

Supper with the Babcock House

Starters

Bacon-wrapped Shrimp (4) ^{GF} 10.5

cheddar grits, house bbq sauce

Fried Cauliflower ^{AG} 7.5

sweet 'n' sassy garlic chili sauce

Southern Cheese Board 14

pimento, brie & sharp cheddar cheeses, house-cured ham, apple butter, dijon mustard, tomato jam, house pickle, assorted fruit, candied pecans, french bread

Duck Croquettes (3) ^{AG} 9

fried duck leg confit, pickled cherries

Ham and Cheese 8.5

house-cured ham, fresh cheese, sweet and sour grape reduction, grilled french bread

Warm Crab Dip 11.5

lump crab, cheddar and cream cheeses, house-baked bread bowl

Soups

Winter's Blend ^{VG GF}

cup - 3 bowl - 5

blend of butternut squash, sweet & russet potatoes, spiced cream

Crab and Andouille Gumbo

cup - 4.5 bowl - 6.5

lump crabmeat, smoked andouille sausage, aromatics, okra, brick roux

Salads

Babcock House Salad ^{AG} 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 ^{AG} 10.5

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

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, bleu cheese, brie cheese

substitute 6 oz. Chicken breast 8.5
(fried, grilled or "bbq'd")

Winner Winner ^{AG} 15

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 cornbread, honey butter and salad. Soup may be substituted for \$1

Chef's Catch & Chef's Cut* MP

Ask your server for details!

Coffee Rubbed Duck Breast ^{AG GF} 22

pairs well with Block Nine Pinot Noir

whipped sweet potatoes, duck fat brussels sprouts, cranberry port wine demi glace

Crab Stuffed Shrimp and Grits ^{GF} 22

pairs well with Lapis Luna Chardonnay

fried grits cakes, sauteed spinach, cajun butter

Roast Pork Loin ^{GF} 16

pairs well with Schlink Haus Riesling

apple-cranberry chutney stuffed pork loin, whipped sweet potatoes, bacon sauteed brussels sprouts, apple cider demi-glaze

Miss Becky's Meatloaf 16

pairs well with Cigar Box Malbec

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

Blue-Ribbon Chicken 17

pairs well with Lagaria Pinot Grigio

boneless breast breaded and stuffed with house cured ham and white cheddar cheese, mashed potatoes, sauteed spinach, bacon cream sauce

Grilled Salmon ^{GF AG} 19

pairs well with McManis Viogner

grilled cauliflower, sauteed kale, bourbon-mustard glaze

Mac 'n' Cheese ^{VG} 14 *pairs well with Barboursville Chardonnay*

sauteed cauliflower, kale, sweet vidalia onion, garlic cheddar crust.

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

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

Parties of eight or more may have gratuity added to their bill

*Consuming raw or under cooked meat, eggs, seafood, or poultry may increase the risk of food borne illness.

We are proud to offer a homemade menu from desserts, dressings, sauces and sides to cured & smoked meats and home-grown produce.

AG - Alpha Gal safe GF - Gluten Free VG - Vegetarian *Call ahead to arrange for Vegan options.