are .50 each)*

Fillings

(We limit our toppings to three for best results)

Green Peppers, Tomatoes*, Black Olives, Ham, Mushrooms, Banana Peppers*, Pepperoni, Bacon, Onion, Pineapple*, Anchovies, House-made Meatballs, Jalapenos*, Spinach, Beef, House-made Sausage

**Please note that these toppings may cause the calzone to be slightly wet.*

Extras

Side of Fries \$3.50 • Side of Chips \$3.50
Meatball \$2.50 • Anchovies \$2.25 • Balsamic Glaze \$3
Single Garlic Knot \$1 • Gorgonzola \$2 •

Desserts \$6

Cannoli, housemade seasonal flavors (2)
Seasonal (Ask your server about our seasonal desserts)

Pizzeria Classic Sandwiches

Served with Chips, Fries, House Salad or Caesar (\$2.50 upcharge)

Add Ons- each

Provolone, White American, Pepper Jack \$1
Mushroom, Green Pepper or Onion \$1
Bacon, Gorgonzola, Mozzarella \$2

Meatball ... \$12

3 Meatballs with Marinara & Mozzarella Toasted to Perfection

Chicken Parmigiano ... \$14

Breaded and Deep Fried, Topped with Marinara & Shredded Mozzarella

Philly Cheesesteak ... \$12

Grilled Onion & Green Pepper with White American

Chicken Philly ... \$11

Grilled Onion & Green Pepper with White American

Kids Menu \$7 *(12 and under please)*

Includes Choice of Soft Drink

Chicken Tenders with Fries or Chips
Alfredo with a Garlic Knot
Spaghetti & Meatball with a Garlic Knot

Specialty Pies

Our specialty pies are made as described only. We cannot split a pie or substitute toppings. **9" ...Gluten Free \$13.50+**

Classico Pizza Sauce, Mozzarella, Oregano	14" \$13.5	18" \$16
Aloha Ham and Pineapple	14" \$18	18" \$20
Mona Lisa Green Peppers, Onions, Mushrooms, Black Olives and Fresh Spinach	14" \$20	18" \$22
Da Vinci Pepperoni, Sausage, Bacon and Beef	14" \$21	18" \$23
Rebel Pepperoni, Sausage, Green Peppers, Onions and Mushrooms	14" \$19	18" \$21
Bocce Cooked Basil and Sliced Meatballs	14" \$19	18" \$22
Bianco Ricotta and Garlic Base with Fresh Spinach and Drizzled with Balsamic Glaze	14" \$19	18" \$22
Margherita Garlic Oil Base with Tomatoes, Fresh Mozzarella and Fresh Basil	14" \$16.5	18" \$19
Buffalo Chicken Garlic Oil Base with Mozzarella, Grilled Chicken, Gorgonzola Crumbles and Drizzled with Hot Buffalo Sauce and Bleu Cheese Dressing	14" \$21	18" \$23

Pizza Additions:	14"	18"		14"	18"		14"	18"
Chicken	6	6	Anchovies	2.25	3	Garlic	2.25	3
House Made Sausage	3.25	4	Green Pepper	2.25	3	Pineapple	2.25	3
House Made Meatball	3.25	4	Jalapeno	2.25	3	Spinach	2.25	3
Pepperoni	2.25	3	Banana Pepper	2.25	3	Black Olive	2.25	3
Bacon	2.25	3	Mushroom	2.25	3	Balsamic Glaze	2.25	3
Ham	2.25	3	Onion	2.25	3	Fresh Mozzarella	2.25	3
Beef	2.25	3	Tomato	2.25	3	Ricotta	2.25	3

NA Beverages

Coke, Diet Coke, Sprite, Orange Fanta, Pibb, Lemonade ... \$3
 Sweet or Unsweet Iced Tea ... \$3
 Coffee or Hot Tea ... \$2

White Wines

Red Wines

White Wines	Glass	Bottle	Red Wines	Glass	Bottle
Fernlands Sauvignon Blanc	9	36	Il Bastardo Sangiovese, Italy	8	32
Mercato Pesce, Vino Bianco	8	32	Steakhouse Cabernet	9	34
Vino Moscato	8	30	Chakras Malbec	9	34
Riesling	8	32	Sea & Sun Pinot Noir	9	34
Sea & Sun Chardonnay	8	34	Lost Angel Cab. Sauvignon	6	24
Pacific Bay White Zinfandel	6	22	Renzo Masi Chianti	9	36
Ruffino Pinot Grigio	8	30	Mountain Merlot	8	30

Beer

Imported, Specialty, & Regional Beers

Heineken ... \$4.50
 Stella Artois ... \$5.00
 Lechuza Mexican Style Lager ... \$5.50
 Terrapin Hopsecutioner ... \$6.00
 Peroni Italian Lager ... \$5.00
 Beck's NA ... \$3.25
 Omission GF ... \$5.00
 Sweetwater 420 ... \$4.75
 Fat Tire...\$6.00
 Jai Alai...\$6.00
 Wicked Weed Appalachia IPA...\$6.50
 Kentucky Bourbon Ale...\$7.00
 Hi-5 Left Hand Milk Stout...\$6.00
 3 Taverns Prince of Pilsen...\$6.00
 Allagash White...\$6.00
 Bell's Two-Hearted Ale...\$6.00
 Tropicalia IPA...\$6.00
 Fannin Brewing Helle's Lager... \$6.00

Domestic

\$3.25

Budweiser
 Bud Light
 Michelob Ultra
 Miller Lite
 Yuengling

Local Brews

\$6

Mercier's Hard Cider
 Grumpy Old Men
 (Ask your server about selection)

Draft

Bud Light ... \$3.50
 Yuengling ... \$3.50
 Shock Top ... \$3.50
 Michelob Ultra ... \$4.25
 Craft Brews / Seasonal ... \$6.00
 Nitro Draft... \$8.00

It was love at first sight. The first time we walked down the streets of Blue Ridge, walking our dogs into the park and sitting on the grass, we knew we loved this town. The Blue Ridge mountains began our romance, flirting with us as we drove up the first time from Florida and were amazed. It was like the mountains called us home and then this charming little town sealed the deal reminding us both of places of our childhoods.

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

We bought a home here in 2005. In 2009, we opened Harvest on Main. The City of Blue Ridge just approved the sale of beer and wine – we were ready to serve the community great, fresh ingredients regardless of whether the city changed its long-standing prohibition laws. Our first thought was that Michelle would simply continue to write and lead her editorial director roles from a little office in town. Really, she thought Danny would only need her to help with marketing and a few busy lunch and dinner rushes. They thought it would take a little time until a sit-down, more upscale restaurant would find its footing in the region.

We were more than blessed to have a greater reception and faster growth than we imagined. As our quest for farm fresh products continued, it was more difficult to find farmers than we originally thought. So, we began to think about more space for our own 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. The camp was offered each year at our 30-acre farm where we moved to in 2014.

It seems we can't stop growing things. Danny's love for designing menus and creating new concepts led to the opening of **Masseria Kitchen+Bar** in 2014 and **The Blue Ridge Fry Shop** in 2016. Masseria serves up Mediterranean fare in a casual pizza-pasta atmosphere with a full bar and fun, creative cocktails. The Fry Shop was sold to some friends in 2018, as we embarked on another project, **Blue Smoke World Famous Barbecue** at the top of the Messer Street hill, up the road from Harvest on Main. At Blue Smoke, we fired up our giant rotisserie smoker daily to create the perfect smoke rings on our brisket, baby back ribs, pork butt, and chicken. Along with some great sides—like Danny's favorite Brunswick Stew—we created a smoky combination of Texas and Georgia BBQ complete with housemade sauces from every region. We have since closed Blue Smoke to better concentrate on our four growing restaurants.

In 2017, we grew our family outside the city borders adopting two well-established and well-loved restaurants. Morganton-based **Cucina Rustica** and **La Pizzeria at Cucina Rustica** were opened by long-time friends of our years before we arrived in Blue Ridge. When they were thinking of retiring, we saw the opportunity to own the land where our restaurants would live. So we purchased the two Italian-style concepts and brought in Danny's touch with fresh ingredients and classic European chef training. **Cucina Rustica** is focused on a fine dining experience with Danny's interpretation of Old World Italian foods from Sicilian fish dishes to Northern Italian pastas and everything in between.

La Pizzeria at Cucina is your classic New York-style pizza place. A place where everyone knows your name and what you like on your pie. We love that – we both grew up with those classic places in our hometowns in Connecticut and Philadelphia. Our Morganton space allows us years of design both inside and outside. From innovative food introductions to creating a sense of place where our guests can come and not only dine, but celebrate in our love story. It truly is a love story of food, place, people and sharing.

When 2020 struck us all, we decided to focus back on our roots, closing the BBQ, and expanding Harvest on Main with the addition of Harvest at Home. **Harvest at Home** is a Catering and Fresh Take out space connected to Harvest's Bar. Currently, we are also using the space for private parties and special holidays. We hope to soon open full-time for daily service and pickups.

We look forward to many more years of cherishing those celebrations.

Cheers!

Danny Mellman & Michelle Moran
Lit'l Pond Hospitality Group

