



SOUPS

- ONION SOUP** \$7.00
 Vidalia onions in beef bouillon with sourdough croutons and Swiss cheese.
- SPICY BEEF STEAK SOUP** \$7.00
 Steak meat, peppers, and onions in a creamy broth.
- CAMP STOVE CHILI** \$8.00
 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** \$14.00
- CHEDDAR CHEESE, BACON, & JALAPEÑOS** \$14.00
- FRIED EGG, AMERICAN CHEESE, & BACON** \$14.00
- CAMPFIRE BURGER:
 FRIED ONION LACES, PICKLES, CHEESE, & CAMPFIRE'S SPECIAL SAUCE** \$14.00

ENTRÉES

- PAN FRIED TROUT** \$21.00
 Cornmeal dusted rainbow trout with Blue Ridge tartar sauce and served with choice of two sides.
- CHICKEN DUMPLINGS** \$16.00
 Dutch oven filled with local chicken and vegetables in a light gravy topped with fluffy dumplings.
- BOURBON BBQ PORK TENDERLOIN** \$19.00
 Bacon wrapped pork tenderloin grilled and served with Bourbon BBQ and two sides.
- CEDAR POUCH SALMON** \$18.00
 Salmon filet wrapped in cedar and roasted in our Hearth Oven with roasted forest mushrooms and lemon thyme burre blanc.
- GRILLED SALMON** \$17.00
 Salmon filet grilled and served over bourbon onions with a brown sugar maple glaze.
- HIGH COUNTRY DUTCH OVEN** \$18.00
 Chicken Breast, Andouille Sausage, potatoes, and corn in a flavorful wine tomato broth.
- LOW COUNTRY DUTCH OVEN** \$22.00
 Shrimp, Cod, Mussels, Clams, and Andouille Sausage with potatoes and corn in a flavorful wine tomato broth.

APPETIZERS

- FRESH MOZZARELLA MARGHERITA STYLE** \$8.00
 Sliced fresh mozzarella with watermelon and cucumbers skewered and drizzled with Agava lime coulis and finished with smoked salt.
- SHRIMP & CORN FRITTERS** \$12.00
 Shrimp and local corn in a cornmeal fritter served with a chipotle remoulade.
- BIG VALLEY CHIPOTLE RUBBED CHICKEN WINGS** \$13.00
 Open flame roasted chicken wings with spicy chipotle dry rub and blue cheese dipping sauce.
- CAMPFIRE TATER TOT NACHOS** \$12.00
 Crispy tater tots topped with Camp Stove Chili, sharp cheddar, sour cream, jalapeños, tomatoes, and lettuce.
- CAST IRON CORNBREAD** \$8.00
 A southern classic baked to order. Served with freshly churned butter seasoned with smoked salt and clover honey.
- SKILLET MAC 'N' CHEESE** \$11.00
 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** \$13.00
 House-made Sourdough filled with a creamy cheddar crab fondue and finished in our Hearth Oven.

SALADS

- CAMPFIRE SALAD** SMALL.....\$6.00 • LARGE.....\$9.00
 Crisp greens, cucumbers, tomato, and sweet onions with choice of dressing.
- DEL WEBB VEGGIE SALAD** \$11.00
 Slow roasted vegetables from our Rotisserie oven over crisp greens with a creamy herb dressing.
- SONOMA SALAD** \$11.00
 Iceberg wedge topped with mixed greens, cucumbers, tomatoes, and our house-made Rotisserie and white grape chicken salad.
- APPALACHIAN TRAIL SALAD** \$13.00
 Grilled Romaine hearts with a creamy garlic herb dressing, sweet onions, housemade croutons, parmesan cheese, and heirloom tomatoes.

CAMPFIRE SKILLET

HOMESTEAD BEEF \$19.00

Choice beef, mushrooms, peppers, 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 \$20.00

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

CAMPFIRE ROTISSERIE

Served with your choice of two sides.

BACON WRAPPED CHILI RUBBED PORK LOIN \$15.00

Bacon wrapped chili rubbed pork loin with a zesty fresh pepper pico.

RED WINE ROSEMARY SIRLOIN \$17.00

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

CAMPFIRE CHICKEN ¼..... \$11.00 • ½..... \$16.00

Rockingham County chicken lightly rubbed with spices and slow cooked.

CAMPSTONE PIZZAS

BAIL OUT \$15.00

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

CUMBERLAND GAP \$12.00

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

THE PINES \$14.00

Semolina dough topped with pesto, fresh mozzarella, grilled chicken, sundried tomatoes, and feta.

RED BUD RIDGE \$15.00

Semolina dough topped with olive oil, tomato, fresh mozzarella, sopressetta, shrimp, and finished with arugula.

SIDES

CORN ON THE COB \$4.25

CUCUMBER TOMATO SALAD

SUCCATASH

CAMPFIRE SMASHED POTATOES

SAUTÉED MUSHROOMS

BAKED POTATO

BROCCOLI CASSEROLE

TATER TOTS

ROASTED ZUCCHINI

CAMPFIRE STEAKS

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

HOUSE CUT BONE-IN

Cut daily in-house. Ask server for today's selection and pricing.

NEW YORK STRIP MARKET PRICE

SIRLOIN 8 OZ..... \$18.00 • 16 OZ..... \$27.00

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

CAMPGROUND COOKIE SKILLET \$9.00

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

SKILLET S'MORES \$8.00

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

SEASONAL CORNBREAD COBBLERS \$7.00

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

OATMEAL CREAMPIE \$6.00

A pair of house-made oatmeal cookies filled with a marshmallow buttercream.

APPLE CINNAMON PORRIDGE \$7.00

Creamy porridge with local apples and ground cinnamon.

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

