

Sunday Brunch with the Babcock House

Breakfast

Babcock Bacon 'n' Eggs	10
house-cured bacon, two eggs, Byrd Mill stone-ground grits, toast	
Corned Beef Hash	10.5
house-corned beef brisket, shredded potato, poached eggs, hollandaise sauce, toast	
Belgian Waffle	9.5
blueberry topping, fresh whipped cream, maple syrup, side of bacon	
Steak & Eggs	MP
home fries, chef's cut of beef, poached eggs, hollandaise sauce	
"House" Frittata	15
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}	8
house-pickled beet & egg, tomato, red onion, cucumber	
add chicken	4
add salmon	10
'Mater Melon ^{AG}	12
grilled chicken, fresh cheese, watermelon, tomatoes, red onion, blueberry balsamic	
Fowl Play ^{AG}	9
potato salad, macaroni salad, choice of chicken or egg salad	
Southern Belle ^{AG}	9
tarragon chicken salad, sliced grapes and almonds, lemon vinaigrette	

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 \$2

Station "Club" **10.5**
house-smoked ham, turkey & bacon, lettuce, tomato, mayo, swiss, american, multi-grain bread

Mushroom & Swiss "Burger" ^{VG} **10**
house-made mushroom patty, swiss, sweet onion marmalade, house bbq sauce, lettuce, tomato, brioche roll

Build a Burger*

single 7 double 9

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

Chicken Sandwich ^{AG} **10**

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, tomato jam, sauteed mushrooms, smoked gouda, white cheddar, swiss, american, provolone, pimento cheese, bleu cheese, brie chesse

Babcock House Burger*
single 8 double 10
½ lb house-made beef patty, smoked gouda, fried onions, chipotle mayo, lettuce, tomato, brioche roll

South Side **10**
hot house-smoked ham, dijon mustard, house apple butter, swiss, house pickles, grilled rye

Smokehouse Melt **10.5**
house-cured turkey & bacon, cheddar cheese, caramelized onions, chipotle mayo, grilled sourdough

Soups

Tomato Basil Bisque ^{AG}
cup – 4.5 bowl – 6.5
tomatoes, basil, cream

Soup of the Day
MP
ask your server for details!

Mac 'n' Cheese Skillets

SERVED ON A BED OF FOUR-CHEESE MACARONI

Pulled Pork BBQ **12**
house-smoked pork shoulder, pickled onion, house bbq sauce, queso fresco

Miss Becky's Meatloaf **16**
bacon wrapped house-ground beef and pork, tomato glaze, green beans, fried onions

Buffalo Chicken 14
fried chicken tenders, bleu cheese, pickled onion, buttermilk ranch

Summer Vegetable 10
tomatoes, squash & zucchini, sweet onion & corn, garlic cheddar crust

Desserts

MADE IN HOUSE ON THE WHIM OF THE CHEF!

White Chocolate Bread Pudding
served warm with raspberry sauce

Carrot Cake
spices, walnuts, cream cheese frosting

Peach Cobbler
served warm with vanilla ice cream

Peanut Butter Pie
oreo crumble, chocolate ganache,
dry roasted Virginia peanuts

Pecan Pie
house-made ginger ice cream, salted caramel

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

Beverages

6.0 Iced Tea 2
bottomless cups for a warm southern day

5.5 Fresh-Squeezed Lemonade (13 oz) 2.5
made in house, with love!

6.5 French Press Coffee 10
fresh-ground coffee for two

6.5 Coffee or Hot Tea 2.75
bottomless cups for a cool southern day

Classic Bottled Sodas (12 oz) 2.75
diet (8 oz) 2.25

7.0 Juice 3
orange, cranberry, apple

6.0 Milk 2
whole or chocolate

Brunch Cocktails

Mimosa/Poinsetta 6

Bloody Mary 5

Blood Orange Sangria 9

Bee's Knees 16

Lavender Rum Punch 10

