

# DINNER MENU



HISTORY ~ DINING ~ THEATRE

## STARTERS & SOUPS

- FRIED GREEN TOMATOES -7**  
WITH MIXED GREENS, PIMENTO CHEESE DRESSING, PARMESAN CHEESE & BACON
- RAPPAHANNOCK FRIED OYSTERS -10**  
WITH TAVERN SAUCE & HOUSE BREAD AND BUTTER PICKLE
- HOT VIRGINIA DIP -8**  
SLICED CURED BEEF IN CREAMY DIP, TOPPED WITH BUTTERED PECANS. SERVED WITH CROSTINI
- GRITS FRITTERS -7**  
THREE CHEESE LOCAL BYRD'S MILL GRITS, PANKO BREADED AND FRIED, WITH RED PEPPER JELLY
- |                       |               |                |
|-----------------------|---------------|----------------|
| <b>SHE CRAB SOUP</b>  | <b>-5 cup</b> | <b>-6 bowl</b> |
| <b>BRUNSWICK STEW</b> | <b>-4 cup</b> | <b>-5 bowl</b> |
| <b>SOUP DU JOUR</b>   | <b>-4 cup</b> | <b>-5 bowl</b> |

## SALADS

- HOUSE SALAD -5**  
MIXED GREENS, CUCUMBER, GRAPE TOMATO, CARROT, RED ONION & CHOICE OF DRESSING
- TENNESSEE WEDGE SALAD -6**  
BABY ICEBERG, GRAPE TOMATO, BACON, CORNBREAD, THOUSAND ISLAND
- WINTER SQUASH SALAD -8**  
MIXED GREENS, ROASTED WINTER SQUASH, WILD RICE, BUTTERMILK FRESH CHEESE, PUMPKIN SEEDS, MOLASSES VINAIGRETTE
- APPLE SPROUT SALAD -8**  
BABY KALE, SHAVED BRUSSELS SPROUTS, FRESH APPLES, BUTTERED PECANS, MAPLE BUTTERMILK DRESSING
- DRESSING OPTIONS: RANCH, BLUE CHEESE, RED WINE VINAIGRETTE, THOUSAND ISLAND, MOLASSES VINAIGRETTE, MAPLE BUTTERMILK*
- ADDITIONS:*  
CHICKEN -4  
GRILLED SHRIMP OR FRIED OYSTERS -6  
CRABCAKE -9

## ENTREES

*HANOVER TAVERN IS PROUD TO SUPPORT LOCALLY SOURCED AND HERITAGE PRODUCTS*

### CRAB CAKES -29

CHESAPEAKE STYLE LUMP CRAB CAKES SERVED WITH WINTER SQUASH CAKES, APPLE CELERY ROOT SLAW, & CAPER CLABBER TARTAR SAUCE

### SHRIMP AND GRITS -20

JUMBO SHRIMP OVER LOCAL BYRD'S MILL STONE-GROUND WHITE CHEDDAR GRITS IN A LIGHT SHERRY CREAM SAUCE WITH BACON

### BLUE RIDGE CHICKEN -19

CORNMEAL DUSTED ALL WHITE CUTLETS WITH SMOKED GOUDA, VIRGINIA COUNTRY HAM, AND GREEN TOMATO JAM SERVED WITH YUKON GOLD MASHED POTATOES & SAUTÉED BABY KALE

### FILET MIGNON\* -28

VIRGINIA SOURCED 6OZ ANGUS FILET\* SERVED WITH APPALACHIAN CAVIAR, WITH ASPARAGUS, DEMI GLACE, & CRISPY ONION STRAWS

### PORK LOIN CHOP -24

BONE-IN BERKABAW PORK CHOP FROM THE SHENANDOAH VALLEY SERVED WITH APRICOT WILD RICE STUFFING, CRISPY BRUSSELS SPROUTS, & ROSEMARY WALNUT PESTO

### SALMON -22

SEARED OCEAN RAISED SALMON SERVED OVER MUSHROOM AND BROWN BUTTER SPAGHETTI SQUASH WITH ORANGE RELISH, BUTTERMILK FRESH CHEESE, & PUMPKIN SEEDS

### VEGETARIAN -16

*ADDITIONS:*

*CHICKEN -4 • GRILLED SHRIMP OR FRIED OYSTERS -6 • CRABCAKE -9 • SPLIT PLATE CHARGE -3*

## BLUE PLATE SPECIALS -15

*SERVED WITH CORNBREAD AND YOUR CHOICE OF TWO SIDES:*

*WHITE CHEDDAR GRITS, MACARONI & CHEESE, MASHED POTATOES, ROSEMARY ROASTED POTATOES, CRISPY BRUSSELS SPROUTS, SOUTHERN GREEN BEANS, SOUTHERN COLESLAW, HANDCUT FRIES, ASPARAGUS, FRIED APPLES, BRUSSELS SLAW, SIDE SALAD, WINTER SQUASH CAKE, APRICOT WILD RICE STUFFING, APPALACHIAN CAVIAR, HUSHPUPIES*

### FRIED FLOUNDER

FLOUNDER FILETS DUSTED IN CORNMEAL SERVED WITH ORANGE COCKTAIL

### POT PIE STYLE CHICKEN

ALL WHITE MEAT CHICKEN BAKED, SLICED, AND COVERED WITH PEAS AND CARROTS IN WHITE SAUCE

### PULLED PORK BARBECUE

SLOW COOKED BOSTON BUTT WITH YOUR CHOICE OF VA OR NC SAUCE & SERVED WITH COLESLAW

### SOUTHERN MEATLOAF

SMOTHERED IN TOMATO GRAVY

\*Notice: Items may be undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition. An 18% gratuity will be added to parties of 6 or more & parties requesting separate checks.