

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	

Soup and Salad

Curried Sweet Potato Bisque

cup – 3.5 bowl – 5.5

Soup of the Day

ask your server for details!

Babcock House Salad	9
add chicken	4
add salmon	10
house-pickled beets & egg, tomato, cucumber, onions on a bed of mixed greens with grilled french bread	

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	

Lite Fare

SERVED WITH HAND-CUT FRIES

“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)	
Winner Winner	16
cornmeal fried catfish, slaw, cajun remoulade	

Mushroom & Swiss "Burger" 12

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

Mac 'n' Cheese Skillets

SERVED ON A BED 3-CHEESE MACARONI

Pulled Pork BBQ 14

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

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

Mains

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

Chef's Cut* MP

Ask your server for details!

Fried Pork Chop 19

pairs well with Schlink Haus Reisling

whipped sweet potato, brussels sprouts, braised sweet onion, cranberry chutney

Blackened Catfish Ponchartrain ^{GF AG} 26

pairs well with Lapis Luna Chardonnay

shrimp and mushroom cream sauce, garlic infused rice

Miss Becky's Meatloaf 19

pairs well with Cigar Box Malbec

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

Bacon Cheddar Chicken 19

pairs well with Bonny Doon Rosé

house-cured bacon jam and white cheddar cheese, mashed potatoes, roasted brussels sprouts

Bourbon-glazed Salmon ^{GF AG} **24**

pairs well with Lagaria Pinot Grigio

whipped sweet potatoes, sauteed kale,
bourbon mustard glaze

Esau's Bane **17**

pairs well with Barboursville Chardonnay

add chicken

4

add salmon

10

red lentil stew, curried cauliflower, garlic infused rice, grilled lemon, pickled onion

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) made in house, with love!	3.5
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)	3.25 3
Juice orange, cranberry, apple	3
Milk whole or chocolate	2.5