

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 ROASTED CORN TARTAR & DILLY BEANS
- SAUSAGE PIMENTO CHEESE -8**
LOCAL SAUSAGE AND SHARP PIMENTO CHEESE SERVED WARM WITH WHOLE WHEAT CHIPS
- 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**
EXTRA SHERRY AVAILABLE UPON REQUEST
- SOUP DU JOUR -4 cup -5 bowl**

SALADS

- HOUSE SALAD -5**
MIXED GREENS, CUCUMBER, GRAPE TOMATO, CARROT, RED ONION & CHOICE OF DRESSING
 - HUSHPUPPY WEDGE SALAD -6**
BABY ICEBERG, BACON, BLEU CHEESE DRESSING, BLEU CHEESE CRUMBLES, HUSHPUPPY CROUTONS
 - CUCUMBER STRAWBERRY SALAD -8**
MIXED GREENS, STRAWBERRIES, CUCUMBER, FRESH BUTTERMILK CHEESE, POPPYSEED VINAIGRETTE
 - THREE SISTERS SALAD -8**
BIBB LETTUCE, FRESH CORN, DILLY BEANS, MARINATED TOMATOES, CUCUMBER BUTTERMILK DRESSING
- DRESSING OPTIONS: RANCH, BLUE CHEESE, RED WINE VINAIGRETTE, CUCUMBER BUTTERMILK, THOUSAND ISLAND, BERRY VINAIGRETTE, HONEY MUSTARD*

- ADDITIONS:*
- GRILLED CHICKEN
 - OR FRIED EGGPLANT -4
 - GRILLED SHRIMP, SALMON
 - 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 WHITE BEAN SALAD, MARINATED TOMATOES, & ROASTED CORN 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

BOURBON CREAM CHICKEN -19

CORNMEAL DUSTED ALL WHITE CUTLETS SERVED WITH YUKON GOLD MASHED POTATOES & BRAISED GREENS WITH BOURBON CREAM SAUCE, SPRING ONIONS, AND TOASTED ALMONDS

FILET MIGNON* -28

VIRGINIA SOURCED 6OZ ANGUS FILET* SERVED WITH ROASTED POTATOES AND RUTABAGA, ASPARAGUS, & BLACKBERRY DEMI GLACE

SALMON -22

SEARED OCEAN RAISED SALMON SERVED WITH SPOON BREAD, GRILLED SUMMER SQUASH MEDLEY, AND HERB SAUCE

PORK BURGEOO -24

LOCALLY GROWN BONE-IN DUROC PORK CHOP SERVED WITH KENTUCKY BURGEOO OVER SAFFRON RICE WITH RED PEPPER RELISH

VEGETARIAN FRIED EGGPLANT BURGEOO -16

ADDITIONS:

...CHICKEN -4... GRILLED SHRIMP, SALMON, 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, ROASTED POTATOES & RUTABAGA, SPOON BREAD, SAFFRON RICE, POTATO SALAD, HANDCUT FRIES, HUSHPUPPIES
SUMMER SQUASH, SOUTHERN GREEN BEANS, SOUTHERN COLESLAW, ASPARAGUS, BRAISED GREENS, SPICED PEACHES, CUCUMBER TOMATO SALAD, WHITE BEAN SALAD, SIDE SALAD,*

FRIED RAINBOW TROUT

RAINBOW TROUT FILETS DUSTED IN CORNMEAL SERVED WITH BELL PEPPER COCKTAIL

BUTTERMILK FRIED CHICKEN

ALL WHITE MEAT CHICKEN, HAND BREADED AND DEEP-FRIED

PULLED PORK BARBECUE

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

BEEF BRISKET

SLOW COOKED BEEF BRISKET IN WHOLE GRAIN HONEY MUSTARD GLAZE

*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.