

Supper with the Babcock House

Starters

Firecracker Shrimp Cocktail	12
crispy shrimp with a spicy sweet sauce & apple slaw	
“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	
Toast & Jam	8.0
house-smoked bacon jam, grilled french bread	
Ham Biscuits (3)	9.5
house-cured ham, whole grain dijon, house-made apple butter, house pickle	
Deviled Eggs ^{GF}	8.5
sweet horseradish devil, house-cured ham, sweet pickled onions	

Soup and Salad

Spring Onion – broiled cheese crouton, beef broth
cup – 3.5 bowl – 5.5

Farmhouse Chicken & Noodle ^{AG}
cup – 3.5 bowl – 5.5

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

Appalachian Spring ^{AG} **14**
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* **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 ^{AG GF}	16
cornmeal fried catfish, apple slaw, cajun remoulade	
Mushroom & Swiss "Burger" ^{VG}	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	
Fried Chicken ^{AG}	14
fried chicken tenders, collard greens, sawmill gravy	
Primavera ^{VG}	12
asparagus, sweet peas, sweet onion, cauliflower	
Ham & Bacon	14
house-cured ham & bacon, crispy fried onions	

Mains

SERVED WITH BISCUIT, HOUSE-MADE APPLE BUTTER, AND A SIDE SALAD OR SOUP

<p>Chef's Cut* MP</p> <p>Ask your server for details!</p>
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Rosemary Braised Lamb Shank ^{GF}	24
<i>pairs well with Thistle-down Grenache</i>	
turnips, onion, pea & carrots, red wine sauce	
Shrimp 'n' Grits ^{GF}	22
<i>pairs well with Schlink Haus Reisling</i>	
jumbo bourbon-fired shrimp, creole sauce, house-smoked bacon, local stone-ground grits, sauteed asparagus	
Miss Becky's Meatloaf	19
<i>pairs well with Rosemont Merlot</i>	

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

Blackened Chicken 18

pairs well with O&T les Gourmets Sauvignon Blanc
airline breast, red beans & rice, chimichurri

Pecan-cruste Salmon* GF AG 24

pairs well with Bonny Doon Rosé
garlic roasted fingerling potatoes, sauteed brussels sprouts, maple chili butter

Esau's Bane 15

pairs well with CrossKeys 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 a la mode 5.5

spices, walnuts, cream cheese frosting

Nuts 'n' Berries GF DF 6.5

seasonal berries, walnut crumble, lemon sorbet

Peanut Butter Pie 6.5

oreo crumble, chocolate ganache,
dry roasted Virginia peanuts

Coconut Cream Pie 7.0

a southern classic

Lemon Mousse GF 6.0

whipped cream, raspberry curd, almond granola

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	10
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	