



BREAKFAST & LUNCH

CAMPFIRE GRILL

FALL 2023

Where Friends Come Together

We will meet you at the Campfire. Wear your best outdoor attire.
With great food and friends, you'll wish this campout never ends.

Breakfast Drinks

PEACH MELBA

Champagne, peach vodka, cranberry juice.

MOUNTAIN BLOODY

House-made Bloody Mary mix, Titos vodka, bacon, lemon, and lime.

TLC

Tito's vodka, lemonade, cranberry juice.

CAMPFIRE MIMOSA

Pale ale and orange juice.

MIMOSA

Champagne with your choice of orange juice, raspberry oasis, or mango oasis.



Breakfast Buffet

BREAKFAST IS SERVED SATURDAY & SUNDAY • 8 AM — 11:30 AM

ADULT: MARKET PRICE • 12 & UNDER: MARKET PRICE • 2 & UNDER: FREE

Items on the buffet include:

BACON

SAUSAGE

SCRAMBLED EGGS

MADE-TO-ORDER EGGS FROM GRILL

HOME FRIES

BISCUITS

SAUSAGE GRAVY

GRITS

FRUIT

ASSORTED BAKED BREAKFAST OPTIONS

FRIED APPLES

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food borne illness, especially if you have certain medical conditions.

Drinks

FRESH SQUEEZED ORANGE JUICE.....	\$4.50
CRANBERRY, GRAPEFRUIT, PINEAPPLE, OR APPLE JUICE.....	\$3.50
COFFEE (REGULAR OR DECAFFEINATED).....	\$3.00
HOT TEA (REGULAR OR DECAFFEINATED).....	\$3.00
ICED TEA (FREE REFILLS).....	\$3.00
MILK.....	\$3.00
PEPSI, DIET PEPSI, GINGER ALE, MUG ROOT BEER, DR. PEPPER, MOUNTAIN DEW, SIERRA MIST (FREE REFILLS).....	\$3.00
CHOCOLATE MILK.....	\$4.00
HOT CHOCOLATE (WITH WHIPPED CREAM).....	\$4.00

← Visit Us →



splash's



Now Open!



LUNCH IS SERVED WEDNESDAY – SUNDAY • 11:30 AM – 4 PM



Appetizers

- CAJUN CATFISH CAKES.....

\$13.00
- Catfish cakes with roasted corn remoulade.
- FRIED GREEN TOMATOES.....

\$14.00
- Fried green tomatoes topped with crumbled goat cheese and sweet pepper relish, finished with hot honey.
- BUFFALO CHICKEN DIP.....

\$13.00
- Spicy, creamy chicken dip served with tortilla chips.
- CAST IRON CORNBREAD.....

\$11.00
- A Southern classic baked to order. Served with freshly churned butter seasoned with smoked salt and clover honey.
- SKILLET MAC ‘N’ CHEESE.....

\$12.25
- Creamy macaroni with manchego Wisconsin cheddar and Base Camp bacon roasted in our hearth oven and topped with onion straws.
- SPINACH DIP.....

\$11.00

← Salads →

- Add chicken to any salad.....

\$6.75 • Add The Beyond Burger™ (vegan) to any salad.....

\$7.75
- CAMPFIRE SALAD.....

SMALL.....\$7.00 • LARGE.....\$13.00
- Crisp greens, cucumbers, tomato, and sweet onions with choice of dressing.
- DEL WEBB SALAD.....

\$17.00
- Mixed green salad with roasted sweet potatoes, walnuts, goat cheese, dried cranberries and pomegranate vinaigrette.
- RIO GRANDE.....

\$18.00
- Spinach with Romaine topped with roasted corn, heirloom tomatoes, black beans, seasoned tortilla chips, and finished with grilled chicken.

Soups

- ONION SOUP.....

\$9.00
- Vidalia onions in beef bouillon with sourdough croutons and Swiss cheese.
-
- CREAMY CHICKEN TORTILLA SOUP

\$8.00
-
- CAMP STOVE CHILI.....

\$9.00
- Fresh Angus, black and red beans with garlic, and guajillo. Served with cornbread.



Campfire Steakhouse Burgers

Served on house bun with a side of French fries.
Substitute The Beyond Burger™ (vegan) for \$1.00.



Locally raised by McNett Angus in Crimora, VA, with lots of steak in the grind.

- CHEDDAR CHEESE & BACON.....

\$17.50
- GOUDA TO MEAT YOU: SMOKED GOUDA, MUSHROOMS, & BEER BRAISED ONIONS.....

\$17.00
- CAMPFIRE BURGER: FRIED ONION LACES, PICKLES, CHEESE, & CAMPFIRE’S SPECIAL SAUCE.....

\$17.00
- CAMPFIRE VENISON BURGER: A GROUND PATTY OF BISON, ELK, WAGYU, & WILD BOAR SERVED ON A HOUSE BUN WITH YOUR CHOICE OF CHEESE.....

\$20.00
- MOUNTAIN BURGER: LOCAL ANGUS PATTY WITH BACON JALAPEÑO JAM WITH CHEDDAR CHEESE & TOPPED WITH ONION STRAWS.....

\$18.00



Sandwiches

- Served with choice of one side.
- SANTA FE

\$14.00
- Grilled spicy chicken breast topped with house made salsa and jack cheese.
- CAMPFIRE HOT ITALIAN.....

\$17.00
- Soppressata, ham, pepperoni, and provolone cheese on a house-baked baguette roasted in our Hearth oven. Topped with lettuce, tomato, onion, and pepper rings with oil and vinegar.
- FRIED GREEN TOMATO BLT

\$16.00
- Fried green tomatoes on farmhouse bread with bacon jam and goat cheese.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food borne illness, especially if you have certain medical conditions.

← Campstone Pizzas →

Our house-made sourdough pizza crust is made from a high quality soft wheat flour—a third generation Italian family recipe. The flour is the top brand in Italy and in the US that's perfect for Neapolitan pizzas.

BAIL OUT.....	\$19.00
Zesty tomato sauce, local sausage, bacon, pepperoni, and ground beef.	
TETON FOREST.....	\$15.00
Crushed tomatoes, pepperoni, and mozzarella cheese.	
CUMBERLAND GAP.....	\$14.00
Zesty tomato sauce and mozzarella cheese.	
RED BUD RIDGE.....	\$17.00
Garlic cream sauce topped with mozzarella, chicken, heirloom tomatoes and baby spinach.	
FARMER'S MARKET.....	\$17.00
House dough with zesty tomato sauce mozzarella, bell peppers, onions, artichokes, mushrooms, and finished with cream garlic sauce.	



Kids' Camp

CAMPHOUND.....	\$8.00
Grilled hotdog with bun. Served with choice of one side.	
PIZZA SLIDER.....	\$11.00
Mozzarella cheese and tomato sauce atop house-made pizza crust.	
CHICKEN TENDERS.....	\$11.00
Golden fried chicken tenders with dipping sauce. Served with choice of one side.	
KIDS PASTA.....	\$9.00
Red Sauce or butter.	
CARROTS & CELERY WITH RANCH.....	\$5.00

Entrées

PAN-FRIED RAINBOW TROUT.....	\$28.00
Side of corn-dusted red meated rainbow trout with Blue Ridge tartar sauce and two sides.	
CHICKEN DUTCH OVEN.....	\$16.00
Dutch oven filled with local chicken and vegetables in a light gravy topped with fluffy biscuits.	
DRUNKEN DUCK.....	\$28.00
Pan seared duck breast over orange pomegranate sauce with sweet potato straws.	
GRILLED SALMON.....	\$26.00
Salmon filet grilled and served over bourbon onions, a brown sugar maple glaze, and choice of two sides.	
SHRIMP & CATFISH GUMBO.....	\$25.00
Shrimp and catfish roasted in a savory gumbo with rice and sweet peppers and a choice of 1 side.	
KAFJORD	\$28.00
Fresh salmon and shrimp over rice and asparagus tips prepared in a cast iron with dill Havarti sauce, and a choice of 1 side.	
BOURBON BBQ PORK TENDERLOIN.....	\$19.00
Bacon-wrapped pork tenderloin grilled and served with Bourbon BBQ and choice of two sides.	
BIG MEADOW PASTA.....	\$15.00
Roasted and seared lamb leg strips with forest mushrooms and cream tomato sauce over penne.	
WINDMILL PASTA.....	\$18.00
Sautéed chicken breast with broccoli and mushrooms in a smoked Gouda cream sauce over fettuccine.	
BONELESS POT ROAST.....	\$19.00
Local Angus beef shank braised with veggies and red wine over Campfire smashed potatoes.	
CHESAPEAKE.....	\$22.00
Sautéed shrimp in cream sauce with bacon, spinach, East Coast season, and roasted corn over fettuccine.	



Sides

\$4.25
ROASTED BUTTERNUT SQUASH
FRENCH FRIES
CUCUMBER TOMATO SALAD
CAMPFIRE SMASHED POTATOES
SAUTÉED MUSHROOMS
BAKED POTATO
SAUTÉED ZUCCHINI
SWEET POTATO
HEARTH-ROASTED BRUSSEL SPROUTS
ROASTED POTATOES
CREAM OF SPINACH

Drinks

FREE REFILLS • \$3.25

PEPSI

DIET PEPSI

GINGER ALE

MUG ROOT BEER

DR. PEPPER

MOUNTAIN DEW

SIERRA MIST

ICED TEA

LEMONADE

\$3.25

COFFEE

(REGULAR OR DECAFFEINATED)

HOT TEA

(REGULAR OR DECAFFEINATED)

MILK

\$4.00

CHOCOLATE MILK

HOT CHOCOLATE

(WITH WHIPPED CREAM)



Dessert

CAMPGROUND COOKIE SKILLET.....\$12.00

Campground cookie with chocolate chips, walnuts, pretzels, and cacao nibs. Topped with vanilla ice cream.

HOUSE-MADE ROCKY MOUNTAIN ICE CREAM.....\$6.00

House-made ice cream with chocolate chunks, graham crackers, and fresh berries.

CARROT CHEESECAKE.....\$11.00

Layer of house made cheese cake topped with carrot cake and cream cheese icing.

BAG OF LOCAL APPLES.....\$10.00

Phyllo dough layered with butter, sugar, and spice in a bag style presentation. Filled with local apples and topped with house-made vanilla ice cream, praline pieces, and candied ginger.

SKILLET S'MORES.....\$8.00

S'MORES FOR TWO\$12.00

Callebaut chocolate melted over house-made graham crackers, served in a cast iron skillet and topped with perfectly roasted marshmallows.

Come Again For Dinner

WE HOPE YOU ENJOYED YOUR MEAL & THAT YOU'LL COME BACK FOR MORE.

TO VIEW OUR DINNER MENU & HOURS OF OPERATION, SEE MASSRESORT.COM/DINE.