

BONFIRE

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

SMALL PLATES & SHAREABLES

can be shared with your table or chosen as a side

Smoked Wings	14
BBQ dry rub, Pickled onions, house Ranch or Blue Cheese	
Fried Mushrooms	12
Miso batter, Pickled peppers, Gyoza sauce	
Truffle Fries	8
Parmesan, Herbs, Garlic aioli	
Creole Crawfish Dip	15
Holy trinity, Jack cheese, Buttered baguette	
Meat & Cheese	11
Fire roasted poblano pimento cheese, House cured pork loin, Sourdough crackers	
Poutine	18
Fries, Bonfire gravy, Cheddar curds, Pork belly, Green onion, Peas	
Broccolini	15
Roasted garlic, White anchovy butter, Rye croutons, Parmesan	
Collard Greens	10
Braised with bacon & Smoked ham hock	
Frech Fries	6
Brussel Sprouts	10
Fried crispy, Candied pecans, Unagi sauce	
Toasted Mac & Cheese	12
White cheddar, Parmesan, Toasted bread crumbs	
Side Salad	8
Sweet Briar Farms greens, Radish, Cucumber, Tomato, Carrot	

SANDWICHES

served with fries or a side salad, or choose to upgrade to a premium side for +3

Smoked Rueben	18
Smoked Montreal brisket, Apple-kraut, Swiss, Thousand island, Marbled Rye	
Fried Shrimp Po' Boy	20
Mississippi comeback sauce, Romaine, Tomato	
Fried Chicken	18
Buttermilk brined, Toasted cornbread, Pimento cheese, Bacon, Pickles, Candied jalapenos	

BURGERS

served with fries or a side salad, or choose to upgrade to a premium side for +3 *GF bun and Beyond patty available

Tucker Family Farms (TFF) Burger	17
choose a cheese: Cheddar, Swiss, or Smoked gouda choose toppings: Lettuce, Tomato, Pickle, Onion choose a sauce: Mayonnaise, Grain mustard, BBQ additional toppings or substitutions: Bacon (+2), Egg (+2), Pork belly (+4), Fried goat cheese (+3), Double patty (+7)	
The Virginian	20
TFF beef, House bbq sauce, braised pork belly, Farm fresh egg, Pickles, Smoked gouda, Crispy fried onions	
OKC Smash Burger	17
Double TFF beef, grilled onion, Pickles, Cheddar cheese	
Goat & Fig	18
TFF beef, Fried goat cheese, lettuce, Pickled red onion, Serrano fig jam	

SALADS

Dressings: Ranch, Blue cheese, Caesar, Thousand island, Persimmon sunflower	
proteins: Plancha chicken (+6), Shrimp (+10), Tucker Family Farms beef burger (+8) Salmon (+12)	
Caesar	14
Romaine hearts, Parmesan crisp, Croutons, House caesar dressing	
Beet & Goat Cheese	16
Baby kale, Roasted beets, Fried goat cheese, Persimmon sunflower dressing	
House Salad	12
Sweet Briar Farms greens, Pickled radish, Cucumber, Tomato, Carrot, Croutons	

ENTREES

Rainbow Trout	35
Savory corn-bread pudding, Green beans, Brown butter almonds	
Steak Marsala	28
Sirloin medallions, Pappardelle pasta, Creamy marsala sauce, Wild mushrooms	
Cast Iron Salmon	35
Walnut sage pesto, Butternut squash risotto, Swiss Chard	
Bangers & Mash	25
Irish sausage, Mashed potatoes with sauteed greens, Fried cabbage	
Duck Confit	32
Honey-orange glaze, Braised turnips, Collard greens, Buttermilk mashed potato	
Chicken & Dumplings	22
Ricotta gnocchi, Roasted chicken, Sweet peas	
Steak Fritz	30
8oz sirloin, Peppercorn brandy sauce, Garlic parmesan fries. Add-Ons: Shrimp +8 Egg +2 Sides: Broccolini +6 Fried Cabbage +6 Wild Mushrooms +4	

SWEETS

Our desserts are made in house, ask your server about today's dessert special(s)

Butterscotch Pie Chai Poached Pear Vanilla Cream	12
Tiramisu	14
Mandarin Orange Cake Dark Chocolate Cremeux	12
Dessert Special	SPC

SPIRIT-FREE BEVERAGE LIST

coke, diet coke, sprite, mr. pibb, lemonade, ginger ale	2	sweet tea, unsweetened tea	2.5
MOCKTAILS			
Queen of Hearts Pomegranate juice, Raspberry syrup, plum, sprite, whip	8	Sucker Punch Lemon juice, Lime Juice, White Cran., simple syrup, Foam	8
Fairies Blood Pomegranate juice, Raspberry, lemon, white cran, Lavender, foam	8	Shirley Temple Sprite, grenadine, cherry	6

TAPS AND BOTTLES

We curate a rotating mix of beers. While some stay and some go, they're always available in a chilled glass.
Draft beers are marked with an *; ask your server about our bottled beer selection, also listed below on rotation.

Maine lunch IPA*	7	North coast brewing old rasputin*	6	Guinness	6
Voodoo ranger sweet ride IPA*	4	Lexington brewing bourbon barrel	6	Destihl Wss-blackberry Gose	6
Michelob ultra*	5	ale*		Devil's Backbone vienna lager	5
Lost coast tangerine wheat*	7	Pabst blue ribbon (tall)	5	Bold rock cider	6
Pacifico*	5	Coors Light	5	Non-Alcoholic 0.0% Heineken	5
rotating seasonal beer tap*	8	Coors banquet	4		

SPIRITED OFFERINGS

BONFIRE SIGNATURE COCKTAILS

Bonfire old fashioned Bulleit bourbon, bitters, orange peel, maraschino cherry, brown sugar, smoke	
Fire-Apple Mule Bulleit Rye, apple butter, Apple cider, lime, ginger beer	
Maple-Bacon Bootlegger Knob Creek maple bourbon, bitters, maple syrup, bacon	
Embered Plum Smash Bulleit Bourbon, Plum puree, lemon juice, thyme simple, flamed orange peel	
Smoked Bonfire Margarita Del Maguey Vida, orange liqueur, lime juice, tajin-salted rim, smoke	
Ember & Orchard Applejack, Bulleit Rye, brown sugar, bitters, flamed orange peel.	
Black Raspberry Smash Vanilla Vodka, Rumchata, Pineapple juice, graham cracker	

CLASSIC COCKTAILS

Coconut Margarita Mi campo, orange liqueur, cream of coconut, lime, coconut flakes	
Mint Julip Bulleit bourbon, mint, lime, simple syrup	
Whiskey Sour Bulleit bourbon, lemon, simple syrup, egg white	
Virginia Mule Bulleit bourbon, lime, ginger beer	

WHITES

Dibon Cava Brut Seleccion Spain Sparkling	
Novellum France Chardonnay	
Southern Right South Africa Sauvignon Blanc	
Tarima Meditarrano Spain Muscatel, Merseguera	
Zenato Italy Pinot Grigio	
Broad Bent Portugal Vinho Verde	
Sweet Briar Farms Amherst, VA Chardonnay	

Bodega Santa Julia Argentina Malbec	12/40
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Stolpman Vineyards California Muscat, Pinot Gris, Mourvèdre	14/48
Please note that our stock and pricing will vary.	

ROSÉS

CLASSIC COCKTAILS CONT.

14 Lemon Drop Tito's, orange liqueur, lemon, simple syrup, sugared rim	14
Riders on the Storm Rum, pomegranate, pineapple, ginger beer	12
15 Martini Tito's, dry vermouth, olive brine, olives	12
15 Great Gatsby Tito's, lillet blanc, grapefruit	14
14 Lavendar Empress Empress gin, lemon, simple syrup, lavender	14

SHOTS

14 Flaming Lime Drop Mi Campo, lime juice, simple syrup, FIRE	5
14 Jellyfish Creme de Cacao, Amaretto, Bailey's, grenadine	5
14 Ember Bloom Bulleit bourbon, St-Germaine, Grapefruit-lavender bitters	5
Bonfire Caramel Coal Crown Royal, apple cider, caramel, grapefruit-lavender bitters	5

DESSERT COCKTAILS

14 Claudia's Dessert Brandy, Crème de Cacao, heavy cream, nutmeg, cherry	12
12 Espresso Martini Liquor 43, Grind Mocha, Espresso	14
14 Campfire Harvest Makers Mark, Apricot Liqueur, Pistachio simple, Maple syrup, Walnut bitters, crushed pistachios	13
12 Pumpkin Fox Kraken, Pumpkin spice batter, hot water	14

WINE SELECTION

REDS

12/40 Souleil Vin de Bonté France Syrah, Granache	12/42
10/32 Sweet Briar Farms Amherst, VA Cabernet Franc	13/40
12/38 Carlos Serres Rioja Spain Tempranillo	11/37
10/32 The Insider California Cabernet Sauvignon	16/52
8/28 One Stone California Pinot Noir	13/45
9/30 Southern Right South Africa Pinotage	20/62
11/35 Sweet Briar Farms Amherst, VA Merlot	11/35

Sweet Briar Farm Amherst, VA Bubbly Rosé	12/40
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