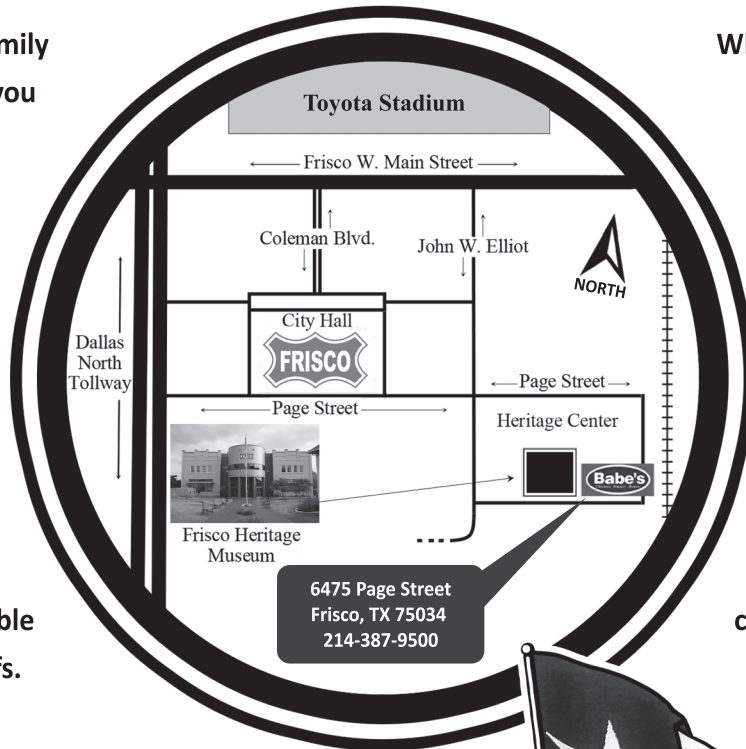


Call ahead for Curbside and/or Carry-Out! 214-387-9500

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...	\$7.99

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 Cobbler.....	\$3.99	\$34.99
Banana Pudding.....	\$3.99	\$34.99

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



6475 Page Street, Frisco, TX 75034
214-387-9500

<p>Monday - Friday Lunch: 11 a.m. to 2 p.m. Dinner: 5 p.m. to 9 p.m.</p>	<p>Saturday & Sunday ALL DAY 11 a.m. to 9 p.m.</p>
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Revised 02/01/2025



BABE'S FRISCO RESTAURANT FACTS



- In the pole barn out front you'll find a 1940 Simms Ford Fire Truck – it's a Ford 1-1/2 chassis converted by Simms Fire Equipment Company in San Antonio. The truck spent its entire life in Coleman Texas, and fought its last fire around 1998. The center mounted "Akro" light is very rare – it turns back and forth as it lights up. The large amount of "Gold Leaf" design reflects an era when the beauty and quality of the town's fire engine was a point of pride.



- Out in front out our building you'll find a Hart Parr Tractor. This 1920's era tractor is a 18-36 model, which means 18 horsepower at the drawbar and 36 horsepower at the flywheel. It weighs 6,100 lbs. The engine is a two cylinder mounted horizontally, and is capable of running on gasoline, kerosene or distillate. The tractor doesn't have the "lugs" mounted to the wheels for traction, because it was used for custom threshing and traveled over public roads, and those lugs would have torn the road into pieces.

- The 1920's Hart Parr Thresher is designed to separate the grain from the stalks when harvesting grains such as wheat. It is powered by running large belts from a tractor's power take-off, while it's facing the thresher. Often a family owning a thresher would perform "Custom Harvesting" for many farms.



- Just inside the courtyard gate is an unusual looking little tractor (is that an Alien face?) called the David Bradley Tractor. Our garden tractor was built in 1946 or 1947. It came with a Briggs and Stratton 1.6 hp engine and could use several attachments including tree cutters, cultivators, snow plows, mowers and more.
- 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.

