



D
I
N
N
E
R
M
E
N
U

CAMPFIRE GRILL

W
I
N
T
E
R
2
0
2
2

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

- CHILI CHEESE FRIES**..... \$12.00
Skin on fries with local Angus chili and Wisconsin cheddar.
- SHRIMP CHORIZO FLATBREAD**..... \$15.00
Grilled shrimp and chorizo on flatbread with goat cheese and arugula finished with red wine syrup.
- BUFFALO CHICKEN DIP**..... \$13.00
Spicy creamy chicken dip served with house-made pretzel sticks.
- 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**..... \$9.99

← 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**..... \$18.00
Pan-seared chunks of choice steak atop butter lettuce and arugula with blistered tomatoes, red onion, black olives, and goat cheese served with honey balsamic dressing.
 - ROCKINGHAM SALAD**..... \$19.50
Grilled chicken with honey lemon dressing, Vidalias, strawberries, and pecans over local lettuce.
 - YAKUMA RIVER SALAD**..... \$25.00
Grilled salmon over crisp greens with stirred cranberries, pecans, and sweet onions. Served with a champagne vinaigrette.

Soups & Sandwiches

- ONION SOUP**..... \$10.00
Vidalia onions in beef bouillon with sourdough croutons and Swiss cheese.
- TOMATO BASIL SOUP**..... \$8.00
- CAMP STOVE CHILI**..... \$9.00
Fresh Angus, black and red beans with garlic, and guajillo. Served with cornbread.
- ROCKY VALLEY**..... \$15.00
Meatballs and marinara in a house-made baguette with mozzarella.
- AHI TUNA SANDWICH**..... \$16.50
Ahi tuna on a house-made bun with Asian slaw, sweet chili mayo, and Thai basil.



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**..... \$17.50
- FRIED EGG, AMERICAN CHEESE, & BACON**..... \$18.00
- 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 meatballs.
- TETON FOREST**..... \$15.00
Crushed tomatoes, pepperoni, and mozzarella cheese.
- CUMBERLAND GAP**..... \$14.00
Zesty tomato sauce and mozzarella cheese.
- RED BUD RIDGE**..... \$19.00
House-made crust topped with chicken chorizo and red onions with drizzle of hot honey.
- FARMER'S MARKET**..... \$17.00
Crushed tomatoes, olive oil, and garlic. Topped with red onion, black olives, mushrooms, broccoli, white cheddar, and mozzarella.

Campfire Rotisserie

Served with your choice of two sides.

CAMPFIRE CHICKEN..... 1/4.....\$12.00 • 1/2.....\$17.00

Rockingham County chicken lightly rubbed with spices and slow cooked.



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.....\$19.00

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

CAMP HOUND.....\$8.00

Grilled hotdog with bun. Served with choice of one side.

PIG IN A BLANKET.....\$9.00

All-Beef hotdog wrapped in pizza crust. Served with choice of one side.

PIZZA SLIDER.....\$12.00

Mozzarella cheese and tomato sauce atop house-made pizza crust.

HOBO PIE.....\$12.00

Hamburger and cheese between white bread, prepared in the traditional hobo style. Served with choice of one side.

CHICKEN TENDERS.....\$11.00

Golden fried chicken tenders with dipping sauce. Served with choice of one side.

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.....\$17.00

Dutch oven filled with local chicken and vegetables in a light gravy topped with fluffy biscuits.

DRUNKEN DUCK.....\$28.00

Seared duck breast served medium with black berry brandy demi-glace and caramelized onions.

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.....\$21.00

Bacon-wrapped pork tenderloin grilled and served with Bourbon BBQ and choice of two sides.

HIGH COUNTRY GUMBO.....\$21.00

Chicken breast and venison sausage served in a zesty gumbo. Served with rice and choice of one side.

LOW COUNTRY GUMBO.....\$25.00

Shrimp, cod, mussels, and venison sausage served in a zesty gumbo. Served with rice and choice of one side.

OUTER BANKS.....\$22.00

Sautéed shrimp over fettuccine in a blush sauce with Asiago and peppercorns, baby heirloom tomatoes, and fresh basil.

FOOT HILLS PASTA.....\$18.00

Meatballs and marinara over spaghetti.

CAMPONARA.....\$17.00

Sautéed chicken breast, prosciutto, and bacon in a Parmesan cream sauce with fettuccine.

BONELESS POT ROAST.....\$18.00

Local Angus beef shank braised with veggies and red wine over Campfire smashed potatoes.



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 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

Drinks

FREE REFILLS • \$3.00

PEPSI

DIET PEPSI

GINGER ALE

MUG ROOT BEER

DR. PEPPER

MOUNTAIN DEW

SIERRA MIST

ICED TEA

\$3.00

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.

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

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

HOMEMADE ICE CREAM.....\$6.00

Our rotating seasonal flavor of homemade ice cream.

ANGEL FOOD CAKE.....\$8.00

Angel food cake with mountain berries and fresh whipped cream.

APPLE DUMPLING.....\$8.00

Local apples and blackberry preserves wrapped in a puff pastry, topped with a bourbon honey glaze.

PEACH MOONSHINE PIE.....\$8.00

Served with Homestead Creamery vanilla ice cream.

← Visit Us →



splash's



Coming Soon

