



BREAKFAST & LUNCH

CAMPFIRE GRILL

SUMMER 2024

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.*

Breakfast Drinks

PEACH MELBA

Champagne, peach vodka, cranberry juice.

MOUNTAIN BLOODY

House-made Bloody Mary mix, Titos vodka, bacon, lemon, and lime.

TLC

Tito's vodka, lemonade, cranberry juice.

CAMPFIRE MIMOSA

Pale ale and orange juice.

MIMOSA

Champagne with your choice of orange juice, raspberry oasis, or mango oasis.

Drinks

FRESH SQUEEZED ORANGE JUICE.....	\$4.50
CRANBERRY, GRAPEFRUIT, PINEAPPLE, OR APPLE JUICE.....	\$3.50
COFFEE (REGULAR OR DECAFFEINATED).....	\$3.50
HOT TEA (REGULAR OR DECAFFEINATED).....	\$3.50
ICED TEA (FREE REFILLS).....	\$4.00
MILK.....	\$3.50
PEPSI, DIET PEPSI, GINGER ALE, MUG ROOT BEER, DR. PEPPER, MOUNTAIN DEW, SIERRA MIST (FREE REFILLS).....	\$4.00
CHOCOLATE MILK.....	\$4.00
HOT CHOCOLATE (WITH WHIPPED CREAM).....	\$4.00



Breakfast Buffet

BREAKFAST IS SERVED SATURDAY & SUNDAY • 8 AM – 11:30 AM

ADULT: \$14.95 • 12 & UNDER: \$8.95 • 2 & UNDER: FREE

Items on the buffet include:

BACON

SAUSAGE

SCRAMBLED EGGS

MADE-TO-ORDER EGGS FROM GRILL

HOME FRIES

BISCUITS

SAUSAGE GRAVY

GRITS

FRUIT

ASSORTED BAKED BREAKFAST OPTIONS

FRIED APPLES

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.

← Visit Us →



splash's



Bar & Grill

Now Open!





 = Vegetarian

LUNCH IS SERVED WEDNESDAY – SUNDAY • 11:30 AM – 4 PM



Appetizers

- BUFFALO CHICKEN FRIES** \$16.00
Fried chicken thigh meat tossed in buffalo over French fries. Topped with blue cheese crumbles. Drizzled with ranch.
- PORK SKIN NACHOS** \$19.00
House fried pork rinds topped with slow cooked chipotle pork, green chili queso, pickled onions, jalapeños, diced tomatoes, and sour cream.
- FRIED GREEN TOMATOES**  \$14.00
Fried green tomatoes topped with crumbled goat cheese and sweet pepper relish, finished with hot honey.
- CAST IRON CORNBREAD**  \$11.00
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 Base Camp bacon roasted in our hearth oven and topped with onion straws.
- SPINACH DIP** \$12.00

← Salads →

Dressings : ranch, bleu cheese, red wine vinaigrette, pomegranate vinaigrette, and 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.

DEL WEBB SALAD  \$18.00

Mixed green salad with roasted sweet potatoes, walnuts, goat cheese, dried cranberries, and pomegranate vinaigrette.

RIO GRANDE \$18.00

Spinach with Romaine topped with roasted corn, heirloom tomatoes, black beans, seasoned tortilla chips, and finished with grilled chicken, and Salsa Vinaigrette.

Soups

ONION SOUP..... \$9.00

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

CREAMY CHICKEN TORTILLA SOUP \$8.00

CAMP STOVE CHILI..... \$9.00

Fresh Angus, black and red beans with garlic, and guajillo. Served with cornbread.



Campfire Steakhouse Burgers

Served on house bun with a side of French fries. Substitute The Beyond Burger™ (vegan) for \$1.00.



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

Cheddar Cheese & Bacon..... \$18.00

The Grand Canyon: Local Angus burger topped with chipotle pork, pickled onions, pepper jack cheese, and Campfire sauce \$17.00

Campfire burger: Fried onion laces, pickles, cheese, & Campfire's Special Sauce \$17.00

Campfire Venison Burger: A ground patty of bison, elk, wagyu, & wild boar served on a house bun with your choice of cheese..... \$25.00

Mountain Burger: Local angus patty with bacon jalapeño jam with cheddar cheese & topped with onion straws..... \$18.00



Sandwiches

Served with choice of one side.

ITALIAN BEEF \$18.00

Sirloin slowly roasted in its own juices on crusty bread with giardiniera and jus.

ROCKINGHAM \$16.00

Grilled chicken breast on soft roll with choice of cheese topped with lettuce, tomato, and onion.

CAMPFIRE HOT ITALIAN..... \$17.00

Soppresata, 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.

← 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 that's perfect for Neapolitan pizzas.

BAIL OUT	\$19.00
Zesty tomato sauce, local sausage, bacon, pepperoni, and ground beef.	
TETON FOREST	\$15.00
Crushed tomatoes, pepperoni, and mozzarella cheese.	
CUMBERLAND GAP	\$14.00
Zesty tomato sauce and mozzarella cheese.	
MONT BLANC	\$19.00
House made sour dough crust Italian beef, mozzarella, giardiniera, with sweet peppers and tomato sauce.	
FARMER'S MARKET	\$17.00
House dough with zesty tomato sauce mozzarella, bell peppers, onions and mushrooms.	



Kids' Camp

CAMP HOUND	\$8.00
Grilled Nathan's hotdog with bun. Served with choice of one side.	
PIZZA SLIDER	\$11.00
Mozzarella cheese and tomato sauce atop house-made pizza crust.	
CHICKEN TENDERS	\$11.00
Golden fried chicken tenders with dipping sauce. Served with choice of one side.	
KIDS PASTA	\$9.00
Red Sauce or butter.	
CARROTS & CELERY WITH RANCH	\$5.00

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.	
DRUNKEN DUCK	\$28.00
Seared duck served over fried polenta, grilled veggies, and finished with margarita butter.	
CONTADINA'S POLENTA 🌿.....	\$16.00
Fried polenta topped with grilled marinated veggies and finished with fresh herb drizzle.	
GRILLED SALMON	\$26.00
Salmon filet grilled and served over bourbon onions, a brown sugar maple glaze, and choice of two sides.	
SHRIMP & CATFISH GUMBO	\$25.00
Shrimp and catfish roasted in a savory gumbo with rice and sweet peppers.	
WINDMILL PASTA	\$18.00
Sautéed chicken breast with broccoli and mushrooms in a smoked Gouda cream sauce over fettuccine.	
BOURBON BBQ PORK TENDERLOIN	\$19.00
Bacon-wrapped pork tenderloin grilled and served with Bourbon BBQ and choice of two sides.	
KAFJORD	\$28.00
Fresh salmon and shrimp over rice and asparagus tips prepared in a cast iron with dill Havarti sauce.	
BONELESS POT ROAST	\$19.00
Local Angus beef shank braised with veggies and red wine over Campfire smashed potatoes.	
CHESAPEAKE	\$22.00
Sautéed shrimp in cream sauce with bacon, spinach, East Coast season, and roasted corn over fettuccine.	



Sides

\$4.25

- FRENCH FRIES
- CUCUMBER TOMATO SALAD
- CAMPFIRE SMASHED POTATOES
- SAUTÉED MUSHROOMS
- BAKED POTATO
- SAUTÉED ZUCCHINI
- SWEET POTATO
- HEARTH-ROASTED BRUSSEL SPROUTS
- ROASTED POTATOES
- COUNTRY STYLE GREEN BEANS

Drinks

FREE REFILLS • \$4.00

PEPSI

DIET PEPSI

GINGER ALE

MUG ROOT BEER

DR. PEPPER

MOUNTAIN DEW

SIERRA MIST

ICED TEA

LEMONADE

\$3.50

COFFEE

(REGULAR OR DECAFFEINATED)

HOT TEA

(REGULAR OR DECAFFEINATED)

MILK

\$4.00

CHOCOLATE MILK

HOT CHOCOLATE

(WITH WHIPPED CREAM)



Dessert

CAMPGROUND COOKIE SKILLET..... \$12.00

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

HOUSE-MADE ROCKY MOUNTAIN ICE CREAM..... \$6.00

House-made ice cream with chocolate chunks, graham crackers, and fresh berries.

CITRUS BUNDT CAKE \$10.00

Served with fresh berries

BAG OF LOCAL APPLES..... \$10.00

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.

SKILLET S'MORES..... \$12.00

Come Again For Dinner

WE HOPE YOU ENJOYED YOUR MEAL & THAT YOU'LL COME BACK FOR MORE.

TO VIEW OUR DINNER MENU & HOURS OF OPERATION, SEE MASSRESORT.COM/DINE.