



## TO START AND SHARE

### BACKBONE NACHOS (VE) 13.25

House made crispy tortilla chips, three bean chili, cheese sauce, pickled jalapeños, pico de gallo, Vienna Lager avocado crema  
ADD PULLED PORK 4 | ADD LOCAL PULLED SMOKED CHICKEN 5

### JUMBO PRETZEL (VE) 10.25 | ADD QUESO 3

Brushed with hot butter, salt, sweet jalapeño mustard

### DEEP FRIED CHICHARRONES (DF) 5.50

Pork rinds dusted with DB secret dry rub

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

Battered & crispy pickle spears, ranch dressing

### HOUSE SMOKED DEVILED EGGS (DF, VE, GF) 3.25

House specialty smoked deviled eggs

### HUMMUS & CRUDITES (VG) 8.50

Pita bread and crudités

### SAMPLER PLATTER 13.50

Deviled eggs, chicharrones, pretzel bites, hummus & crudités

### MOUNTAIN WINGS (GF) 13

Choice of spicy Vietnamese wings or DB secret dry rub wings, crudités & blue cheese dipping sauce

## SOUPS AND SALADS

Whenever possible, our soups and salads are made with vegetables and herbs produced in our on-site hoop house, please ask for a tour and information on our commitment to support our community.

### THREE BEAN EIGHT POINT CHILI (VE) 11

Fully loaded with sour cream, cheddar cheese and red onion

### SOUP OF THE DAY CUP 4 | BOWL 7

### GRAIN BOWL (GF, VE) 13

Quinoa, edamame, radish, red beets, watercress, tahini dressing

### MIXED GREENS SALAD (GF, VG) ENTREE 9.50 | SIDE 5.25

Mixed greens, beets, celery root, tomato, Italian vinaigrette

### SPICY LEAF SALAD (GF ON REQUEST) ENTREE 9.50 | SIDE 5.50

Romaine lettuce, parmesan cheese, garlic croutons, spicy parmesan dressing

ADD PULLED PORK 4 | GRILLED SALMON\* 7

PULLED SMOKED ORGANIC CHICKEN 5

## SANDWICHES

ADD BACON 1.50 | ADD PULLED PORK 4 | SWISS OR CHEDDAR CHEESE 1

Our burgers are made in house with humanely raised grass fed beef from our neighbors at River Oak Farm & heritage breed free-range pork from our friends at Autumn Olive Farm

### CAMPFIRE BURGER\* (DF) 13

Lettuce, tomato, onion & choice of fries or mixed greens salad

### SHRIMP PO' BOY 14

Lettuce, tomato, pickled red onion, remoulade & fries

### ARTISANAL VEGETARIAN BURGER (VE) 11

Lettuce, tomato, onion tzatziki sauce & fries or mixed greens salad

### BLT SANDWICH (DF) 12.50

Little Hat Creek multigrain bread, bacon, lettuce, tomato, mayo, choice of fries or mixed green salad

### BERKSHIRE HERITAGE CHORIZO BURGER\* (DF) 14

Spicy Autumn Olive Farm pork served with harissa mayo, lettuce, tomato, onion and choice of fries or mixed greens salad

## ENTREES

### SAUSAGE PLATTER (DF) 17 | ADD A SAUSAGE 4

Bratwurst, pork belly, Gold Leaf braised cabbage and apples

### PAN SEARED SALMON (DF) 19.50

Red pepper pesto, cucumber, green beans, fennel

### GRILLED RIBEYE\* (GF) 29

Herb compound butter & loaded baked potato

### DRUNKEN MUSSELS (DF UPON REQUEST) 13.50

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

### FISH N' CHIPS 15.50

Vienna Lager battered fish, fries, coleslaw, remoulade sauce

### MAC & CHEESE 12

Macaroni, 3 blend cheese sauce, baked to order with Parmesan and Panko crumb topping

ADD PULLED PORK 4 | ADD BACON 1.5 | ADD SAUSAGE 4

### CAULIFLOWER STEAK (VG) 10

Red pepper pesto, capers, toasted almonds, green bean salad

## FROM OUR SMOKEHOUSE

### HOP INFUSED ROASTED CHICKEN 19

Free range organic River Oak Farm chicken, fries & spicy leaf salad

### HEARTLAND BONE DIPPER 16.50

Smoked top round, local Ciabatta bread, Swiss cheese, bacon, spicy mayo, au jus & fries

### PULLED PORK SANDWICH 11.25

House smoked pulled pork, pickled green tomato & fries

### RANCHER'S DELIGHT 22

Half rack of our smoked baby back ribs with our signature BBQ sauce, baked beans & cole slaw

### SMOKED PORK CHOP\* 21 *Season of Giving Featured Item*

Brined in juniper berries & DB hops, topped with Fresh Hop Gin sauce; cauliflower rice

Devils Backbone is proud to support our local community partners through its Season of Giving program. When you order this item, we will donate \$2 to our spring charity:

THE WILDLIFE CENTER OF VIRGINIA



### DEVILS SMOKEHOUSE PLATTER 27

Half rack of smoked baby back ribs, pork belly sausage, pulled pork, baked beans & cole slaw

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

## SIDES

BAKED BEANS 5

COLESLAW 3

FRENCH FRIES 4

BAKED POTATO 4

DRY RUB FRENCH FRIES 4.5

CAULIFLOWER RICE 5

GREEN BEANS 5

Please let us know if you have any dietary restrictions or food allergies so that we may accommodate your request

GF: GLUTEN FREE | DF: DAIRY FREE | VG: VEGAN | VE: VEGETARIAN

## EXECUTIVE CHEF FRANK DEBONS

\*Parties of 8 or more are subject to a 20% automatic gratuity.