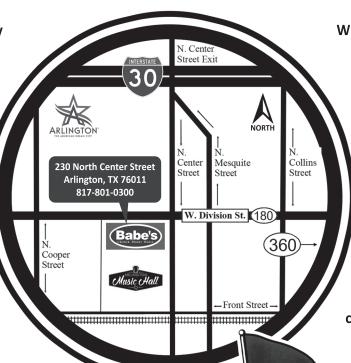
Call ahead for Curbside and/or Carry-Out! 817-801-0300

We Love Being Different From Other Restaurants. We Hope You'll Love It Too!

Have you ever told your family what you'd do different if you opened a restaurant?
Grandma's recipes,
Friendly people.
Well, that's exactly why we opened Babe's
Chicken Dinner House.
We wanted a sit-down restaurant where people really feel at home.
Babe's is a casual place where you'll feel comfortable in your blue jeans or cutoffs.



Where your neighbors wait on you and your whole family.

We put our money in our food, not in a freeway location or fancy decor.

Since we don't advertise a lot, we kind of depend on our customers to get the word out. So bring the kids and bring Aunt Hazel, but leave that dog at home. And come hungry, cause you won't believe how

far your money will go!

Lunch & Dinner Entrees

Our entrees are generous helpings served family style with House Salad, Green Beans, Grandma's Corn, Mashed Potatoes, Buttermilk Biscuits and Cream Gravy

Fried Chicken (Breast, Wing, Thigh and Leg)	. \$18.99
Chicken Fried Steak	. \$18.99
Fried Chicken Tenders	. \$18.99
Fried Catfish	\$19.99
Hickory Smoked Chicken (Breast, Wing, Thigh and Leg)	. \$18.99
Adult Vegetable Plate	. \$10.99
Children's Meal (Ages 6-10)	\$7.49
Catfish	

*** Children 5 and under - share for free! ***

Scratch-made Desserts

	Slice	Whole
Chocolate Meringue Pie	\$3.99	\$24.99
Coconut Meringue Pie	. \$3.99	\$24.99
Peach CobblerBanana Pudding		

We make our desserts fresh daily. To reserve a whole one, please call us at least 24 hours in advance.



230 North Center Street, Arlington, TX 76011 817-801-0300

Monday - Friday Lunch: 11 a.m. to 2 p.m



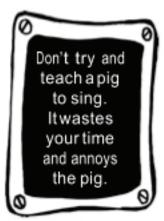
Saturday & Sunday
ALL DAY
11 a.m. to 9 p.m.



BABE'S ARLINGTON EX



The unique style of architecture inside of Babe's Arlington is meant to resemble a 1940's era Texas town, complete with store fronts and businesses. The cowboy neon is from the Corral Café in Dumas, Texas. The theme of the restaurant was designed around this cowboy neon.



- The house you see in town and the church at the back of the restaurant were carefully crafted out of the material from an old house in Sanger, Texas.
- ★ We built the patio wall primarily out of petrified wood that was gathered all around North Texas.
- ★ The Pinewood Derby cars you can see hanging in the window in the hardware store are real and were even raced in the 1970's in Ohio. The red one in the window was National Champion.
- ★ When entering the restaurant you walk in under the towns water tower. The water tower is supported by steal legs that originally supported lights in the old Texas Stadium that was home to the Dallas Cowboys from 1971 until 2008.
- Arlington was founded in 1876 along the Texas and Pacific Railway.

 Arlington grew as a cotton ginning and farming center. By 1925 the city's population was estimated at 3,031.
- Our Honey is TEXAS BRUSH HONEY made from bees visiting Catclaw, Mesquite, White Brush, Huajillo and Persimmon. This should be good for local folk's allergies.
- A dessert of homemade biscuits with butter, honey and sorghum comes with your meal. This is a typical country dessert we grew up eating. SORGHUM (the jar on the table that isn't honey). Sorghum does not have the strong bitter taste of Molasses.





the Tables

No Spittin' on