

## Foxfire's Beginning Bites

### Bar-B-Quesadilla

A Jalapeno Tortilla filled with Pulled Pork, Jack & Cheddar Cheese, Fire Roasted Pepper, Onion and Roasted Corn Salsa and served with Slaw 12.99

### Sashimi Shooters

"Shots" of Ahi Tuna with Cucumber-Wasabi Aioli and served with Pickled Ginger and Seaweed Salad 9.99

### The Tackle Box

A sampler of Fried Stuff: Beer Battered Shrimp, Tater Tots stuffed with Wisconsin Cheddar Cheese, Pickles, Onion Rings and Green Beans. Served with Cocktail Sauce and Southwest Ranch Dressing 12.99

### Wings, Wing, Wings!

Smothered in our double top-secret blend of Spicy Flavorings, these Wings are sure to please the most Discriminating Wing Taster! Buffalo Style, Jamaican Jerk or BBQ Mild, Medium, Hot, Cry Baby with your choice of Ranch or Blue Cheese 10.99

### Buffalo Chicken Dip

Tender Chicken blended with Spicy Buffalo Sauce, Baked with Cheddar Jack Cheese and served with Tortilla Chips 9.99

### Mediterranean Pizza

A Jalapeno Tortilla Baked with Feta Cheese, Parmesan Cheese, Chopped Tomatoes, Kalamata Olives, Roasted Red Peppers, Artichoke Hearts, Green Onions and a Pesto Sauce 8.99

### Hawg Wings

What the? Fallin off the bone Pork Shank in our spicy ginger Jamaican Jerk Sauce. Kinda like a chicken wing, but a tasty "pork Shank" with a handle! Served with Pickled Veggies 9.99

## Garden Greens and Soups

### Rancher Steak Salad

Our special cut of Steak, Grilled to order with our Homemade French Vinaigrette, and Blue Cheese

Layered over Field Greens, then topped with a Onion Ring 12.99

### Southwest Grilled Chicken Salad

Lime Marinated Grilled Breast of Chicken, served over Field Greens and Homemade Southwest Ranch Dressing 10.99

### The House Pickins

Field Greens topped with Citrus infused Black-eyed Peas, Tomatoes, Onions, Cucumbers and your choice of Dressing 6.99

## Chili or Soup of the Day

Cup 4.99 Bowl 6.99

## Foxfire Sammiches and Barbecue

Served with French Fries or Sweet Potato Fries

Add 1.50 to Substitute Macaroni & Cheese or Side Salad

Add Lettuce, Tomato, Onion and Pickles .25 each  
Add Cheese .75 Add Bacon .75 Add Mushrooms .75 Add Egg .75

### Honest to Goodness Southern Barbecue

This is why we're here- Barbecue at its finest! After all- Pork Fat does Rule! Top this Pulled Pork Barbecue with any of our 'Round the South Sauces and Maw Maw Slaw 9.99

### Build a Burger

1/2 Pound 100% Angus Steakburger 8.99

### Hunk o' Hunk of Barbecued Burger

The most awesome burger on the mountain. This One is topped with Pulled Pork Barbecue, Pepper Cured Bacon, Cheddar Cheese and Crispy Fried Onion Ring 12.99

### Catfish Po Boy Sammich

Cornmeal dusted Crispy Fried Catfish on a Toasted Kaiser Bun and Jalapeno Tarter Sauce 10.99

### Prime Rib Sammich

Delicious Prime Rib served with Sautéed Mushrooms, Onions Smoked Provolone Cheese with Horseradish Sauce on Toasted Ciabatta Bread 13.99

**SAMMICHES LISTED BELOW SERVED**

**ONLY UNTIL 5:00 P.M.**

### The Jimmy Gyro

Named after Dustoff 114! Tasty thin slices of Gyros meat, Cucumbers, Lettuce, and Tomato and our savory

Tzatziki sauce on Pita Bread! 8.99

### Chipotle Chicken Sammich

Cilantro and Lime marinated Chicken Breast Grilled and Topped with Jack Cheese and Chipotle Pepper Mayo

on a Toasted Kaiser Bun 8.99

### Hangover Sammich Part 2

Chicken Fried Steak served on a Kaiser Bun with American Cheese, a Fried Egg and a side of Bourbon BBQ Sauce 9.99

### Turkey Melt

Thin Slices of Turkey Topped with Swiss cheese, Bacon and our Homemade Cranberry Mayo on Texas Toast 9.99

## Foxfire Evening Eats

After 5:00, we put some more fixins on the stove

Split Plate Charge 3.50

Side Salad with any Entrée 3.99

## Good Ole Barbecue Joint Barbecued Ribs

Baby Back Ribs that fall off the bone! Dry rubbed in our double top secret blend of spices, then smoked and cured till they fall off the bones. This one half rack of spicy and delicious Pork ribs can be kicked up a notch with any of our Round the South Sauces. Served with BBQ Beans and Maw Maw Slaw 19.99 Full Rack of Ribs 29.99

### Way Uptown Mac 'n Cheese

Gemelli Pasta tossed in our secret blend of cheese, with Roasted Aussie Garlic Tomatoes, Lump Crabmeat and topped with Panko Crumbs 25.99

### Coca-Cola Glazed Roasted Chicken

One Half of a Savory Chicken, Fire Roasted and Glazed in our Coca Cola BBQ Sauce. Served with BBQ Beans and Maw Maw Slaw 18.99

### Bar-B- "Q"- Platter for 2

This is a meal fit for a king- The King himself...A Barbecue for two platter that includes a half rack of Baby Back ribs, One half a Roasted Chicken and Pulled Pork.

Served with BBQ Beans and Maw Maw Slaw 37.99

### **Roasted Pork Shank**

Roasted in our House Grill Seasoning until it is Fallin off the bone delicious. Feel free to top it with one of our Signage "Round the South Sauces" Served with Mashed Potatoes and Veggie of the Day 18.99

### **Pan Seared Barbecued Salmon**

Filet of Salmon, Pan Seared, and drizzled in House Barbecue Sauce topped with roasted tomatoes, onions, Pepper Cured Bacon, and a drizzle of delicious Citrus Aioli. Served with Corn Pudding 24.99

### **Mountaineer Steak**

20 oz. Bone in Rib Eye Seasoned with our Special Spice and Grilled to Perfection. Served with Baked Potato and Veggie of the Day 38.99

### **Surf & Turf**

8 oz. Cattlemen's Ranch choice Steak and Sautéed Shrimp Served with Baked Potato and Veggie of the Day 26.99

### **Catfish & Shrimp Platter**

Cornmeal dusted and Crispy Fried Catfish paired with Fried Shrimp and served with French Fries Maw Maw Slaw a side of Jalapeno Tarter and Cocktail Sauce for Dippin 17.99

### **Hot Roast Beef**

The ultimate Comfort Food. Tender Roast Beef served over Texas Toast with Mashed Potatoes and Smothered in Gravy and Veggie of the Day 16.99

### **Chicken Fried Steak**

Black Angus Steak, Chicken Fried till golden Brown and topped with our Mashed Potatoes, Country Gravy and Veggie the Day 21.99

## **Sweet Foxfire Dreams**

**FoxFire Apple Dumpling**

**It's Back! A Hot Apple Dumpling served with Praline Sauce, Vanilla Ice Cream and Pecan Garnish 8.99**

**Add a short shot of Grand Marnier 10.99**

### **Turtle Lava Cake**

**Dark Chocolate Mini Bundt Cake filled with warm creamy**

**Caramel filling, topped with Pecans and served with Vanilla Ice Cream 8.99**

### **Cheesecake**

**Individual New York Cheesecake**

**Topped with your choice of Strawberry Sauce, Caramel or Chocolate 8.99**

### **Camfire Smore's for Two**

**Cook your own Marshmallows over an open campfire and**

**Sing a line or two of Kum Bay Yah 9.99**

## **For the Kids**

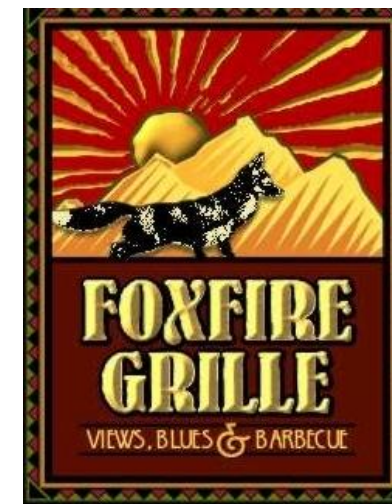
### **Funnel Cake Straws**

**Just like you would get at the State Fair only cut into straws**

**and topped with Powdered Sugar and your Choice of Chocolate or Caramel 6.99**

**Any Food Allergies Please  
Inform Your Server**

**10% Senior Citizen (65+) and  
Active Duty Military Discount**



# **This Place is Really Smokin!**

**Rimfire Lodge**

**The Village at Snowshoe**

**304-572-5555**

**Visa, Master Card, Discover &  
American Express**

**HAPPY HOUR EVERYDAY**

**4:30 - 6:30**

**Privately Owned & Operated**

## **For Pop Pop's Playmates**

For our Young Friends, Twelve Years and  
Under

Red Skin Mashed Potatoes  
Sweet Potato Fries

### Junior Barbeque Sammich

Now kids can enjoy a Southern staple.  
Pulled Pork BBQ. Served with Fries 4.99

### Maggie's Pasta n Sauce

So good she'll ask for the recipe! Penne Pasta  
with  
Marinara Sauce or Butter, Sprinkle Cheese and  
absolutely No green garnishes 4.99

### Little Bubba Burger

A Junior Version of the Build a Burger  
Served with Fries \$4.99

### Classic Grilled Cheese

Nothing fancy! Just a great Grilled Sammich.  
Served with Fries 4.99

### Dolly's Mac & Cheese

Just good ol' Macaroni & Cheese 4.99

### Chicken Fingers

Served with your choice of Dippin Sauce and  
Fries 5.99

### Jake's Quesadilla

A flour Tortilla filled with melted mild  
Cheddar 4.99  
With Chopped Chicken or Pulled Pork 5.99

### Itty Bitty Corn Dawgs

Just like the ones at the State Fair, But bite  
size 5.95

## Ala Carte Items

# 2.99

French Fries	Pickled Veggies
Baked Potato	
Maw Maw Slaw	Macaroni & Cheese
Baked Beans	
Corn Pudding	Veggie of the Day
Sautéed Mushrooms	