

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
sauteed apples, fresh whipped cream, maple syrup, side of bacon

Bacon-wrapped Shrimp 'n' Grits 16
creamed grits, fried egg (hard or soft), hollandaise sauce

Steak & Eggs MP
chef's cut of beef, home fries, poached eggs, hollandaise sauce

"House" Frittata 14
open-faced omelette with house-made andouille sausage & lump crabmeat, home fries, toast

Salads

on a bed of mixed greens with grilled french bread

Mrs. Babcock's House Salad 6.5
house-pickled beets & egg, tomato, cucumber, red onions
add chicken 3.0

Bleu Ridge Salad 10.5
grilled chicken, bleu cheese, apples, candied pecans, dried cranberries, honey mustard vinaigrette

Fowl Play 8
potato salad, macaroni salad, tarragon chicken salad

Southern Belle 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

Winters Blend ^{VG GF}
cup - 3 bowl - 5
puree of butternut squash, sweet potato, russet potato, spiced cream

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" 9.5
house-smoked ham, turkey & bacon, lettuce, tomato, mayo, swiss, american, multi-grain bread

Babcock House Burger*
single 7.5 double 9.5
½ 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")

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

Winner Winner 15
cornmeal-fried catfish, hand-cut fries, slaw,
cajun remoulade

Meatloaf 14
bacon-wrapped house-ground beef & pork, tomato
glaze, mashed potatoes, collard greens, fried onions,
pan gravy

Mac 'n' Cheese ^{VG} 12
sauteed cauliflower, kale, sweet vidalia onion,
garlic cheddar crust

Roast Pork Loin ^{GF} 15
pairs well with Schlink Haus Riesling
apple-cranberry chutney stuffed pork loin,
whipped sweet potatoes, collard greens,
apple cider demi-glaze

Fried Chicken 'n' Waffle 14
Belgian waffle, "El Pique" butter,
bourbon-mustard 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!

Apple Turnover 6
served with vanilla ice cream and salted caramel

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

Chocolate Mousse ^{GF} 5.5
served with mint cream & toasted pistachios

Brunch Cocktails

Mimosa/Poinsetta 6

Bloody Mary 5

Blood Orange Sangria 8

Coquito 8

Apple Orchard 9

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