

SUPPER AT THE BABCOCK HOUSE

STARTERS

CRAB DIP	9.5
LUMP CRABMEAT, CREAM & CHEDDAR CHEESES, HOUSE-BAKED FLATBREAD	
FRIED CAULIFLOWER	7.0
SWEET 'N' SASSY GARLIC CHILI SAUCE	
PIMENTO CHEESE	7.0
SMOKED GOUDA, CHEDDAR & CREAM CHEESES, CRISPY BH BACON, GRILLED BAGUETTE	
ICEBOX EGGS	7.5
HORSERADISH DEVEILED EGGS, HOT SMOKED SALMON SPREAD, SWEET PICKLED ONIONS, TOAST POINTS	
BLACK-EYED PEA HUMMUS	6.5
SERVED WITH ROASTED GARLIC, TOASTED PINE NUTS, EXTRA VIRGIN OLIVE OIL, HOUSE-BAKED FLATBREAD	

SOUPS

SPRING ONION
CUP - 3.5 BOWL - 5.5
BEEF BROTH, ONIONS AND LEEKS, CROUTON, BROILED CHEESE
CREAM OF CRAB
CUP - 4 BOWL - 6
LUMP CRABMEAT, CREAMED CRAB BROTH, SHERRY
BLACK-EYED PEA
CUP - 3 BOWL - 5
VEGETABLE BROTH, RUSSET POTATOES, KALE, CIDER VINEGAR

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, BROICHE, 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 **10.0**
SAUTEED MUSHROOMS, CREAM, CARAMELIZED ONION, GOAT 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

APPALACHIAN SPRING SALAD **10.0**
GRILLED CHICKEN, GOAT CHEESE, STRAWBERRIES, CANDIED PECANS, STRAWBERRY CHAMPAGNE VINAIGRETTE

MAINS

ALL ENTREES COME WITH BISCUITS & 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, TASSO HAM, CREOLE SAUCE

BACON CHEDDAR CHICKEN **17**
PAIRS WELL WITH PRINCE MICHEL VIONGNER
SWEET ONION MARMALADE, BOURBON MUSTARD GLAZE, MASHED POTATOES

CHEF'S CUT OF BEEF* **MP**
ASK YOUR SERVER FOR DETAILS!

FRIED PORK CHOP**15***PAIRS WELL WITH ROCKBRIDGE REISLING*

BLACK-EYED PEAS, SAUTÉED BACON, CABBAGE & ONION, BACON DIJON CREAM SAUCE

RACK OF LAMB ***22***PAIRS WELL WITH TAYLOR RUBY PORT*

PAN ROASTED WITH ROSEMARY AND GARLIC, CRISPY SCALLOPPED POTATOES, MINT PEA PUREE, PORT WINE GASTRIQUE

BH MEATLOAF**16***PAIRS WELL WITH HUNTING CREEK MERLOT*

BACON-WRAPPED HOUSE-GROUND BEEF, TOMATO GLAZE, MASHED POTATOES, BRAISED 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*

GRILLED CAULIFLOWER & MINT PEA PUREE, LEMON VINAIGRETTE

MAC 'N' CHEESE**12***PAIRS WELL WITH CROSSKEYS CHARDONNAY*

FOUR CHEESES, ROASTED CAULIFLOWER, SWEET PEAS, 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, RHUBARB SYRUP, FRESH STRAWBERRIES, ALMOND GRANOLA, CRYSTALIZED GINGER

COCONUT CREME PIE 5.5
COCONUT CUSTARD, WHIPPED CREAM, TOASTED COCONUT

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

MILK 2.0
WHOLE OR CHOCOLATE

FYI

WE APOLOGIZE THAT WE ARE UNABLE TO SPLIT CHECKS FOR PARTIES OF MORE THAN TWELVE.

PARTIES OF EIGHT OR MORE MAY HAVE GRATUITY ADDED TO THEIR BILL

*CONSUMING RAW OR UNDERCOOKED MEAT, EGGS, SEAFOOD, OR POULTRY MAY INCREASE THE RISK OF FOODBORNE ILLNESS