

SUPPER

starters

Firecracker Cocktail Shrimp	9.5
crispy shrimp with a spicy sweet sauce & apple slaw	
Crab Dip	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	
Fried Cauliflower ^{VE}	7.5
sweet 'n' sassy garlic chili sauce	

soup & salad

French Onion Soup (dine-in only)	CUP 4.5 BOWL 6.5
caramelized onions, beef broth, garlic crouton, smoked provolone gratin	
Low Country Crab Bisque ^{GF}	CUP 6 BOWL 9
blue crab, tomato, cream, cayenne	
Babcock House Salad	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
Appalachian Spring	13.5
grilled chicken, strawberries, feta cheese, candied pecans, strawberry vinaigrette on a bed of mixed greens with grilled french bread	

lite fare

served with hand-cut fries

"House" Burger*	12
6 oz. handmade beef patty, smoked provolone, fried onions, lettuce, tomato, chipotle mayo, brioche roll (or substitute 6 oz. chicken breast)	
All American Burger*	11
6 oz. handmade beef patty, American cheese, lettuce, tomato, red onion, mayo, brioche roll (or substitute 6 oz. chicken breast)	
Winner Winner ^{GF}	16
cornmeal fried catfish, apple slaw, cajun remoulade	
Po' Boy	14
choose from fried shrimp, chicken tenders or cornmeal-fried catfish, arugula, tomatoes, firecracker sauce, grilled sub roll	
Blackened Chicken Sandwich	12
lettuce, tomato, firecracker sauce, pickled onion, brioche roll	
Smoked Brisket Sandwich	14
pickled onions, house sauce, brioche roll	
Love Me Tender	12
buttermilk fried chicken tenders, apple slaw, honey mustard or buttermilk ranch	
mac 'n' cheese skillet	
Cheesy ^{VG}	9
blend of three cheeses, white cheddar crust	
Spicy	14
fried chicken tenders, buffalo sauce, bleu cheese, pickled onions, buttermilk ranch	
Veggie ^{VG}	12
brussels sprouts, onion, sweet peas	
Crabby	18
lump crab, Old Bay, cheddar crust	

mains

served with dinner rolls, honey butter and a side salad or soup (add \$2 for crab bisque)

Grilled USDA Black Angus Ribeye* GF MP
pairs well with CrossKeys Cabernet Franc

garlic smashed potatoes, sauteed mushrooms & sweet onions, bleu cheese crumbles, choice of house seasoning, blackened or coffee rub

Dijon & Herb-crusted Rack of Lamb* GF 30
pairs well with Block Nine Pinot Noir

herb-roasted potatoes, grilled asparagus, red wine demi glaze

Miss Becky's Meatloaf 18
pairs well with Rosemont Merlot

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

Chicken Chesapeake GF 24
pairs well with CrossKeys Chardonnay

sauteed chicken breast topped with broiled crab imperial, creamed grits, peas, lemon butter sauce

Bourbon-glazed Salmon* GF 22
pairs well with Afton Mountain Gewurztraminer

herb-roasted potatoes, sauteed brussels sprouts, maple bourbon glaze

Jumbo Maryland-style Crab Cake 29
pairs well with Lagaria Pinot Grigio

creamied grits, grilled asparagus

Esau's Bane VE 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

Have an allergy? Let your server know!

GF - gluten free VG - vegetarian VE - vegan

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

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 \$7 charge and include a second soup or salad.

Parties of eight or more may have a 20% gratuity added to their bill.

sides

stone-ground cheddar grits	2
grilled asparagus	4
herb-roasted potatoes	2
brussels sprouts	3
garlic smashed potatoes	3
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	
Lemon Ricotta Torta GF	7.5
fresh berries, lemon curd	
Peanut Butter Pie	6.5
oreo crumble, chocolate ganache, dry roasted Virginia peanuts	
Coconut Cream Pie	6
coconut custard, whipped cream, toasted coconut	
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