

STARTERS

CRAB DIP

9.5

LUMP CRABMEAT, CREAM & CHEDDAR CHEESES, FLOUR TORTILLA CHIPS

FRIED CAULIFLOWER

7.5

SWEET 'N' SASSY GARLIC CHILI SAUCE

PIMENTO CHEESE

8.0

SMOKED GOUDA, CHEDDAR & CREAM CHEESES, CRISPY BH BACON, GRILLED BAGUETTE

ICEBOX EGGS

9.0

HORSERADISH DEVILED EGGS, HOT SMOKED SALMON SPREAD, SWEET PICKLED ONIONS, SALMON ROE, TOAST POINTS

DUCK FRITTERS

8.5

DUCK LEG CONFIT, SWEET ONION MARMALADE, DIJON MUSTARD

SOUPS

WINTER'S BLEND BISQUE

CUP - 3 BOWL - 5

PUREE OF BUTTERNUT SQUASH, SWEET & RUSSET POTATOES, SPICED CREAM

CREAM OF CRAB

CUP - 4 BOWL - 6

LUMP CRABMEAT, CREAMED CRAB BROTH, SHERRY

HAM & WHITE BEAN STEW

CUP - 3 BOWL - 5

BH HAM, GREAT NORTHERN BEAN, AROMATICS & POTATO

LITE FARE

LOVE ME TENDER

9.5

BUTTERMILK CHICKEN TENDER SANDWICH, LETTUCE, TOMATO, BUTTERMILK RANCH, BRIOCHE, SERVED WITH FRIES

JOEL SWEENEY

9.0

BH PULLED PORK, SLAW, HOUSE PICKLES, BRIOCHE, SERVED WITH FRIES

"HOUSE" BURGER*

10.0

SMOKED GOUDA, FRIED ONIONS, LETTUCE, TOMATO, CHIPOTLE MAYO, BRIOCHE, SERVED WITH FRIES

BURGER YOUR WAY*

8.0

LETTUCE, TOMATO, MAYO, BRIOCHE, SERVED WITH FRIES

ADDITIONAL TOPPINGS

\$1/EA

BACON, HAM, SWEET ONION MARMALADE, BRAISED VIDALIA ONION, FRIED ONION RINGS, SLOW-ROASTED TOMATO JAM, SMOKED GOUDA, WHITE CHEDDAR, SWISS, AMERICAN, PROVOLONE, PIMENTO CHEESE, CREAM CHEESE

MUSHROOM & ONION TART

12.0

SAUTEED OYSTER MUSHROOMS, CREAM, CARAMELIZED ONION, SWISS CHEESE, ARUGULA SALAD WITH SHERRY VINAIGRETTE

SALADS

SERVED ON A BED OF MIXED GREENS WITH GRILLED FRENCH BREAD

BABCOCK HOUSE SALAD

6.5

ADD CHICKEN

3.0

PICKLED BEETS & EGG, TOMATO, CUCUMBER, ONIONS

BLEU RIDGE

10.0

GRILLED CHICKEN, BLEU CHEESE, APPLES, DRIED CRANBERRIES, CANDIED PECANS, HONEY DIJON VINAIGRETTE

MAINS

ALL ENTREES COME WITH CORNBREAD & HONEY BUTTER AND CHOICE OF SIDE SALAD OR SOUP

SHRIMP & GRITS

18

PAIRS WELL WITH ROSEMONT PINOT GRIGIO

JUMBO SHRIMP, BYRD MILL STONE-GROUND GRITS, BH ANDOUILLE SAUSAGE, CREOLE SAUCE

BACON CHEDDAR CHICKEN

17

PAIRS WELL WITH PRINCE MICHEL VIONGNER

PAN-ROASTED CHICKEN BREASTS, BH BACON, WHITE CHEDDAR, SWEET ONION MARMALADE, BOURBON MUSTARD GLAZE, MASHED POTATOES, SLAW

CHEF'S CUT OF BEEF*

MP

ASK YOUR SERVER FOR DETAILS!

GRILLED PORK CHOP

15

PAIRS WELL WITH ROCKBRIDGE REISLING

AU GRATIN POTATOES, BRAISED VIDALIA ONION, APPLE CRANBERRY CHUTNEY

AUTUMN DUCK BREAST

19

PAIRS WELL WITH ELK ISLAND CRANBERRY

PAN-ROASTED WITH WHIPPED SPICED SWEET POTATOES, ROASTED BRUSSELS SPROUTS, DRIED CHERRY GASTRIQUE

BH MEATLOAF

16

PAIRS WELL WITH HUNTING CREEK MERLOT

BACON-WRAPPED HOUSE-GROUND BEEF, SWEET TOMATO GLAZE, MASHED POTATOES, COLLARD GREENS, FRIED ONIONS, PAN GRAVY

WINNER WINNER

15

PAIRS WELL WITH BLUE MOUNTAIN KOLSCH

CORNMEAL-FRIED CATFISH, SLAW, HANDCUT FRIES, CAJUN REMOULADE

BOURBON-GLAZED SALMON

18

PAIRS WELL WITH RAGGED BRANCH WHEATED BOURBON

ROASTED CAULIFLOWER & BRUSSELS SPROUTS, BOURBON MUSTARD GLAZE

MAC 'N' CHEESE

12

PAIRS WELL WITH CROSSKEYS CHARDONNAY

FOUR CHEESES, ROASTED CAULIFLOWER, BRUSSELS SPROUTS, BRAISED VIDALIA ONION

DESSERTS

MADE IN HOUSE ON THE WHIM OF THE CHEF!

CHOCOLATE ICEBOX CAKE	6.5
CHOCOLATE CREAM CHEESE MOUSSE, GANACHE, OREO CRUST, WITH A CHERRY ON TOP	
PECAN PIE	6.0
SERVED A LA MODE WITH SALTED CARAMEL	
BERRIES 'N' CREAM	6.0
LEMON GINGER PANNA COTTA, BLUEBERRY SAUCE, ALMOND GRANOLA, CRYSTALIZED GINGER	
DUTCH APPLE PIE	5.5
SERVED A LA MODE	
BREAD PUDDING	5.0
SERVED WARM WITH SALTED CARAMEL	
CARROT CAKE	4.5
SPICES, WALNUTS, CREAM CHEESE FROSTING	
PEANUT BUTTER PIE	5.5
OREO CRUMBLE, DRY ROASTED VIRGINIA PEANUTS	

BEVERAGES

ICED TEA OR LEMONADE	2.0
BOTTOMLESS CUPS FOR A WARM SOUTHERN DAY	
FRENCH PRESS COFFEE	10.0
FRESH-GROUND COFFEE FOR TWO	
COFFEE OR HOT TEA	2.75
BOTTOMLESS CUPS FOR A COOL SOUTHERN DAY	
CLASSIC BOTTLED SODAS	2.75
JUICE	3.0
ORANGE, CRANBERRY, GRAPEFRUIT	
MILK	2.0
WHOLE OR CHOCOLATE	