

APPETIZERS

HOMEMADE PIMENTO CHEESE WITH BEER-RAISED FLAT BREAD 5.99

Aged white cheddar, sharp yellow cheddar, Monterey Jack and cream cheese

JUMBO LUMP CRAB CAKE 12.99

Served with lemon-herb aioli and balsamic glaze

SHRIMP-STUFFED HUSH PUPPIES 6.99

Served with clover honey butter and Vidalia dipping sauce

BOURBON-GLAZED BABY BACK RIBS 8.99

Half rack served with blue cheese coleslaw

FRIED GREEN TOMATO WEDGES 6.99

With pimento cheese and sweet Vidalia dipping sauce

BUCKET OF HARMONY CHIPS OR HOUSE-CUT FRIES 4.99

Homemade potato chips or fries with our special seasoning with your choice of dipping sauce:

Garlic aioli Brandy peppercorn

Smoked bacon ranch Gorgonzola balsamic glaze

Add jack or blue cheese **1.00** Add bacon **1.75** Add both **2.50**

Additional sauce **2.00**

ARTISAN PIZZAS

Handmade 8-inch Napolitano-style pizza on traditional or wheat crust

PIZZA MARGHERITA 6.99

Fresh mozzarella, San Marzano tomatoes and fresh basil

PIZZA CAMPANIA 8.99

San Marzano tomatoes, chicken sausage, fresh mozzarella, kalamata olives, fresh basil, garlic, red chili flakes and Parmigiano-Regiano

PIZZA SALSICCIA 8.99

San Marzano tomatoes, fresh mozzarella, Italian sausage, fresh basil and Parmigiano-Regiano

PIZZA PROSCIUTTO E SPINACI BIANCA 8.99

Fresh baby spinach, prosciutto, fresh mozzarella, ricotta, roasted garlic, extra virgin olive oil, toasted pine nuts and Parmigiano-Regiano

SANDWICHES

Served with Harmony homemade chips or fries and choice of seasonal fruit salad or blue cheese coleslaw. Substitute an item from our list of fresh sides for 1.00

GRILLED ALL-NATURAL CHICKEN 7.99 HALF 5.99

Thinly sliced grilled chicken breast with field greens, tomatoes, provolone cheese, avocado and garlic aioli on ciabatta, sourdough or cracked wheat

SMOKED TURKEY CLUB 8.99 HALF 6.99

Thinly sliced smoked turkey breast, smoked applewood bacon, avocado and jack cheese topped with tomatoes and field greens and finished with garlic aioli on ciabatta, toasted sourdough or cracked wheat

CRAB CAKE AND FRIED GREEN TOMATO 12.99

Served with field greens and lemon herb aioli on a croissant

GRILLED TUNA SALAD 8.99

Served with field greens, fresh tomato, shaved cucumber and lemon herb aioli on a croissant

HARMONY GROVE CHICKEN SALAD 7.99 HALF 5.99

Served with field greens and fresh tomato on a buttery croissant

GROUND CHUCK BURGER* 6.99

Served with field greens, fresh tomato, red onion and pickle

Add pimento cheese, blue cheese, provolone, aged white cheddar or jack 1.00

Add bacon or mushrooms 1.50 Add bacon and mushrooms 2.00

RIB-EYE CHEESE STEAK 9.99

Served with wild mushrooms, onions and sharp aged provolone on a fresh hoagie roll

PO-BOY

Served with field greens, fresh tomato, red onion and remoulade sauce on a fresh hoagie roll

Spicy fried or pan-seared catfish 8.99 Fried or pan-seared Georgia shrimp 9.99

ROASTED VEGGIE 6.99

Eggplant, zucchini, red and yellow bell peppers, red and yellow onions and crimini mushrooms with sweet basil vinaigrette on cracked wheat ciabatta

PIMENTO CHEESE AND SOUP 7.99

Our homemade pimento cheese, field greens and fresh tomato on toasted sourdough with a cup of today's soup or gumbo

HARMONY GRILLE CHEESE AND SOUP 7.99

Aged white cheddar, Granny Smith apple slices and applewood smoked bacon served with a cup of today's soup or gumbo

GRILLE PLATES

Served with choice of two of today's fresh sides

BLACK ANGUS RIB-EYE*

Served with choice of brandy peppercorn, classic bernaise or Gorgonzola-balsamic glaze

9 ounces **14.99** 12 ounces **18.99** Add grilled shrimp **3.99**

CHARGRILLED FLAT-IRON STEAK* 14.99

Add grilled shrimp **3.99**

BOURBON-GLAZED BABY BACK RIBS

Half rack **11.99** Full rack **17.99**

GRILLED CIDER-BRINED PORK CHOP WITH BROWN SUGAR DIJON GLAZE

8 ounces **11.99**

PORK TENDERLOIN MEDALLIONS IN DIJON HERB SAUCE 9.99

DIXIE CHICKEN BREAST

Marinated in buttermilk, pan fried and served with peppered gravy

8 ounces **10.99** 12 ounces **14.99**

BUTTERMILK MARINATED GRILLED BREAST OF CHICKEN WITH PEACH CHUTNEY

8 ounces **10.99** 12 ounces **14.99**

SHELLFISH AND STONE-GROUND GRITS WITH TASSO GRAVY 13.99

Shrimp, scallops and crab in a spicy Tasso ham gravy over creamy stone-ground grits

JUMBO LUMP CRAB CAKES

Served with lemon-herb aioli and balsamic glaze

Petite **16.99** Dinner **22.99**

SPICY SOUTHERN CATFISH AND SHRIMP-STUFFED HUSH PUPPIES

Served fried or pan seared

6 ounces **10.99** 12 ounces **14.99**

PECAN-ENCRUSTED TILAPIA WITH PEACH PUREE 12.99

* INDICATES ITEM MAY BE COOKED TO ORDER OR CONTAIN UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED BEEF, PORK, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE THE RISK OF FOOD-BORNE ILLNESSES.

PLEASE LET US KNOW IF YOU HAVE ANY FOOD ALLERGIES.

SOUPS AND SALADS

TODAY'S GUMBO CUP 2.99 BOWL 3.99
SOUP OF THE DAY CUP 2.99 BOWL 3.99

TENDER FIELD GREEN SALAD

With toasted pecan vinaigrette or smoked bacon ranch 4.99
Add grilled chicken 2.99 Add grilled shrimp 3.99

SOUTHERN CAESAR SALAD WITH SPICY CROUTONS 5.99

Add grilled chicken 2.99 Add grilled shrimp 3.99

FRESH SIDES

COLLARD GREENS

PAN-ROASTED BABY VEGETABLES

SPICY FRIED OKRA

HARMONY CHIPS OR HOUSE-CUT FRIES

ROASTED SESAME ASPARAGUS

SIDE SALAD

MAC AND TWO CHEESES

CREAMY STONE-GROUND GRITS

DIRTY RICE

PRALINE SWEET POTATO SOUFFLÉ

BLUE CHEESE COLESLAW

CHOOSE THREE SIDES FOR \$6.95

CHILDREN'S MENU

Served with a choice of Harmony chips or house-cut fries and seasonal fruit salad 4.99

GRILLED CHEESE SANDWICH

FRIED OR GRILLED SHRIMP

PIMENTO CHEESE SANDWICH

MINI CHEESE PIZZA

KIDS BURGER

FRIED/PAN-SEARED CATFISH AND HUSH PUPPIES

DESSERTS

CHOCOLATE PECAN TART 3.99

FRESH FRUIT FRIED PIE WITH VANILLA ICE CREAM 4.99

STRAWBERRY SHORTCAKES WITH COULIS AND CHANTILLY CREAM 4.99

