



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



BEER CHEESE DIP | \$16.00

Creamy beer cheese and smoked bacon served with pretzel bites seasoned with everything bagel seasoning.

 = Vegetarian

CAST IRON CORNBREAD | \$12.00

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 bacon roasted in our hearth oven and topped with onion straws.

SPINACH DIP | \$12.00

Served with tortilla chips.

← Salads →

Dressings: ranch, bleu cheese, red wine vinaigrette, orange sesame vinaigrette, or honey mustard.

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.

PINEAPPLE SESAME SALAD \$18.00

Romaine and crispy greens topped with grilled pineapple, roasted red peppers, cucumber, roasted peanuts and cilantro. Served with orange sesame dressing.

Soups & Sandwiches

SOUP OF THE DAY | \$9.00

See server for daily selection.

ONION SOUP | \$10.00

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

GRILLED CHICKEN SANDWICH | \$18.00

Grilled Chicken breast basted with chipotle barbecue. Topped with caramelized onion and pepper relish. Served with Swiss, lettuce and tomato.

Campfire Rotisserie

Served with your choice of two sides.

CAMPFIRE CHICKEN | ¼ \$13.00 | ½ \$17.00

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 \$1.00.

SIZZLING BEER CHEESE BURGER | \$18.00

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

CAMPFIRE BURGER | \$17.00

Fried onion laces, pickles, American cheese, & Campfire's Special Sauce.

MOUNTAIN BURGER | \$18.00

Local angus patty with bacon jalapeño jam with cheddar cheese & topped with onion straws.

Entrées

CHICKEN POT PIE | \$18.00

Rotisserie chicken, succulent veggies, in Grandma's gravy sealed in flakey crust.

PAN-FRIED CATFISH | \$20.00

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

GRILLED SALMON | \$26.00

Salmon filet grilled and served over bourbon onions, a brown sugar maple glaze, and choice of two sides.

PORK CHOP | \$21.00

Maple marinated bone in pork chop basted with chipotle barbecue. Accompanied with caramelized onion and pepper relish.

WINDMILL PASTA | \$18.00

Sautéed chicken breast with broccoli and mushrooms in a smoked Gouda cream sauce over fettuccine.

BONELESS POT ROAST | \$19.00

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

VENISON MEATLOAF | \$25.00

A blend of venison and pork topped with a rich red wine mushroom gravy.

CENTER CUT TOP CHOICE | \$24.00

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

SHENANDOAH VALLEY NY STRIP | \$38.00

Local Angus NY strip grilled to temp. Served with your choice of two sides.



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

Sides | 5.00

FRENCH FRIES

CAJUN PASTA SALAD 🌿

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 Napoletana Pizzas.

TETON FOREST | \$15.00

Crushed tomatoes, pepperoni, and mozzarella cheese.

CUMBERLAND GAP | \$14.00 🌿

Zesty tomato sauce and mozzarella cheese.

FARMER'S MARKET | \$17.00 🌿

House dough with zesty tomato sauce mozzarella, bell peppers, onion, and mushrooms.

Kids' Camp



KID'S PASTA | \$8.00 🌿

Red sauce or butter

CHICKEN TENDERS | \$11.00

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

KID'S HOT DOG | \$8.00

Served with choice of one side.

Dessert

CHOCOLATE, CARAMEL, PRETZEL CAKE | \$9

Decadent devil's food cake, layered with luscious caramel and crunchy pretzel pieces. Finished with a glossy Callebaut chocolate glaze and crowned with Valrhona salted caramel pearls.

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 | \$4.00

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

HOT TEA | \$4.00 (regular or decaffeinated)

MILK | \$4.00

CHOCOLATE MILK | \$4.00

HOT CHOCOLATE | \$4.00 (with whipped cream)

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