

Supper with the Babcock House

Starters

Bacon-wrapped Shrimp 9.5

cheddar grits, sweet 'n' sassy garlic chili sauce

Crab 'n' Corn Hushpuppies ^{AG} 9.5

Old Bay dusted, with avocado lime butter

Southern Cheese Board 14

pimento, buttermilk bleu & sharp cheddar cheeses, house-cured ham, apple butter, dijon mustard, tomato jam, house pickle, assorted fruit, spiced pecans, warm french bread

Fried Green Tomatoes ^{VG} 7.5

cajun remoulade, crumbled fresh cheese

Ham 'n' Melon 8

garden fresh summer melon, house-cured & smoked ham, spiced pecans, arugula, crumbled fresh cheese, balsamic reduction, garlic oil

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 ^{VG}

cup - 3 bowl - 5

roasted tomatoes, garlic & sweet onions,
broiled cheddar crouton

Salads

served on a bed of mixed greens with grilled french bread

Mrs. Babcock's House Salad 6.5

house-pickled beet & egg, tomato, red onion, cucumber

add chicken 3

Just Peachy 10

grilled chicken, fresh peaches, crumbled fresh cheese, spiced pecans, blueberry balsamic vinaigrette

Lite Fare

served with hand-cut fries

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")

Winner Winner^{AG} 14

cornmeal fried catfish, slaw, cajun remoulade

Mushroom & Swiss "Burger"^{VG} 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

Chef's Catch & Chef's Cut* MP

Ask your server for details!

Broiled Crab Cake^{AG} 20

pairs well with Lagaria Pinot Grigio

fried grit cake, summer vegetable saute, sweet pepper relish

Barbeque Chicken^{AG} 17

pairs well with Cigar Box Malbec

dry-rubbed, house-smoked chicken on the bone, mac 'n' cheese, sauteed kale, molasses drizzle

Grilled Pork Chop 16

pairs well with Lagaria Pinot Grigio

herb-roasted new potatoes, sweet onion, snap peas, honey dijon vinaigrette

Miss Becky's Meatloaf 16

pairs well with Hunting Creek Indulgence

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

Blackened Catfish Ponchartrain ^{GF AG} 20

pairs well with Lapis Luna Chardonnay

shrimp, lump crab, & mushroom sauce, garlic rice

Bourbon-Glazed Salmon ^{GF AG} 18

pairs well with La Playa Cabernet Sauvignon Rose

chilled summer salad with corn, roasted peppers, squash, tomato, scallion, basil & arugula, lemon vinaigrette

Mac 'n' Cheese ^{VG} 14

pairs well with Prince Michel Viogner

grilled summer squash & zucchini, roasted heirloom tomatoes, blend of four cheeses

Desserts

made in house on the whim of the chef!

Berry Cobbler 6

served with vanilla ice cream

Coconut Panna Cotta 5.5

coconut custard, lime sorbet,
grilled pineapple, coconut 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 ginger ice cream

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	