



SOUPS

ONION SOUP	\$6.00
Vidalia onions in beef bouillon with sourdough croutons and Swiss cheese.	
CHICKEN NOODLE SOUP	\$5.00
Rotisserie chicken with chunky vegetables and noodles.	
CAMP STOVE CHILI	\$6.00
Fresh Angus, black and red beans with garlic, and guajillo served with a corn muffin.	

BEER CAN BURGERS

Served on house-baked bun and served with side of tater tots.

Fresh Angus patties formed on the bottom of a beer can and filled with choice of:	
SWISS & MUSHROOM	\$13.00
CHEDDAR CHEESE, BACON, & JALAPEÑOS	\$13.00
FRIED EGG, AMERICAN CHEESE, & BACON	\$13.00
CAMPFIRE BURGER:	
FRIED ONION LACES, CHEESE, MUSHROOMS, AND CAMPFIRE'S SPECIAL SAUCE	\$13.00

ENTRÉES

PAN FRIED TROUT	\$20.00
Cornmeal dusted rainbow trout with Blue Ridge tartar sauce and served with choice of two sides.	
CHICKEN DUMPLINGS	\$14.00
Dutch oven filled with local chicken and vegetables in a light gravy topped with fluffy dumplings.	
CHILI ROJO	\$17.00
Tender choice beef simmered to perfection in mild chilies. Served with tortillas, cheddar cheese, and sour cream.	
BOURBON BBQ PORK TENDERLOIN	\$17.00
Bacon wrapped pork tenderloin grilled and served with Bourbon BBQ and two sides.	
CEDAR POUCH SALMON	\$17.00
Salmon filet wrapped in cedar and roasted in our Hearth Oven with roasted forest mushrooms and tomato Chardonnay butter.	
HAND-BREADED TENDERS	\$15.00
Hand-breaded chicken tenders with Campfire spices and choice of two sides and dipping sauce.	
SHEPARD'S PIE	\$17.00
Seasoned ground meat and vegetables topped with mashed potatoes and roasted in our Hearth Oven.	

APPETIZERS

SHRIMP & CORNBREAD	\$12.00
Cornbread with Base Camp bacon and garlic Gulf Shrimp.	
BIG VALLEY CHIPOTLE RUBBED CHICKEN WINGS	\$13.00
Open flame roasted chicken wings with spicy chipotle dry rub and blue cheese dipping sauce.	
THREE MEAT TATER TOT NACHOS	\$11.00
Crispy tater tots with chicken, beef, and pork topped with sharp cheddar, sour cream, jalapeños, and lettuce.	
CAST IRON CORNBREAD	\$7.00
A southern classic baked to order. Served with freshly churned butter seasoned with smoked salt and clover honey.	
SKILLET MAC 'N' CHEESE	\$10.00
Creamy macaroni with Manchego Wisconsin cheddar and Base Camp bacon roasted in our Hearth Oven and topped with onion straws.	
CHEDDAR CRAB FILLED HEARTH BAKED SOURDOUGH	\$12.00
House-made Sourdough filled with a creamy cheddar crab fondue and finished in our Hearth Oven.	

SALADS

CAMPFIRE SALAD	SMALL.....\$4.00 • LARGE.....\$9.00
Crisp greens, cucumbers, tomato, and sweet onions with choice of dressing.	
DEL WEBB VEGGIE SALAD	\$10.00
Slow roasted vegetables from our Rotisserie oven over crisp greens with a creamy herb dressing.	
SONOMA SALAD	\$10.00
Iceberg wedge topped with mixed greens, cucumbers, tomatoes, and our house-made Rotisserie and white grape chicken salad.	
APPALACHIAN TRAIL SALAD	\$12.00
Romaine lettuce topped with walnuts, pecans, dried pears, and apples finished with sweet onions and goat cheese.	

SIDES

\$3.00

SUCCATASH

CAMPFIRE SMASHED POTATOES

SAUTÉED MUSHROOMS

BAKED POTATO

STEAMED BROCCOLI

TATER TOTS

CAMPFIRE SKILLET

HOMESTEAD BEEF \$18.00

Choice beef, mushrooms, peppers, onions, and Campfire marinade.

BARN CONNECTOR CHICKEN \$15.00

Local chicken breast, broccoli, potatoes, and Campfire marinade.

STAIRSTEP SHRIMP \$17.00

Gulf Shrimp, broccoli, peppers, rice, and Campfire marinade.

THREE CREEKS SAMPLER \$19.00

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

CAMPFIRE ROTISSERIE

Served with your choice of two sides.

LEMON GARLIC PORK \$13.00

Pork loin marinated in a garlic white wine lemon juice and olive oil. Slow cooked and sliced thin.

RED WINE ROSEMARY SIRLOIN \$16.00

Slowly roasted sirloin with red wine, garlic, and rosemary. Sliced thin and finished to order.

CAMPFIRE CHICKEN ¼.....\$10.00 • ½.....\$15.00

Rockingham County chicken lightly rubbed with spices and slow cooked.

CAMPSTONE PIZZAS

BAIL OUT \$14.00

Semolina dough topped with a zesty tomato sauce, local sausage, bacon, pepperoni, and steak.

CUMBERLAND GAP \$10.00

Semolina dough topped with a zesty tomato sauce and mozzarella cheese.

THE PINES \$13.00

Semolina dough topped with tomato sauce, black olives, Roma tomatoes, and fresh mozzarella.

RED BUD RIDGE \$14.00

Semolina dough topped with sautéed spinach, garlic cream sauce, mozzarella, and goat cheese.

CAMPFIRE STEAKS

Sprinkled with our smoky barbeque spices and served with a baked potato and broccoli.

NEW YORK STRIP MARKET PRICE

SIRLOIN 8 OZ.....\$18.00 • 16 OZ.....\$26.00

KIDS' MENU

CAMPHOUND \$5.00

Grilled hotdog with bun and served with tater tots.

PIG IN A BLANKET \$5.00

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

PEPPERONI PIZZA SLIDER \$9.00

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

HOBO PIE \$9.00

Hamburger and cheese between white bread. Prepared in the traditional hobo style and served with one side.

CHICKEN TENDERS \$8.00

Golden fried chicken tenders with dipping sauce and tater tots.

CARROTS & CELERY WITH RANCH \$5.00

DESSERT

BACON BOURBON S'MORES \$9.00

Bacon weaved graham crackers, marshmallows, and chocolate topped with a bourbon brown sugar glaze.

CAMPGROUND COOKIE SKILLET \$8.00

Campground cookie with chocolate chips, walnuts, pretzels, and coco nibbs. Topped with vanilla ice cream.

SKILLET S'MORES \$6.00

Callebaut chocolate melted in a cast-iron skillet topped with roasted marshmallows served on house-made graham crackers.

SEASONAL CORNBREAD COBBLERS \$6.00

Berries or fall fruits topped with a crust made with cornmeal, sugar, eggs, and sour cream.

BAKER'S JAR \$7.00

Fresh baked dessert in a mason jar.

DRINKS

SODA: PEPSI, DIET PEPSI, GINGER ALE, MUG ROOT BEER, DR. PEPPER, MOUNTAIN DEW, SIERRA MIST (FREE REFILLS) \$3.00

ICED TEA (FREE REFILLS) \$3.00

COFFEE (REGULAR OR DECAFFEINATED) \$3.00

MILK \$3.00

CHOCOLATE MILK \$4.00

HOT CHOCOLATE (WITH WHIPPED CREAM) \$4.00

HOT TEA (REGULAR OR DECAFFEINATED) \$3.00



VISIT US

