

CAMPS

Snacks

GARLIC KNOTS

fried dough, garlic butter, parmesan, parsley, pomodoro – 8

CRISPY BRUSSELS SPROUTS

citrus miso, red onions – 11

POINT JUDITH CALAMARI

banana peppers, pomodoro, pesto aioli – 16

CRISPY TUNA RICE

sashimi-grade tuna, spicy chili crunch, crispy sushi rice, cucumber, radish, jalapeño, umami sauce, spicy aioli – 16

FRIED MOZZARELLA

hand-cut fresh mozzarella, parmesan, parsley, pomodoro – 11

ALMOST FAMOUS MEATBALLS

ricotta, parmesan, EVOO – 11

Salads

add grilled or fried chicken +8, grilled shrimp +10, grilled salmon +12

HOUSE

mixed greens, tomato, cucumber, shredded carrot, sunflower seeds, dried cranberry, red wine vinaigrette – 8

KALE CAESAR

romano, croutons, tomatoes – 11

POWER BOWL

avocado, quinoa, sea island red peas, roasted peppers, cucumber, poblano vinaigrette – 15

CHOPPED

roasted chicken, salami, garbanzo beans, black olives, banana peppers, tomatoes, crispy onion, italian cheese blend, chopped greens, red wine vinaigrette – 14

Surf

FISH & CHIPS

wild-caught pacific cod, camps pilsner batter, fries, coleslaw, tartar sauce – 19

GRILLED KUNG PAO SALMON

stir fry vegetables, coconut rice – 24

BLACKENED REDFISH A LA PLANCHA

roasted potatoes, grilled asparagus, caper lemon beurre blanc – 24

Handhelds

served with fries, sub sweet potato +2, side salad +4

TUSCAN SANDWICH

breaded chicken cutlet, pesto, mozzarella, fresh focaccia – 16

PHILLY

shaved top round, provolone, caramelized onions, peppers, garlic aioli, philly roll – 16

TAVERN BURGER*

certified angus beef, cheddar, lettuce, tomato, onion, pickles, garlic aioli, brioche – 14

SMASH BURGER*

double patty, american, thousand island, shredded lettuce, onion, pickles, black & white sesame bun – 16

Pasta

side house or caesar salad +4, meatballs +3, roasted chicken +4, italian sausage +4, grilled chicken +8, shrimp +10, grilled salmon +12

RIGATONI BOLOGNESE

slow-cooked tomato meat sauce, ground beef, pork, red wine, touch of cream, basil, parmesan, ricotta, fresh traditional non-gmo pasta – 16

FETTUCCINE ALFREDO

cream sauce, butter, white wine, parmesan, asiago, provolone, garlic – 13

CHICKEN PARMESAN

herb-seasoned breadcrumbs, pomodoro, mozzarella, side of spaghetti tomato, basil – 17



Available in 8" and 14".

Crafted with high-hydration artisan dough made from non-GMO King Arthur organic flour, our pizzas are light, airy, and perfectly crisp. Each pizza is baked in our state-of-the-art PizzaMaster electric oven for exceptional texture and flavor.

Substitute a gluten-free cauliflower crust for +5.

RED BASE

THE BIG CHEESE tomato sauce, fresh mozzarella, parmesan, oregano – 10/19

MARGHERITA tomato sauce, fresh mozzarella, oregano, olive oil, basil – 10/19

MEATATARIAN tomato sauce, pepperoni, italian sausage, applewood smoked bacon, parmesan, oregano – 12/23

BEE ME UP SCOTTY tomato sauce, fresh mozzarella, goat cheese, garlic, pepperoni, romano, hot honey, fresh arugula – 12/23

CAMPS SUPREME tomato sauce, mozzarella, pepperoni, Italian sausage, jalapeno, mushroom, red onion and oregano – 12/23

WHITE BASE

HEIRLOOM heirloom tomato, mozzarella, basil, balsamic glaze, evoo – 11/20

HONEY BADGER ricotta-mascarpone, mozzarella, sausage, caramelized onion, spicy honey – 12/23

LE CORBUSIER ricotta-mascarpone, mozzarella, chicken sausage, fennel, red onion, pistachio, gremolata – 12/23

PRETTY FLY FOR A WHITE PIE ricotta-mascarpone, prosciutto, caramelized onion, mozzarella, fresh arugula, balsamic glaze – 12/23

BUILD YOUR OWN

choose a base: tomato sauce (red), ricotta-mascarpone (white), or pesto – 7/12

MEAT (+1.5/3) pepperoni, italian sausage, roasted chicken, applewood smoked bacon, salami, italian chicken sausage, prosciutto

CHEESE (+1.5/3) mozzarella, ricotta, blue cheese, goat cheese, parmesan, romano

VEGETABLE (+1.5/3) mushrooms, spinach, red onion, olives, tomatoes, banana peppers, basil, arugula, caramelized onion, roasted red or yellow peppers, jalapeno, sundried tomatoes, broccoli, garlic

Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, SESAME SEEDS, and MILK. Due to these circumstances we are unable to guarantee that any menu item can be completely allergen free.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.*



CAMPS OLD FASHIONED
redemption rye, demerara
syrup, toasted almond bitters,
amarena cherry – 13



BLOOD ORANGE MARTINI
honeybell citrus vodka,
blood orange juice,
simple syrup – 12



MARIETTA MULE
ketel one, pomegranate juice,
fresh lime juice, fever tree
ginger beer – 12



ESPRESSO MARTINI
“regular or decaf” doma
vodka, espresso liqueur,
simple syrup – 14



STRAWBERRY BASIL MARGARITA
herradura silver, strawberry,
fresh lime, agave, basil - 14

Bottles & Cans

DOMESTIC

MICH ULTRA
light lager – 5

COORS BANQUET
classic american lager – 5

COORS LIGHT
cold-filtered lager – 5

MILLER LITE
original light pilsner – 5

CLASSIC CITY LIGHT
athens-brewed light lager – 5

CRAFTS & IMPORTS

GUINNESS
irish stout – 7

STELLA ARTOIS
belgian pilsner – 7

Draft

CAMPS HOUSE
house lager – 4

HI-WIRE LO-PITCH
tropical hazy ipa – 7

CREATURE COMFORTS TROPICALIA
athens-brewed ipa – 8

EMERGENCY DRINKING BEER
traditional pilsner – 4

BLUE MOON
belgian-style wheat brew – 6

ROTATING TAP – 5

Zero Proof

BUDWEISER ZERO
classic american lager, 0.0% abv – 5

BLUE MOON NA
belgian-style wheat brew, <0.5% ABV – 5

STELLA ARTOIS LIBERTÉ
belgian-style lager, 0.0% ABV – 5

White Wine

HARKEN
chardonnay, salinas valley,
california – 10/36

ENCOSTAS DO LIMA
vinho verde, minho portugal – 10/36

CROSSINGS
sauvignon blanc, marlborough,
new zealand – 11/40

VILLA POZZI
pinot grigio, sicily, italy – 10/36

JOEL GOTT ITALIAN
pinot gris, dundee, oregon – 13/50

LA CREMA
chardonnay, monterrey,
california – 13/48

SONOMA CUTRER
chardonnay, sonoma, california – 18/68

LINE 39
pinot grigio california – 9/36

Red Wine

ERATH RESPLENDENT
pinot noir, dundee hills, oregon – 19/52

MEIOMI
pinot noir, california – 13/48

BODEGA SEPTIMA
malbec, mendoza argentina – 10/36

NOBLE VINES
merlot, lodi, california – 9/32

Z ALEXANDER BROWN
cabernet, north coast,
california – 11/40

RAEBURN
red blend, north coast,
california – 16/60

THE PRISONER UNSHACKLED
red blend, north coast, california – 15/56

Rosé & Bubbles

DAY OWL ROSÉ
rose, paso robles, california – 12/44

SANTA MARIANNA
red blend, north coast,
california – 8/28

Dessert

MINI CANNOLI
homemade cream filling,
chocolate chips – 5

GRANDMA'S BANANA PUDDING
roasted banana pudding,
fresh bananas, vanilla
wafers, whipped cream – 8