Call ahead for Curbside and/or Carry-Out! 469-272-4500

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	ı \$7.99

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

Scratch-made Desserts

e Whole
9 \$24.99
99 \$24.99
9 \$34.99
99 \$34.99

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



200 South Main Street, Cedar Hill, TX 75104 469-272-4500

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



Saturday & Sunday

ALL DAY

11 a.m. to 9 p.m.





BABE'S CEDAR HILL RESTAURANT FACTS







- In 1848, this property and the eight blocks surrounding it were given to the town of Cedar Hill by the Hart family.
- This building was built in the 1950's and initially was a 3 engine bay fire station.
- In 1987 the building was remodeled into the Cedar Hill City Hall which occupied the building until 2008.
- On June 8th, 2009 Babe's Chicken Dinner House opened in this building.
- On the southwest corner of the building is a memorial to the radio towers that were on the building that transmitted police and fire operations early in the buildings days.
- ★ The stone and wood fencing around the building that forms the patio is reminiscent of many of the original homes in Texas built with protection against the Native Americans. The small house with the fireplace would have been the first house that was built on the property.
- The stone wall surrounding the outdoor wait area is constructed of stones from a Colorado River bed.
- ★ The private room is dedicated to Steve Phillips who was a pillar of the community and suggested the idea to have a meeting room since no restaurant in Cedar Hill had one.
- ★ The wood you see inside the restaurant is Red Cedar, brought in from Ingram and Johnson City, in the Texas Hill Country. Cedar is known for its resistance to moisture, decay and insect damage.
- 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.





