

CUSTOM ROAST COFFEE

Harvest by LabCanna has quickly accumulated a devoted fan base as Nashville's first hemp-centric cafe and CBD boutique. Along with our rotating menu of CBD-infused treats, Harvest's specialty coffee roasts have received rave reviews from the Fairview community.

LabCanna is proud to announce that Harvest by LabCanna's popular series of distinctive coffee roasts are now available for you to enjoy in the comfort of your own home.

HARVEST
labCanna



Hello !

A little about us...

Harvest By LabCanna opened in June of 2019 as the culinary arm of [LabCanna](#), a Nashville based hemp company. Aside from providing vegan, gluten-free, vegetarian, and other diet-inclusive menu items, we specialize in custom roasting sustainably-sourced beans for our gourmet coffee menu.

And now, we're ready to bring a cup to your table!



Harvest by LabCanna

Hemp-Centric Cafe & CBD Boutique



SUSTAINABLY SOURCED

As an expanding hemp company, we look to source ethically and work to limit our environmental impact in every aspect of our scope.



WHOLE BEAN ROASTS

We only provide whole bean roasts to ensure the freshest, most flavorful experience.



ROTATING BASED ON AVAILABILITY

Our expertly trained baristas work directly with farmers to source the highest quality variety of beans available.



NO CBD / THC

LabCanna specializes in hemp extraction, growing, and product development. However, Harvest's coffee is perfect just the way it is.



Our Roasts

Decaf coming soon...

Ethiopian Efrem

Elevation 6,900 ft

One of the most popular and sought-after roasts...this bean is traceable to one farmer with a staff of 40.



Mexico Finca La Estancia

Elevation 3,900 ft

Great as a drip coffee. Grown on western side of Mexico near the still active volcano Volcan de Fuego.

Coming soon

Sumatra Kerinci

Elevation 3,936 ft

Grown on the highest volcano in Indonesia. Rich flavor profile includes notes of pineapple and cocoa.



Brazil Santo Antonio

Elevation 3,740 ft

Notes: caramel, malted milk. Used in-house as a pour-over or a cold brew. Intense flavor with chocolatey notes and low acidity.