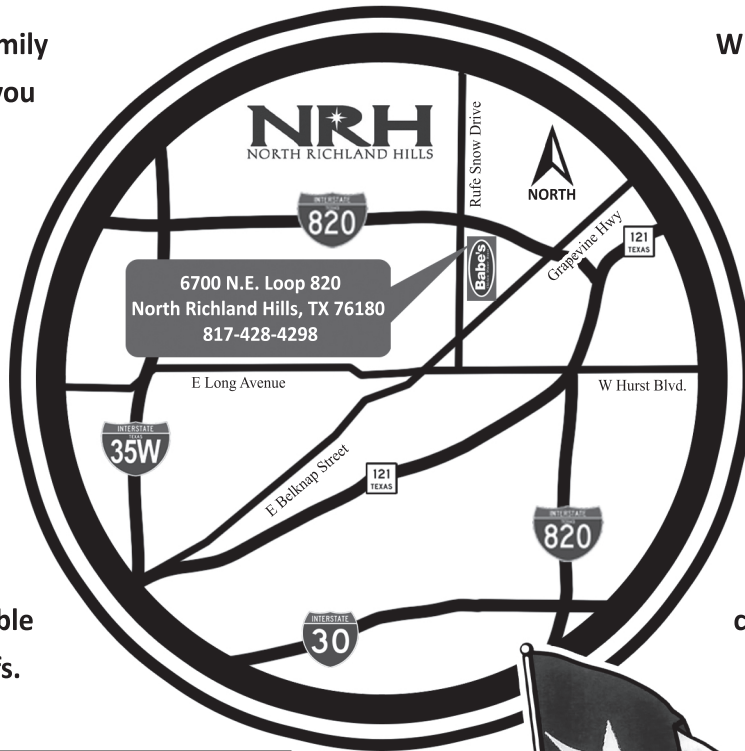


Call ahead for Curbside and/or Carry-Out! 817-428-4298

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.



**6700 N.E. Loop 820, North Richland Hills, TX 76180**  
817-428-4298

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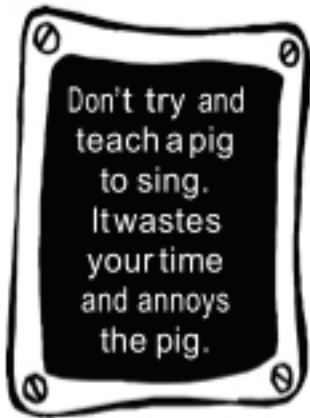
Revised 02/01/2025



# BABE'S NORTH RICHLAND HILLS RESTAURANT FACTS



- Babe's built this building new from the ground as a repurposed 1900's factory. It is a monument to the pioneering industrial spirit of our nation, bringing to mind our nation's explosive growth during our industrial age.



- Our John Gault Room is named after the character in the book "Atlas Shrugged" by Ayn Rand. The book was set in the time of the industrial age of the early 1900's, we found it fitting for the buildings theme.
- The mural inside the John Gault Room is in the style inspired by the work of Thomas Hart Benton, whose mural "America Today" stands on display at the Metropolitan Museum of Art. The mural depicts the industrial growth of our nation in the 1920's.



- Our Centennial Room is decorated with photos from the Centennial celebration held in Philadelphia in 1876 which had over 200 buildings constructed for it and was attended by nearly 10 million people. The main exhibition building was the largest building in the world, enclosing 21.5 acres.

- Almost 98% of all the visible woodwork in our building was reclaimed from older buildings. Approximately 175,000 feet of repurposed lumber was used in construction. This is not counting the lumber we used to build our tables.
- The fanciful woodwork in our dining room that looks German inspired is called Gingerbread style and was originally crafted by the owners of the Swan House Estate in the White Rock area of Dallas.
- Even the roofing tiles on top of the building had a previous life on the Moody Ranch in South Texas. The ceramic clay roofing tiles were unused in the construction of the main ranch house. They were replaced with newer tiles.
- The unique stones on the walls inside of the patio are actually petrified wood, preserved for many hundreds of years and quite rare.
- The large barn outside was built to shelter our 1925 GMC Yellow Coach double decker bus. The bus originally was a city transport bus in New York City, now we use it for parades.
- 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.