

Sunday Brunch with the Babcock House

Breakfast

Babcock Bacon 'n' Eggs	9
house-cured bacon, two eggs, Byrd Mill stone-ground grits, toast, sweet pepper relish	
Corned Beef Hash	9.5
house-corned beef brisket, shredded potato, poached eggs, hollandaise sauce, toast	
Belgian Waffle	8.5
marinated peaches, whipped cream, side of bacon	
Eggs Chesapeake ^{AG GF}	16
fried grits cakes, twin crab cakes, poached eggs, hollandaise sauce	
Steak & Eggs ^{GF}	MP
home fries, chef's cut, poached eggs, hollandaise sauce	
"House" Frittata	14
open-faced omelette with house-made chorizo sausage & lump crabmeat, home fries, toast	

Salads

on a bed of mixed greens with grilled french bread

Mrs. Babcock's House Salad ^{AG}	6.5
house-pickled beets & egg, tomato, cucumber, red onions	
add chicken	3.0
Just Peachy ^{AG}	10
grilled chicken, fresh peaches, crumbled fresh cheese, spiced pecans, blueberry balsamic vinaigrette	
Fowl Play ^{AG}	8
potato salad, macaroni salad, choice of chicken or egg salad	
Southern Belle ^{AG}	8
tarragon chicken salad, sliced grapes and almonds, lemon vinaigrette	

Soups

Crab & Andouille Gumbo

cup – 4.5 bowl – 6.5

lump crab meat, smoked andouille sausage, okra, aromatics, brick roux, garlic rice

Tomato Basil Bisque ^{V6}

cup – 3 bowl – 5

roasted tomatoes, garlic & sweet onions,
broiled cheddar crouton

Sandwiches

served with a choice of our Babcock House sides:

macaroni salad, potato salad, applesauce, cole slaw or side salad

Fries or soup can be substituted for \$1.

Station “Club”

9

house-smoked ham, turkey & bacon, lettuce, tomato, mayo, swiss, american, multi-grain bread

Mushroom & Swiss “Burger”

9.5

house-made mushroom patty, melted swiss cheese, sweet onion marmalade, house bbq sauce, lettuce, tomato, brioche

Babcock House Burger*

single 7.5 double 9.5

¼ lb house-made beef patty, smoked gouda, fried onions, chipotle mayo, lettuce, tomato, brioche roll

Build a Burger*

single 6.5 double 8.5

lettuce, tomato, mayo, brioche roll

additional toppings \$1/ea

house-cured bacon or ham (\$2), sweet onion marmalade, braised vidalia onion, fried onion rings, tomato jam, sauteed mushrooms, smoked gouda, white cheddar, swiss, american, provolone, pimento cheese, cream cheese

substitute 6 oz. Chicken breast 8.5

(fried, grilled or “bbq’d”)

Egg Salad

8.5

slow-roasted tomato jam, house-cured bacon, spicy greens, croissant

South Side

9

hot house-smoked ham, dijon mustard, house apple butter, swiss, house pickles, grilled rye

Smokehouse Melt

9.5

house-cured turkey & bacon, cheddar cheese, caramelized onions, chipotle mayo, grilled sourdough

Mains

Grilled Salmon ^{AG GF DF}

17

chilled summer salad with corn, squash, tomatoes, basil & arugula, roasted red pepper, lemon vinaigrette

Meatloaf

14

bacon-wrapped house-ground beef, pork & lamb, tomato glaze, mashed potatoes, green beans, fried onions, pan gravy

Mac 'n' Cheese ^{VG} **12**
grilled summer squash & zucchini, roasted heirloom tomatoes, blend of four cheeses

Fried Chicken 'n' Waffles ^{AG} **12**
two hand-breaded thighs, El Pique butter, bourbon maple glaze

Beverages

Iced Tea or Lemonade **2**
bottomless cups for a warm southern day

French Press Coffee **10**
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 **3**
orange, cranberry

Milk **2**
whole or chocolate

Desserts

made in house on the whim of the chef!

Berry Cobbler **6**
served with vanilla ice cream

Coconut Panna Cotta ^{GF} **5.5**
coconut custard, lime sorbet,
grilled pineapple, sesame tuille

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 with homemade lemon ginger ice cream

Brunch Cocktails

Mimosa 6

Bloody Mary 5

Blood Orange Sangria 8

Azalea Bell 9

Skinny Pina Colada 7.5

FYI

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