



BRUNCH

CLASSICS

- Two Eggs “Any-Style”** 14
breakfast meat, herb potatoes, toast
- Campfire Omelet** 13
smoked brisket, bacon, cheddar cheese, bell pepper, tomato, herb potatoes
- Spinach & Mushroom Omelet** 12
gruyère cheese, herb potatoes
- Classic Benedict** 12
poached eggs, wilted spinach, ham steak, hollandaise

CAMPFIRE SPECIALTIES

- Avocado Toast** 13
roasted tomato, poached egg, feta cheese, herb oil
- Creole Crab Cake Benedict** 17
poached eggs, spinach, hollandaise
- Smoked Cheddar Grits** 13
andouille sausage, bacon, scallions, sunny-side-up eggs
- Lone Star Migas** 13
scrambled eggs, chorizo, cheddar cheese, jalapeño, sour cream, salsa verde, guacamole
- BYO Tacos** 16
flour tortillas, scrambled eggs, bacon, potatoes,

SALAD & SANDWICHES

- Chop Chop Salad** 16
romaine, tomato, avocado, hard-boiled egg, crumbled blue cheese, smoked blue cheese dressing
add shrimp 7 · salmon 8 · chicken 6
- Grilled Pimento Cheese Sandwich** 14
bacon, caramelized onion jam, sourdough
- Crispy Chicken Sandwich** 13
house hot sauce, blue cheese, pickles
- Campfire Reuben Sandwich** 16
house-made pastrami, sauerkraut, gruyère cheese, thousand island
- Hershel’s Burger** 18
brisket, cheddar cheese, bacon, lettuce, tomato, onion jam

LIL’ SWEET

- Granola & Greek Yogurt** 11
wild oats, berries, almonds, flax seeds, local honey
- Campfire Pancakes** 12
whipped butter, maple syrup, fresh berries
- Banana Bread French Toast** 12
banana, candied pecans, maple syrup
- Belgian Waffle** 14
berries, whipped cream



SIDES

- Bacon** 4
- Sausage Link** 4
- Toast** 3
- House-Made Biscuit** 6
- Grits** 6
- Herb Potatoes** 5
- Half Avocado** 3
- Fruit Cup** 5

We respectfully reserve the right to add 18% gratuity for parties of more than six or when split checks are requested.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.