

Starters

Shrimp Cocktail	15
six jumbo gulf shrimp with spicy cocktail sauce	
“Loaded” Fried Green Tomatoes	10
pimento cheese, bacon jam	
Southern Cheese Board	18
pimento, brie, & sharp cheddar cheeses, house-cured ham, house-made apple butter, dijon mustard, tomato jam, house pickle, assorted fruit, candied pecans, french bread	
Fried Cauliflower	10
sweet garlic chili sauce	
Ham Biscuits (3)	11
house-cured ham, whole grain dijon, house-made apple butter, house pickle	

Breakfast

Babcock Bacon 'n' Eggs	11
house-cured bacon, two eggs, Byrd Mill stone-ground grits, toast	
Corned Beef Hash	12
house-corned beef brisket, shredded potato, poached eggs, hollandaise sauce, toast	
Belgian Waffle	10
sauteed apples, 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 & shrimp, home fries, toast	

Soup

Curried Sweet Potato Bisque ^{AG}	
cup – 3.5 bowl – 5.5	
Soup of the Day	MP
ask your server for details!	

Salads

Mrs. Babcock's House Salad ^{AG}	9
house-pickled beet & egg, tomato, red onion, cucumber	

add chicken 4
add salmon 10

Bleu Ridge^{AG} 14

grilled chicken, bleu cheese, apples, candied pecans, dried cranberries, honey mustard vinaigrette on a bed of mixed greens with grilled french bread

Cobb Salad 12

grilled chicken, bleu and cheddar cheese, pickled egg, house-cured bacon, tomato, onion

Handhelds

SERVED WITH HAND-CUT FRIES, SOUP, SALAD, APPLESAUCE, OR COLE SLAW

“House” Burger* 12

6 oz. proprietary blend house-ground beef patty, smoked gouda, fried onions, lettuce, tomato, chipotle mayo, brioche roll (substitute chicken for \$2)

All American Burger* 10

6 oz. proprietary blend house-ground beef patty, american cheese, lettuce, tomato, red onion, mayo, brioche roll (substitute chicken for \$2)

Mushroom & Swiss “Burger” 12

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

Southside 11

house-cured ham, dijon, house apple butter, swiss cheese, house pickle, grilled rye

Northside 13

house-smoked pastrami, whole grain dijon, cole slaw, swiss cheese, grilled rye bread

Grilled Triple Cheese 10

cheddar, smoked gouda, swiss cheeses, house tomato jam, grilled sourdough

Mac 'n' Cheese Skillets

SERVED ON A BED OF FOUR-CHEESE MACARONI

Pulled Pork BBQ 14

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

Miss Becky's Meatloaf 17

bacon wrapped house-ground beef and pork, tomato glaze, green beans, fried onions

Buffalo Chicken 16

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

Autumn Vegetable 12
roasted brussels sprouts, cauliflower, sweet onion

Ham & Bacon 14
house-cured ham & bacon, crispy fried onions

Desserts

MADE IN HOUSE ON THE WHIM OF THE CHEF!

White Chocolate Bread Pudding 6.0
served warm with raspberry sauce

Carrot Cake 5.5
spices, walnuts, cream cheese frosting

Apple Turnovers 6.5
served warm with vanilla ice cream

Peanut Butter Pie 6.5
oreo crumble, chocolate ganache,
dry roasted Virginia peanuts

Pecan Pie 7.0
house-made ginger ice cream

Mochaccino Mousse ^{GF} 6.0
whipped cream, roasted pistachios

Beverages

Iced Tea 2.5
bottomless cups for a warm southern day

Fresh-Squeezed Lemonade (13 oz) 3.5
made in house, with love!

French Press Coffee 12
fresh-ground coffee for two

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

Classic Bottled Sodas (12 oz) 3.25
diet (8 oz) 3

Juice 3

orange, cranberry, apple

Milk

2.5

whole or chocolate



Brunch Cocktails

Mimosa/Poinsetta

7

Bloody Mary

6

Blood Orange Sangria

9

Hot Buttered Rum

10

Maple Manhattan

10