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CAMPFIRE GRILL

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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.*

 = Vegetarian





Appetizers

BUFFALO CHICKEN FRIES	\$16.00
Fried chicken thigh meat tossed in buffalo over French fries. Topped with blue cheese crumbles. Drizzled with ranch.	
PORK SKIN NACHOS	\$19.00
House fried pork rinds topped with slow cooked chipotle pork, green chili queso, pickled onions, jalapeños, diced tomatoes, and sour cream.	
FRIED GREEN TOMATOES 	\$14.00
Fried green tomatoes topped with crumbled goat cheese and sweet pepper relish, finished with hot honey.	
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	\$12.00

← Salads →

Dressings : ranch, bleu cheese, red wine vinaigrette, pomegranate vinaigrette, and honey mustard.

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 	\$18.00
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, and Salsa Vinaigrette.

Soups & Sandwiches

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.	
ITALIAN BEEF	\$18.00
Sirloin slowly roasted in its own juices on crusty bread with giardiniera and jus.	
ROCKINGHAM	\$16.00
Grilled chicken breast on soft roll with choice of cheese lettuce tomato and onion.	



Campfire Steakhouse Burgers

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



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

Cheddar Cheese & Bacon	\$18.00	
The Grand Canyon: Local Angus burger topped with chipotle pork, pickled onions, pepper jack cheese, and Campfire sauce.....		\$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.....		\$25.00
Mountain Burger: Local angus patty with bacon jalapeño jam with cheddar cheese & topped with onion straws.....		\$18.00

← 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.	
MONT BLANC	\$19.00
House made sour dough crust Italian beef, mozzarella, giardiniera, with sweet peppers and tomato sauce.	
FARMER'S MARKET	\$17.00
House dough with zesty tomato sauce mozzarella, bell peppers, onion, and mushrooms.	

 = Vegetarian



Campfire Steaks

Sprinkled with our smoky BBQ spices and served with a baked potato and choice of one side.

Ask server for today's selection and pricing.

CENTER CUT TOP CHOICE SIRLOIN
Our beefiest cut

NY STRIP
USDA Prime Angus.....Market Price
Local black Angus.....Market Price

RIBEYE
USDA Prime Angus.....Market Price
Local black Angus.....Market Price

VARIETY HOUSE CUT BONE-IN
Cut daily in-house from USDA Top Choice.

STEAK ADD ONS

Additions
Grilled Salmon....\$18
Grilled Shrimp....\$6

Sauces
Demi-glaze from local Angus bones....\$2
Garlic Herb Butter...\$2
Sauce du jour...\$2

Add ons
Sautéed Mushrooms...\$4
Bourbon onions...\$3

Campfire Skillets

- WILD GAME SKILLET.....\$27.00**
Blend of wild boar, elk, bison, and wagyu in a chopped steak with potatoes, broccoli, onions, and Campfire marinade.
- BARN CONNECTOR CHICKEN.....\$16.00**
Local chicken breast, broccoli, potatoes, and Campfire marinade.
- STAIRSTEP SHRIMP.....\$20.00**
Gulf Shrimp, broccoli, peppers, rice and Campfire marinade.
- THREE CREEKS SAMPLER.....\$29.00**
Choice beef, local chicken breast, gulf shrimp, broccoli, potatoes, mushrooms, onions, and Campfire marinade.

Entrées

- CHICKEN POT PIE\$18.00**
Rotisserie chicken, succulent veggies, in Grandma's gravy sealed in flakey crust.
- PAN-FRIED CATFISH.....\$20.00**
Crispy fried catfish with cornbread and roasted corn remoulade. Served with two sides.
- DRUNKEN DUCK.....\$28.00**
Seared duck served over fried polenta, grilled veggies, and finished with margarita butter.
- CONTADINA'S POLENTA \$16.00**
Fried polenta topped with grilled marinated veggies and finished with fresh herb drizzle.
- GRILLED SALMON.....\$26.00**
Salmon filet grilled and served over bourbon onions, a brown sugar maple glaze, and choice of two sides.
- BOURBON BBQ PORK TENDERLOIN.....\$19.00**
Bacon-wrapped pork tenderloin grilled and served with Bourbon BBQ and choice of two sides.
- SHRIMP & CATFISH GUMBO.....\$25.00**
Shrimp and catfish roasted in a savory gumbo with rice and sweet peppers.
- WINDMILL PASTA.....\$18.00**
Sautéed chicken breast with broccoli and mushrooms in a smoked Gouda cream sauce over fettuccine.
- KAFJORD\$28.00**
Fresh salmon and shrimp over rice and asparagus tips prepared in a cast iron with dill Havarti sauce.
- 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

- FRENCH FRIES
- CUCUMBER TOMATO SALAD
- CAMPFIRE SMASHED POTATOES
- SAUTÉED MUSHROOMS
- BAKED POTATO
- SAUTÉED ZUCCHINI
- SWEET POTATO
- HEARTH-ROASTED BRUSSEL SPROUTS
- ROASTED POTATOES
- COUNTRY STYLE GREEN BEANS

Campfire Rotisserie

Served with your choice of two sides.

- CAMPFIRE CHICKEN.....1/4.....\$11.00 • 1/2.....\$16.00**
Rockingham County chicken lightly rubbed with spices and slow cooked.
- STUFFED PORK CHOP.....\$18.00**
Bone in slow cooked pork loin chop stuffed with Andouille and rice, with Cajun cream sauce.

Drinks

FREE REFILLS • \$4.00

- PEPSI
- DIET PEPSI
- GINGER ALE
- MUG ROOT BEER
- DR. PEPPER
- MOUNTAIN DEW
- SIERRA MIST
- ICED TEA
- LEMONADE

\$3.50

- 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.

CITRUS BUNDT CAKE\$10.00

Served with fresh berries

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.....\$12.00

FLAMING CAMPFIRE\$12.00

Graham cracker cake encased in marshmallow ice-cream and chocolate meringue, set ablaze and finished with cool raspberry sauce.



Kids' Camp

CAMPBOUND.....\$8.00

Grilled Nathan's 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