

## STARTERS

### SMOKED DEVILED EGGS 3 (GLF) (VE)

House smoked eggs

### STEVE'S FRIED PICKLES 8 (VE)

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

### BACKBONE NACHOS 12 (GLF)

Fresh and crispy tortilla chips, seasoned black beans, chili, cheese sauce, jalapeno, Pico de Gallo, Vienna Lager infused avocado crema

### MOUNTAIN WINGS 12 (GLF)

Fresh jumbo chicken wings tossed with a Korean- style hot sauce or our traditional wings dusted in Devils Backbone secret dry rub, crunchy vegetables, and ranch dressing

### ARTISANAL PRETZELS (VE)

Jumbo 10 Regular 7

Local handmade pretzels topped with DB spent grains, served with sweet & spicy jalapeno mustard

## SOUPS & SALADS

### RUSSIAN SALAD WITH KNACKWURST 11 (GLF) (DF)

Potatoes, locally made knackwurst sausage, green beans, peas, cornichon, mayo dressing

### GRAIN BOWL 13 (GLF)

Quinoa, spinach, grilled radicchio, avocado, tomato, green beans, smoked hard egg, tahini dressing

### ROSEMARY CHICKEN, BACON AND AVOCADO SALAD 15 (GLF)

Free range organic River Oak Farm chicken, crispy bacon  
Served with greens, house made avocado dressing

### SPICY LEAF SALAD BOWL 9

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

### SALAD TOPPINGS

GRILLED CHICKEN 4

SALMON 7

PULL PORK 4

### SOUP OF THE DAY CUP 3.5 - BOWL 7

## BURGERS & SANDWICHES

*Our burgers & sandwiches are served with lettuce, tomato, onion.*

*Choice of French Fries or Spicy leaf salad*

*Do You Want To Be Adventurous?*

ADD CHEESE 1 • ADD BACON 1.5

### GRILLED CHICKEN SANDWICH 11.5

Chicken breast, cheddar cheese and bacon

### SUMMIT BURGER \* 16

8 oz. River Oak Farm, ground grass feed beef, with pickled green tomato, pulled pork, and bacon

### LAMB BURGER \* 15

8 oz. Ground lamb and tzatziki

### CAMPFIRE BURGER \* 12.5

8 oz. River Oak Farm ground grass feed beef

## KIDS MENU

### 3oz RIB EYE STEAK 8

Served with zucchini and French Fries

### HAMBURGER 8

1/3lb locally sourced fresh ground beef

Served with French Fries

### CHICKEN TENDERS- 3 PIECES 8

Served with Zucchini and French Fries

### RIGATONI 8

Autumn Olive Farm heritage breed pork ragu and broccoli

## BASECAMP FAVORITES

*Our house-smoked barbeque begins with our special dry rub recipe. The meats are slowly smoked at 225-degrees for approximately 12-hours using only local White Oak. During the smoking process, the meats are mopped repeatedly with specially selected DB beer to add another layer of complexity and flavor. Then our BBQ team pulls the meat off for a brief rest. The results are a succulent, smoky; melt-in-your-mouth barbeque!*

### HEARTLAND BONE DIPPER 15

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

### RANCHER DELIGHT

Half 22 Full Rack 33

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

### VIRGINIA SAUSAGE PLATTER 17

Choose any two locally made sausages: bratwurst, Vienna Lager-infused sausage, or pork belly.  
Served with mashed potatoes and zucchini stew

### PULLED PORK SANDWICH 10

Pulled pork, pickled green tomato

## ENTREES

### TUNA SALAD SLIDERS 12 (DF)

3 sliders served with tomato, lettuce, red onion, hardboiled egg

### CHEESE AND GRITS 12

Woodson's Mills grits, and fried egg

### ADD A LOCAL SAUSAGE 3

### PAN SEARED SALMON 19 (DF)

Trail Angel Weiss glazed salmon, and zucchini ribbons

### RIB EYE STEAK\* 35 (GLF)

Grilled 14oz steak, mashed potatoes, lime chili butter and spicy leafy salad

### PORK RILLONS 27

Red wine- braised Autumn Olive Farm heritage breed pork belly, local Woodson's mill grits, and mixed greens

### FISH N' CHIPS 15

Hand cut Cod, served with French Fries, coleslaw, and remoulade sauce

### RIGATONI 14

Autumn Olive Heritage Farm heritage breed pork ragu and broccoli

### DRUNKEN MUSSELS 13 (DF) upon request

PEI mussels steamed in Trail Angel Weiss, French fries, and crispy bread

### MAC & CHEESE 11 (VE)

Macaroni, cheese sauce, topped w/ Parmesan

YUMMY TOPPING ADD-ON BACON 1.5

## PROVISIONS

COLESLAW 3

ZUCCHINI 4

MASHED POTATOES 4

SWEET POTATO FRIES 5

BAKED BEANS 5

CHEESE GRITS 4

FRENCH FRIES 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.

