

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 15

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

Crab Dip 12

lump crabmeat, cream and cheddar cheese, baked bread bowl

Ham 'n' Eggs 8.5

horseradish deviled eggs, house-cured ham, sweet pickled onions

Soup and Salad

Cream of Crab cup – 4.5 bowl – 6.5

lump crabmeat, creamed crab broth, sherry

Soup of the Day MP

ask your server for details!

Babcock House Salad 7

add chicken 3.5

add salmon 10

house-pickled beets & egg, tomato, cucumber, onions on a bed of mixed greens with grilled french bread

Appalachian Spring 11

grilled chicken, goat cheese, fresh strawberries, candied pecans, strawberry champagne vinaigrette on a bed of mixed greens with grilled french bread

Lite Fare

SERVED WITH HAND-CUT FRIES

“House” Burger* single 8 double 10

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

Build your own Burger* **single 7 double 9**

½ lb house-made beef patty, lettuce, tomato, mayo, brioche roll

Chicken Sandwich **9**

½ lb chicken breast grilled, fried, blackened, or bbq, lettuce, tomato, mayo, brioche roll

Additional Toppings **\$1/ea**

house-cured bacon or ham (\$2), sweet onion marmalade, braised vidalia onion, fried onion rings, sauted mushrooms, slow-roasted tomato jam, smoked gouda, white cheddar, swiss, american, provolone, pimento, bleu, & brie cheese

Winner Winner **15**

cornmeal fried catfish, slaw, cajun remoulade

Mushroom & Swiss "Burger" **10**

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

Mac 'n' Cheese Skillets

SERVED ON A BED 3-CHEESE MACARONI

Pulled Pork BBQ **12**

house-smoked pork shoulder, pickled onion, house bbq sauce queso fresco

Buffalo Chicken **11**

fried chicken tenders, bleu cheese, pickled onion, buttermilk ranch

Primavera **10**

asparagus, sweet peas, vidalia onion, cauliflower

Mains

SERVED WITH BISCUIT, HOUSE-MADE APPLE BUTTER, AND A SIDE SALAD
SOUP CAN BE SUBSTITUTED FOR \$2

Chef's Catch & Chef's Cut* **MP**

Ask your server for details!

Rosemary Roast Rack of Lamb ^{GF} **24**

pairs well with Black Nine Pinot Noir

garlic roast fingerling potatoes, sweet peas and onions, mustard port wine reduction

Blackened Catfish Ponchartrain ^{GF AG} **22**

pairs well with Lapis Luna Chardonnay

lump crab, shrimp and mushroom cream sauce, garlic infused rice

Roast Pork Belly ^{GF} **16**

pairs well with Schlink Haus Riesling

crispy skin, stone-ground cheddar grits, collard greens, cider demi-glace

Miss Becky's Meatloaf 17
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 18
pairs well with LaPlaya Cabernet Sauvignon Rose
boneless breast breaded and stuffed with house cured ham and white cheddar cheese, mashed potatoes, sauteed asparagus, bacon cream sauce

Grilled Salmon ^{GF AG} 19
pairs well with Barboursville Chardonnay
garlic roast fingerling potatoes, sauteed asparagus, bourbon-mustard glaze

Esua's Bane 15
pairs well with Villa Monsignore Moscato
red lentil stew, curried cauliflower, garlic infused rice, grilled lemon, pickled onion

Desserts

MADE IN HOUSE ON THE WHIM OF THE CHEF!

Nuts 'n' Berries ^{GF DF} 7
seasonal berries, walnut crumble, house-made
lemon sorbet

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
house-made ginger ice cream, salted caramel

Lemon Mousse ^{GF} 6
whipped cream, raspberry curd, almond granola

Beverages

Iced Tea - sweet or "Yankee" 2
bottomless cups for a warm southern day

Fresh-Squeezed Lemonade (13 oz) made in house, with love!	2.5
French Press Coffee fresh-ground coffee for two	10
Coffee or Hot Tea bottomless cups for a cool southern day	2.75
Classic Bottled Sodas (12 oz) diet (8 oz)	2.75 2.25
Juice orange, cranberry, apple	3
Milk whole or chocolate	2