

LUNCH 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
- SHE CRAB SOUP -5 cup -6 bowl**
BRUNSWICK STEW -4 cup -5 bowl
SOUP DU JOUR -4 cup -5 bowl

CHEF'S BLUE PLATE -13

ASK YOUR SERVER ABOUT TODAY'S SELECTION

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*

SANDWICHES

SERVED WITH A PICKLE

*CHOOSE ONE SIDE: HANDCUT FRIES, BRUSSELS SLAW, FRIED APPLES,
SWEET POTATO CHIPS, SOUTHERN COLE SLAW*

- CLASSIC BURGER* -8**
7 OZ PATTY WITH CHEESE ON A KAISER ROLL WITH
LETTUCE, TOMATO, RED ONION, & TAVERN SAUCE.
CHOICE OF: AMERICAN, CHEDDAR, SWISS,
SMOKED GOUDA
ADD BACON -2 ADD MUSHROOMS -1

- TAVERN PO'BOY -11**
FRIED SHRIMP AND RAPPAHANNOCK OYSTERS
ON A HOUSE BAKED SUB ROLL TOPPED WITH
TOMATO & SHREDDED LETTUCE TOSSED
IN CAPER CLABBER TARTAR SAUCE

- BLACK-EYED PEA BURGER -7**
ON GRILLED TEXAS TOAST WITH LETTUCE,
HOUSE BREAD AND BUTTER PICKLE,
& SPICY MAYO
ADD A FRIED EGG -1

- CRABCAKE SLIDERS -11**
TWO MINIATURE CHESAPEAKE STYLE CRABCAKES
ON POTATO ROLLS WITH BABY KALE AND
THOUSAND ISLAND

- SMOKED SHREDDED BEEF -9**
SLOW COOKED SMOKED BEEF TIPS ON A HOUSE
BAKED ROLL WITH SMOKED GOUDA
& APPLE CELERY ROOT SLAW

- APRICOT WALNUT CHICKEN -8**
SALAD SANDWICH
WITH BABY LETTUCES ON WHEAT BREAD

- BARBECUE SANDWICH -7**
SLOW COOKED PULLED PORK ON A KAISER ROLL
WITH YOUR CHOICE OF VA OR NC SAUCE &
SOUTHERN COLE SLAW

*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.

HEAD CHEF MARY CATHERINE ORTOLANI
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FALL 2017