

SUPPER

starters

Firecracker Cocktail Shrimp ^{AG}	10
crispy shrimp with a spicy sweet sauce & apple slaw	
Crab Dip ^{AG}	14
Old Bay dusted flatbread	
Southern Cheese Board	18
house pimento, brie & sharp cheddar cheeses, house-cured ham, house-made apple butter, dijon mustard, tomato jam, pickles, assorted fruit, candied pecans, french bread	
Ham Biscuits (3)	9
house-cured ham, whole grain dijon, house-made apple butter, pickles	
Deviled Eggs (4) ^{GF}	8.5
sweet horseradish devil, house-cured ham, sweet pickled onions	
Roasted Brussels Sprouts ^{VE}	7.5
spiced pecans, roasted sweet potatoes	

soup & salad

Winter's Blend ^{GF VG}	CUP 3.5 BOWL 5.5
sweet potatoes, butternut squash, idaho potatoes, spiced pecans, curried cream	
Low Country Crab Bisque ^{GF AG}	CUP 6 BOWL 9
blue crab, tomato, cream, cayenne	
Babcock House Salad ^{AG}	8.5
house-pickled beets & egg, cheddar, tomato, cucumber, onions on a bed of mixed greens with grilled french bread	
	add CHICKEN 4 add SALMON 10
Bleu Ridge ^{AG}	13.5
grilled chicken, apples, bleu cheese crumbles, dried cranberries, candied pecans, 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 (or substitute 6 oz. chicken breast)	
All American Burger*	11
6 oz. proprietary blend house-ground beef patty, American cheese, lettuce, tomato, red onion, mayo, brioche roll (or substitute 6 oz. chicken breast)	
Winner Winner ^{GF AG}	16
cornmeal fried catfish, apple slaw, cajun remoulade	
Mushroom Swiss "Burger" ^{OV}	12
house-made mushroom patty, melted swiss cheese, braised sweet onion, house bbq sauce, lettuce, tomato, brioche roll	
Blackened Chicken Sandwich	12
lettuce, tomato, firecracker sauce, pickled onion, brioche roll	

mac 'n' cheese skillet

served on a bed of 3-cheese macaroni

Piggy	14
house-smoked tender pork bites, pickled onion, house bbq sauce	
Spicy ^{AG}	14
fried chicken tenders, buffalo sauce, bleu cheese, pickled onions, buttermilk ranch	
Veggie ^{VG}	12
brussels sprouts, onion, sweet peas	
Crabby ^{AG}	18
lump crab, Old Bay, cheddar crust	

Have an allergy? Let your server know!

GF - gluten free VG - vegetarian
AG - alpha gal safe VE - vegan
OV - ovo vegetarian

*Consuming raw or undercooked meat, eggs, seafood or poultry may increase the risk of food borne illness.

mains

served with biscuit, house-made apple butter and a side salad or soup (add \$2 for crab bisque)

Grilled USDA Black Angus Ribeye* GF M P
pairs well with CrossKeys Petit Verdot

mashed potatoes, sauteed mushrooms & sweet onions, roasted garlic butter

Duck Two Ways GF AG 28
pairs well with Block Nine Pinot Noir

seared breast* & confit duck leg, roasted sweet potatoes, sauteed brussels sprouts, orange cranberry sauce

Miss Becky's Meatloaf 18
pairs well with Rosemont Merlot

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

Blue Ribbon Chicken 19
pairs well with CrossKeys Chardonnay

breaded chicken breast with house-cured ham & sharp cheddar roulade, mashed potatoes, sweet peas, dijon cream

Pecan-crusting Salmon* GF AG 23
pairs well with Afton Mountain Gewurtraminer

whipped sweet potatoes, sauteed brussels sprouts, maple chili butter

Shrimp 'n' Grits GF 22
pairs well with Lagaria Pinot Grigio

jumbo bourbon-fired shrimp, creole sauce, house-smoked bacon, local stone-ground grits, sauteed sweet peas

Blackened Catfish Ponchartain GF AG 26
pairs well with Bonny Doon Rose

garlic infused rice, mushroom & blue crab cream sauce

Esau's Bane VEG GF 15
pairs well with Schlink Haus Reisling

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

add CHICKEN 4
add SALMON 10

We are proud to offer a homemade menu from desserts, dressings, sauces and sides to cured & smoked meats and home-grown produce.

Split entrees will incur a \$5 charge and include a second soup or salad.

Parties of eight or more may have gratuity added to their bill.

sides

stone-ground cheddar grits 2

roasted sweet potatoes 2

whipped sweet potatoes 2

brussels sprouts 3

mashed potatoes 2

collard greens 2

sweet peas 2

side salad 3

hand-cut fries 3

mac 'n' cheese 3

applesauce 2

apple slaw 2

desserts

White Chocolate Bread Pudding 6

served warm with raspberry sauce

Carrot Cake a la mode 5.5
spices, walnuts, cream cheese frosting

Dutch Apple Pie 7
vanilla ice cream

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

Pecan Pie 7
vanilla ice cream, salted caramel

Chocolate Mousse GF 6
whipped cream, dark cherry compote, roasted pistachios

drinks

Iced Tea, bottomless 2.5

Fresh Lemonade, 13 oz. 3.5

French Press Coffee for two 10

Coffee or Hot Tea, bottomless 2.75

Bottled Sodas, 12 oz. 3.25

Diet, 8 oz. 3.0

Juice 3.0

Milk 2.5