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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.*



## 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, 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.	
SANTÉ FE.....	\$16.00
Grilled spicy chicken breast topped with house made salsa and jack cheese.	
FRIED GREEN TOMATO BLT .....	\$16.00
Fried green tomatoes on farmhouse bread with bacon jam and goat cheese.	



## 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


## ← 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.	




RARE: COOL CENTER




MEDIUM RARE: RED WITH COOL CENTER



MEDIUM: WARM RED THROUGHOUT



MEDIUM WELL: HOT PINK THROUGHOUT



WELL DONE: HOT BROWN THROUGHOUT

# Campfire Steaks

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

## HOUSE CUT BONE-IN

Cut daily in-house from USDA Top Choice. Ask server for today's selection and pricing.

**SHENANDOAH VALLEY NEW YORK STRIP.....MARKET PRICE**

**SIRLOIN.....MARKET PRICE**

# Campfire Skillets

- WILD GAME SKILLET.....\$24.00**

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.....\$18.00**

Gulf Shrimp, broccoli, peppers, rice, and Campfire marinade.
- THREE CREEKS SAMPLER.....\$26.00**

Choice beef, local chicken breast, gulf shrimp, broccoli, potatoes, mushrooms, onions, and Campfire marinade.



# Kids' Camp

- CAMPBOUND.....\$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**

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.

# 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.
- 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 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.
- 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**

# 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.
- ROTISSERIE LEG OF LAMB.....\$18.00**

Slow roasted leg of lamb with brandy Dijon cream sauce.

# 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.

## ← Visit Us →

