



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.

SANDWICHES

Comes with choice of one side.

- CAMPFIRE CUBAN** \$11.00
Rotisserie pork loin, black beans, and a spicy sauce with Swiss cheese on a Campfire sandwich bun.
- KING'S CROSS** \$11.00
Slow roasted rosemary sirloin on a Campfire sandwich bun with greens, spicy mustard, Grande fresh mozzarella, and finished with red onion marmalade.
- BARDONECCHIA** \$12.00
Soppressata, ham, pepperoni, and provolone cheese on a house-baked baguette roasted in our Hearth oven. Topped with lettuce, tomato, onion, and pepper rings with oil and vinegar.

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** \$18.00
Bacon wrapped pork tenderloin grilled and served with Bourbon BBQ and two sides.
- CAMPFIRE SIRLOIN** \$18.00
Sprinkled with our smoky barbeque spices and served with choice of two sides.
- CAMPFIRE CHICKEN** ¼.....\$11.00 • ½.....\$16.00
Rockingham County chicken lightly rubbed with spices and slow cooked.
- 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, house-made croutons, parmesan cheese, and heirloom tomatoes.



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

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, fresh mozzarella, sopressata, shrimp and finished with arugula.	

SIDES

CORN ON THE COB	\$4.25
CUCUMBER TOMATO SALAD	
SUCCATASH	
CAMPFIRE SMASHED POTATOES	
SAUTÉED MUSHROOMS	
BROCCOLI CASSEROLE	
TATER TOTS	
ROASTED ZUCCHINI	

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