

DEVILS BACKBONE

BASECAMP BREWPUB & MEADOWS

STARTERS

JUMBO PRETZEL 10

Warm Bavarian style sourdough pretzel, sweet & spicy jalapeno mustard

ARTISANAL PRETZEL 7

Local handmade sourdough pretzel, sweet & spicy jalapeno mustard

MOUNTAIN WINGS 11 (GLF)

Choice of sweet and spicy Vietnamese wings or our traditional jumbo wings dusted in Devils Backbone secret dry rub

BACKBONE NACHOS 12 (GLF)

Fresh and crispy tortilla chips, seasoned black beans, chili, cheese sauce, jalapeno, pico de gallo, avocado crema

ROASTED BEET DIP 8 (VE)

Pita bread, crunchy vegetables

STEVE'S FRIED PICKLES 8 (VE)

Battered, breaded and fried crispy pickle spears. Served with ranch dressing

SMOKED DEVILED EGGS 3 (GLF) (VE)

House smoked local eggs

SOUPS & SALADS

KALE AND LOCAL APPLE SALAD 10 (GLF) (VE)

Kale ribbons, Nelson County apples, toasted pecans, feta cheese, tangy dressing

ROSEMARY CHICKEN, BACON AND AVOCADO SALAD 14 (DF)

River Oak Farm chicken, crispy bacon, greens, house made avocado dressing

BRUSSELS SPROUT SALAD 9 (GLF) (VG)

Cabbage, grapes, toasted almonds, maple vinaigrette

SPICY LEAF SALAD BOWL 8

Romaine, parmesan cheese, garlic croutons, house made spicy parmesan dressing

SALAD TOPPINGS

GRILLED CHICKEN 4

PULL PORK 4

SALMON 7

SOUP OF THE DAY CUP 4 - BOWL 7

SANDWICHES

*Our burgers & sandwiches are served with fries or a Spicy Leaf Salad
Do you want to be adventurous?*

ADD CHEESE 1 • ADD BACON 1.5

CAMPFIRE BURGER * 12

River Oak Farm ground beef

SUMMIT BURGER * 16

River Oak Farm ground beef, pickled green tomato, pulled pork, bacon

LAMB BURGER * 15

Ground lamb, red beet tzatziki, LTO

VEGETERIAN SANDWICH 12 (VE)

Brie, arugula, cranberry & apple chutney

GRILLED CHICKEN SANDWICH 11

Chicken breast, cheddar, bacon, honey mustard, LTO

BASECAMP FAVORITES

Our house-smoked Barbeque begins with our special recipe dry rub. The meats are slow smoked at 225 degrees for approximately 12 hours using only kiln dried Oak. During the smoking process, the meats receive several DB beer mops to add another layer of complexity and flavor. The meats are then pulled off the smoker and allowed to rest. The results are a succulent, smoky, melt in your mouth BBQ.

PULLED PORK SANDWICH 10

Pulled pork, pickled green tomato

RANCHER DELIGHT

Half 22 Full Rack 33

Smoked baby back ribs, baked beans, coleslaw, homemade BBQ sauce

DEVILS PLATTER 34

1/3 rack of smoked baby back ribs, marinated 1/4 chicken, Vienna sausage, smoked pull pork, coleslaw, baked beans

SMOKED GRILLED PORK CHOP 19 (GLF)

Smoked pork chop, mashed potato, brussel sprouts, cranberry chutney

HEARTLAND BONE DIPPER 15

Ciabatta bread, smoked top round, Swiss cheese, bacon, spicy mayo

ENTREES

PAPPARDELLE WITH PORK RAGU 14

Pappardelle pasta, Autumn Olive Farm heritage pork

VIRGINIA SAUSAGE PLATTER 17

Choose any 2 local sausages: bratwurst, vienna, or pork belly. Braised cabbage, mashed potatoes

PAN SEARED SALMON 18 (DF)

Trail Angel Weiss glazed salmon, fried rice, kale salad

RIB EYE STEAK 26 (GLF)

12 oz ribeye, brussel sprouts, mashed potatoes

HALF ROASTED CHICKEN 18

Local free range organic herb marinated fresh 1/2 chicken served with spicy leaf salad

DRUNKEN MUSSELS 13 (DF) upon request

PEI mussels steamed in trail Angel Weiss, crispy bread, French fries (shallots, garlic)

FISH N' CHIPS 15

Fries, coleslaw, remoulade sauce

MAC & CHEESE 11 (VE)

Macaroni, cheese sauce, topped w/ Parmesan

YUMMY TOPPING ADD-ON BACON 1.5

VEGETARIAN FRIED RICE BOWL 11 (GLF) (DF) (VG)

Tofu, fried rice, vegetables, homemade peanut sauce

ADD: CHICKEN 14 SHRIMP 19

PROVISIONS

BRUSSEL SPROUTS 4

FRIED RICE 4

MASHED POTATOES 4

FRENCH FRIES 4

SWEET POTATO FRIES 5

BAKED BEANS 5

COLESLAW 4



Gluten Free



Dairy Free



Vegan



Vegetarian

EXECUTIVE CHEF: FRANK DEBONS

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

