

BONFIRE

188 S. MAIN STREET, AMHERST, VA 24521 | 434 241 0164

SHAREABLES

smoked wings

BBQ Dry Rub, pickled onions, house ranch

loaded hummus

roasted garlic hummus, Greek Olives, feta, Sweet Briar Farms cucumbers, pickled shiitake mushrooms, drizzled garlic oil

calamari

crispy fried calamari, banana pepper escabeche

meat & cheese

fire-roasted pimento cheese, house-smoked pork loin, sourdough crackers

roasted mushrooms

wild mushrooms, garlic confit, fresh herbs

poutine

fries, bonfire gravy, cheddar curds, whiskey pork belly, green onion, and peas

trout dip

smoky warm trout dip with herbs, lemon, toasted bread

SIDES

can be shared with your table or chosen as a side to accompany handhelds and entrees at an additional cost

dirty rice

andouille sausage, tucker farms beef, trinity (sauteéd onion, peppers, and celery)

fries

truffle fries

fries topped with parmesan, herbs, garlic aioli

duck fat potatoes

yukon gold potatoes, caramelized leek

collards

braised with bacon & smoked ham hocks, tobacco onions

toasted mac & cheese

pasta, white cheddar, parmesan, buttered bread crumbs

side salad

Sweet Briar Farms greens, radish, cucumber, tomato, carrot

crispy brussels

crispy brussel sprouts, candied pecans, unagi sauce

broccolini

oven roasted with butter

SALADS

pick a dressing: creamy balsamic, ranch, blue cheese, caesar, and herb vinaigrette

add a protein: plancha chicken (+6), shrimp (+6), salmon (+12)

caesar

romaine hearts, parmesan crisp, croutons, house caesar dressing

beet & goat cheese

Sweet Briar Farms greens, fried goat cheese, red & gold beets, persimmons, candied pecans, creamy balsamic dressing

house

Sweet Briar Farms greens, pickled radish, cucumber, tomato, carrot, and croutons

ENTREES

13 fried chicken

bonfire gravy, collard greens, and dirty rice

12 creole shrimp pasta

blackened shrimp, andouille sausage, creamy dijon sauce, trinity (sauteéd onion, peppers, and celery), penne, French baguette

15

steak & Guinness pie

beef and vegetables braised in Guinness, cheddar whipped potatoes, Sweet Briar Farms greens and herb vinaigrette

9

pork chop

cider marinated pork chop, apple brandy sauce, duck fat potatoes, baby kale, grain mustard vinaigrette

10

ribeye

smoked red pepper butter, tobacco onions, roasted mushrooms, Sweet Briar Farms greens with herb vinaigrette

15

salmon

roasted delicata squash, pomegranate molasses, pumpkin seeds, broccolini

14

HANDHELDS

served with fries or side salad, or choose to upgrade to a listed side for +3; sub any burger for a vegan Beyond burger for +3

6 smoked reuben

house smoked Montreal brisket, apple-kraut, Swiss, with house island dressing on marble rye

5 grilled cheese

sourdough, cheddar, parmesan, havarti, garlic butter; add smoked pork loin (+4)

6 catfish po'boy

blackened catfish with house tartar sauce, romaine, and tomato

6 tucker farm burger

6 **choose a cheese:** cheddar, swiss, or smoked gouda
choose toppings: lettuce, tomato, pickle, or onion
choose a sauce: mayonnaise, grain mustard, or BBQ
additional toppings: bacon (+2), egg (+2), pork belly (+4), mushrooms (+2), double patty (+6), extra cheese (+1.5), gluten-free bun (+2)

6 the virginian burger

house bbq sauce, whiskey glazed pork belly, farm fresh egg, pickles, smoked gouda, tobacco onions

6 mushroom & swiss burger

wild mushrooms, grilled onions, Swiss cheese, grain mustard

goat & fig burger

fried goat cheese, arugula, pickled serrano peppers, fig jam

SWEETS

our desserts are made in house, and often on a rotation; as your server about today's offerings

tiramisu

mascarpone, espresso-soaked lady fingers, cocoa

pecan mousse pie

butter-toasted pecans, mousse, candied pecans, pecan crust

seasonal dessert

ask your server for additional offerings

SPIRIT-FREE BEVERAGE LIST

coke, diet coke, sprite, mr. pibb, lemonade, ginger ale **2** **sweet tea, unsweetened tea, coffee** **2.5**

TAPS AND BOTTLES

We curate a rotating mix of beers. Some favorites stay; others make room for something new, always in a chilled glass. Beers on tap are marked by *; ask your server about our bottled beers.

maine lunch IPA*	7	coors banquet	4	devil's backbone vienna lager	5
lost coast tangerine wheat*	7	modelo	5	new realm hazy like a fox IPA	5
micelob ultra*	5	basic city bask double IPA	6	guinness	5
rotating seasonal beer tap*	8	bold rock imperial cider	6	pabst blue ribbon (tall)	4

SPIRITED OFFERINGS

Please note that our stock and pricing *will vary*. We rotate the selection often to keep things interesting, intentional, and delicious. Ask your server or bartender for what we have right now.

BOURBONS AND WHISKYS

bonfire old fashioned **14**
bourbon, bitters, orange zest & peel, maraschino cherry, and brown sugar, smoked over ice

virginia mule
bourbon, lime, and ginger beer over ice

gold rush
bourbon, honey, and lemon over ice

WHISKY AND BOURBON FLIGHTS

buffalo trace flight **24**
benchmark, buffalo trace, eagle rare, blanton's

virginia distilled flight **21**
ragged branch bourbon, virginia highland whiskey, ragged branch wheated, copper fox

smooth flight **24**
oak & eden, angel's envy, i.w. harper, redemption

TEQUILAS

coconut margarita **14**
tequila, orange liqueur, cream of coconut, and lime shaken over ice with a sugar-rimmed glass

spicy tequila fizz **14**
tequila, orange liqueur, jalapeno simple syrup, lime, lemon, and topped with soda water over ice

smoked bonfire margarita **14**
mezcal tequila, orange liqueur, lime juice, shaken over ice, with a salted rim and smoked for a finishing touch

WHITES

Dibon Cava Brut Seleccion **12/40**
Spain | Sparkling

Novellum **10/32**
France | Chardonnay

Southern Right **12/38**
South Africa | Sauvignon Blanc

Tarima Mediterraneo **10/32**
Spain | Muscatel, Merseguera

Zenato **8/28**
Italy | Pinot Grigio

Broad Bent **9/30**
Portugal | Vinho Verde

Bodega Santa Julia **12/40**
Argentina | Malbec

Ankida Ridge **36**
Chardonnay

Sweet Briar Farms **35**
Chardonnay

Lovingston Winery **35**
Bordeaux-style Meritage

VODKAS

lemon drop **12**
vodka, orange liqueur, lemon, and simple syrup in a sugar-rimmed glass

martini **12**
vodka, dry vermouth, olive brine, and olives

cosmopolitan **12**
vodka, orange liqueur, lime, and cranberry juice in a chilled glass

GINS

gin lemonade **24**
gin, mint leaves, lavender simple syrup, lemon, and club soda over ice

tom collins **21**
gin, lemon, simple syrup and club soda over ice

gin gin mule **24**
gin, mint leaves, ginger beer, simple syrup, and lime over ice

RUMS

strawberry rum cooler **14**
light rum, dark rum, orange liqueur, orange bitters, strawberries, and a splash of ginger beer, shaken over ice.

mai tai **14**
light rum, dark rum, orange liqueur, and orgeat (almond syrup), shaken over ice

riders on the storm **12**
dark rum, pomegranate and pineapple juice, topped with ginger beer over ice

WINE SELECTION

REDS

Souleil Vin de Bonté **12/42**
France | Syrah, Granache

Catena **10/34**
Argentina | Malbec

Carlos Serres Rioja **11/37**
Spain | Tempranillo

The Insider **16/52**
California | Cabernet Sauvignon

Chateau de Rouanne **45**
France | Pinot Noir

Southern Right **20/62**
South Africa | Pinotage

ROSÉS

Stolpman Vineyards **14/48**
California | Muscat, Pinot Gris, Mourvèdre

LOCAL WINES

Ankida Ridge **70**
Pinot Noir

Sweet Briar Farms **11/35**
Merlot