



CAMPFIRE GRILL

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

 = Vegetarian



CHICKEN TENDER MADNESS | 14

Crispy tenders served with pineapple BBQ, boom boom sauce, and sweet chili sauce.

CAST IRON CORNBREAD | 12

A southern classic baked to order. Served with freshly churned butter with smoked salt and clover honey.

MOUNTAIN BOURBON PORK BELLY | 16

Slow cooked pork belly in smoky bourbon glaze, finished with crispy onion straws and house pickles.

SIZZLING BEER CHEESE FRIES | 15

Fries on a sizzling platter with creamy beer cheese, chopped bacon, sour cream, and green onion.

SPINACH DIP | 14

Served with pita chips.

← Salads →

Dressings: ranch, blue cheese, red wine vinaigrette, peach vinaigrette, or honey mustard

Add chicken to any salad | 6.75

Add The Beyond Burger™ (vegan) to any salad | 7.75

CAMPFIRE SALAD | 13

Crisp greens, cucumbers, tomato and sweet onions with choice of dressing.

CHOPPED CAESAR SALAD | 18

Crispy romaine tossed in house made Caesar dressing, topped with chopped tomatoes, cucumbers, red onion, croutons, and shredded Parmesan.

FIRE PIT CHICKEN SALAD | 21

Crispy romaine, cheddar, fire roasted corn salsa, heirloom tomatoes, and house cornbread croutons. Topped with BBQ seasoned grilled chicken breast. Served with chipotle BBQ ranch.

Soups & Sandwiches

SOUP OF THE DAY | 9

See server for daily selection.

ONION SOUP | 10

Vidalia onions in beef bouillon with sourdough, croutons, and Swiss cheese.

GRILLED CHICKEN SANDWICH | 18

Chicken marinated in fresh herbs and lemon juice. Topped with Swiss cheese, lettuce, tomato, and onion.

Campfire Rotisserie

Served with your choice of two sides.

CAMPFIRE CHICKEN | ¼ 14 | ½ 19

Rockingham County chicken lightly rubbed with spices and slow cooked.

20% gratuity will be added to parties of 8 or more

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.

Campfire Steakhouse Burgers →

Served on house bun with a side of French fries.
Substitute The Beyond Burger™ (Vegan) for 3 additional dollars



SIZZLING BEER CHEESE BURGER | 18

Local Angus burger atop a skillet of sizzling beer cheese with American cheese and bourbon braised onions.

CAMPFIRE BURGER | 17

Local Angus burger topped with fried onion laces, pickles, American cheese, and Campfire's Special Sauce.

BREAKFAST BURGER | 22

Local Angus burger topped with American cheese, hash brown patty, bacon, sunny side up egg, and finished with light drizzle of maple syrup.

FRENCH ONION BURGER | 18

Local Angus burger topped with Swiss cheese, caramelized onions, and roasted garlic smear.



Locally raised by McNett Angus in Crimora, VA, with lots of steak in the grind.

Entrées

CHICKEN POT PIE | 18

Rotisserie chicken and succulent veggies in Grandma's gravy sealed in a flaky crust.

PAN FRIED CATFISH | 20

Crispy fried catfish with cornbread and roasted corn remoulade. Served with choice of two sides.

GRILLED SALMON | 26

Salmon filet grilled over bourbon onions and finished with maple glaze. Served with choice of two sides.

COUNTRY FRIED STEAK | 18

Golden fried beef cutlet with hearty Appalachian pepper gravy. Served with mashed potatoes and choice of one side.

NOLA PASTA | 18



Zesty Cajun alfredo with bell peppers, onions, and tomatoes, tossed with fettuccini.

Add Chicken | 24

Add Shrimp | 28

BONELESS POT ROAST | 21

Local Angus beef braised with veggies and red wine over Campfire Smashed Potatoes.

WILD GAME CHOPPED STEAK SKILLET | 25

Blend of chopped elk, bison, Wagyu and wild boar on a sizzling skillet with broccoli, sauteed onions, and roasted red potatoes.

CENTER CUT TOP CHOICE SIRLOIN | 24

Naturally lean and flavorful. Served with your choice of two sides.

Premium Sides | 8

Substitute a premium side with your entree for 3 additional dollars

LOADED BAKED POTATO

SIDE SALAD

MAC-N-CHEESE

Sides | 5

FRENCH FRIES

CAMPFIRE SMASHED POTATOES



BAKED POTATO

SEASONAL VEGETABLES



COUNTRY STYLE GREEN BEANS

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← 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 perfect for Neapolitan Pizzas.

TETON FOREST | 15

House dough with zesty tomato sauce, pepperoni, and mozzarella cheese.

CUMBERLAND GAP | 14 🌳

House dough with zesty tomato sauce and mozzarella cheese.

FARMER'S MARKET | 17 🌳

House dough with zesty tomato sauce, mozzarella, and a blend of seasonal or local veggies.

Kids' Camp



KID'S PASTA | 8 🌳

Red sauce or butter.

KID'S HOT DOG | 11

Served with choice of one side.

KID'S CHICKEN | 12

Chicken nuggets served with French fries and choice of honey mustard or ranch.

Dessert

LEMON STRAWBERRY TART | 11

Lemon curd mousse atop a house-made butter shortbread crumble and topped with fresh strawberries.

CAMPGROUND COOKIE SKILLET | 12.50

Campground cookie with chocolate chips, walnuts, pretzels, and cacao nibs. Topped with vanilla ice cream.

BAG OF LOCAL APPLES | 10.50

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.

S'MORES CHEESECAKE | 10

A buttery graham cracker crust, layered with rich chocolate ganache and fluffy marshmallows. Filled with velvety vanilla bean cheesecake batter, and crowned with Callebaut chocolate and perfectly toasted marshmallows.

Drinks

FREE SODA & COFFEE REFILLS | 4

Pepsi | Diet Pepsi | Ginger Ale
Mug Root Beer | Dr. Pepper
Mountain Dew | Starry | Iced Tea
Lemonade | Coffee (regular or decaffeinated)

HOT TEA | 4

(regular or decaffeinated)

MILK | 4

CHOCOLATE MILK | 4

HOT CHOCOLATE | 4

(with whipped cream)

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