

SUPPER WITH THE BABCOCK HOUSE

STARTERS

SHRIMP COCKTAIL 10
SIX JUMBO GULF SHRIMP WITH SPICY COCKTAIL SAUCE

FRIED CAULIFLOWER 7.5
SWEET 'N' SASSY GARLIC CHILI SAUCE

SOUTHERN CHEESE BOARD 13
PIMENTO, BUTTERMILK BLEU & SHARP CHEDDAR CHEESES, HOUSE-CURED HAM, APPLE BUTTER, DIJON MUSTARD, TOMATO JAM, HOUSE PICKLE, ASSORTED FRUIT, CANDIED PECANS, FRENCH BREAD

DUCK FRITTERS 8.5
FRIED DUCK LEG CONFIT, CHERRY BEET GASTRIQUE

ICEBOX EGGS 8
HORSERADISH DEVEILED EGGS, HOT-SMOKED SALMON SPREAD, SWEET PICKLED ONIONS, TOAST POINTS

SOUPS

WINTER'S BLEND
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

SALADS

BABCOCK HOUSE SALAD 6.5
ADD CHICKEN 3.0
HOUSE-PICKLED BEETS & EGG, TOMATO, CUCUMBER, ONIONS ON A BED OF MIXED GREENS WITH GRILLED FRENCH BREAD

BLEU RIDGE 10
GRILLED CHICKEN, BLEU CHEESE, APPLES, DRIED CRANBERRIES, CANDIED PECANS, HONEY DIJON VINAIGRETTE ON A BED OF MIXED GREENS WITH GRILLED FRENCH BREAD

LITE FARE

SERVED WITH HAND-CUT FRIES

"HOUSE" BURGER*

10

SMOKED GOUDA, FRIED ONIONS, LETTUCE, TOMATO, CHIPOTLE MAYO, BRIOCHE

BUILD A BURGER* OR

CHICKEN SANDWICH

8

(FRIED, GRILLED OR "BBQ'D")

LETTUCE, TOMATO, MAYO, BRIOCHE

ADDITIONAL TOPPINGS

\$1/EA

HOUSE-CURED BACON OR HAM (\$2), SWEET ONION MARMALADE, BRAISED VIDALIA ONION, FRIED ONION RINGS, SLOW-ROASTED TOMATO JAM, GREEN TOMATO RELISH, SMOKED GOUDA, WHITE CHEDDAR, SWISS, AMERICAN, PROVOLONE, PIMENTO CHEESE, CREAM CHEESE

WINNER WINNER

15

CORNMEAL FRIED CATFISH, SLAW, CAJUN REMOULADE

MUSHROOM & SWISS "BURGER"

9.5

HOUSE-MADE VEGETARIAN PATTY, MELTED SWISS CHEESE, SWEET ONION MARMALADE, HOUSE BBQ SAUCE, LETTUCE, TOMATO, BRIOCHE

MAINS

ALL ENTREES COME WITH BISCUITS, HONEY BUTTER AND SALAD. SOUP MAY BE SUBSTITUTED FOR \$1

BACON CHEDDAR CHICKEN

17

PAIRS WELL WITH ROSEMONT PINOT GRIGIO

GRILLED WITH BH BACON, WHITE CHEDDAR, SWEET ONION MARMALADE, BOURBON MUSTARD GLAZE, BYRD MILL STONE-GROUND GRITS, BRAISED GREENS

CHEF'S CUT OF BEEF*

MP

ASK YOUR SERVER FOR DETAILS!

HERB-ROASTED PORK

16

PAIRS WELL WITH LAGARIA PINOT GRIGIO

SLOW-ROASTED PORK BELLY, ROSEMARY MUSTARD HOME FRIES, BRAISED RED CABBAGE, APPLE BUTTER

AUTUMN DUCK BREAST

19

PAIRS WELL WITH LAZY DAYS CABERNET SAUVIGNON

PAN-ROASTED WITH WHIPPED SWEET POTATOES, SAUTEED BRUSSELS SPROUTS, ROSEMARY PORT WINE DEMI GLACE

MEATLOAF

16

PAIRS WELL WITH HUNTING CREEK INDULGENCE

BACON-WRAPPED HOUSE-GROUND BEEF & PORK, TOMATO GLAZE, MASHED POTATOES, BRAISED GREENS, FRIED ONIONS, PAN GRAVY

BLACKENED CATFISH PONCHARTRAIN 20
PAIRS WELL WITH LAPIS LUNA CHARDONNAY
SHRIMP, LUMP CRAB, & MUSHROOM SAUCE, JASMINE RICE

SEARED CRISPY-SKIN SALMON 18
PAIRS WELL WITH ELK ISLAND BLUSHING
WHIPPED SWEET POTATOES, SAUTEED KALE & BACON, BOURBON MUSTARD GLAZE

ESAU'S BANE 14
PAIRS WELL WITH PRINCE MICHEL VIOGNER
CURRIED CAULIFLOWER, RED LENTIL STEW, JASMINE RICE, PICKLED RED ONION AND GRILLED LEMON

DESSERTS

MADE IN HOUSE ON THE WHIM OF THE CHEF!

CAPPUCCINO MOUSSE 5.5
TOASTED PISTACHIOS, WHIPPED CREAM

APPLE CRISP 6
SERVED WARM A LA MODE

WHITE CHOCOLATE BREAD PUDDING 6
SERVED WARM WITH RASPBERRY SAUCE

CARROT CAKE 4.5
SPICES, WALNUTS, CREAM CHEESE FROSTING

PEANUT BUTTER PIE 6
OREO CRUMBLE, CHOCOLATE GANACHE,
DRY ROASTED VIRGINIA PEANUTS

PECAN PIE 6.5
SERVED A LA MODE WITH SALTED CARAMEL

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

DIET	2.25
JUICE ORANGE, CRANBERRY	3.0
MILK WHOLE OR CHOCOLATE	2.0

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

WE ARE PROUD TO OFFER A HOMEMADE MENU FROM DESSERTS, DRESSINGS, SAUCES AND SIDES TO CURED & SMOKED MEATS AND HOME-GROWN PRODUCE. WE ARE ALSO PROUD TO PARTNER WITH LOCAL FARMS.