



DINNER & THEATRE

Welcome! We are glad to have you dining with us tonight and sharing in the tradition and history of dinner and theatre here at Hanover Tavern. Our goal is to provide excellent hospitality and delicious food in time for one of Virginia Repertory Theatre's legendary plays. Those of you who dine with us regularly will notice that this menu has fewer offerings. We provide a limited theatre menu in order for our wait staff and kitchen to efficiently serve our guests looking to be seated in the theatre in a timely manner for the evening show. We hope you understand. To partake of our full menu options, please come and join us when the play is not in session. We hope you enjoy your experience at Hanover Tavern, where history, dining, and theatre have been charming guests for generations.

ACT I

FRIED GREEN TOMATOES -7

WITH MIXED GREENS, HOUSE MADE PIMENTO CHEESE DRESSING, CHOPPED BACON

RAPPAHANNOCK FRIED OYSTERS -10

WITH TAVERN SAUCE & HOUSE BREAD AND BUTTER PICKLE

SAUSAGE PIMENTO CHEESE DIP -8

LOCAL SAUSAGE AND SHARP PIMENTO CHEESE SERVED WARM WITH WHOLE WHEAT CHIPS

GRITS FRITTERS -7

THREE CHEESE BYRD'S MILL GRITS, PANKO BREADED AND FRIED, WITH RED PEPPER JELLY
(PLEASE ALLOW EXTRA TIME FOR PREPARATION)

HOUSE SALAD -5

MIXED GREENS, CHERRY TOMATO, CARROT, CUCUMBER, RED ONION
YOUR CHOICE OF DRESSING: RANCH, RED WINE VINAIGRETTE, BLUE CHEESE, THOUSAND ISLAND,
BERRY POPPYSEED VINAIGRETTE, CUCUMBER BUTTERMILK, HONEY MUSTARD

HUSHPUPPY WEDGE SALAD -6

BABY ICEBERG, BACON, BLEU CHEESE DRESSING, BLEU CHEESE CRUMBLES, HUSHPUPPY CROUTONS

SHE CRAB SOUP -5 cup / -6 bowl

SOUP DU JOUR -4 cup / -5 bowl

ACT II

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

BEEF BRISKET -15

SLOW COOKED BEEF BRISKET IN WHOLE GRAIN HONEY MUSTARD GLAZE WITH MASHED
POTATOES AND SUMMER SQUASH

PULLED PORK BARBECUE -15

SLOW COOKED BOSTON BUTT WITH YOUR CHOICE OF VA OR NC SAUCE & SERVED WITH
COLESLAW, MAC'N'CHEESE AND SOUTHERN GREEN BEANS

PORK BURGOO -24

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

VEGETARIAN FRIED EGGPLANT BURGOO -16

ADDITIONS:

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

ACT III

SAVE ROOM FOR DESSERT! OUR KITCHEN IS WHIPPING UP SEASONAL DESSERTS, CRÈME BRULEES,
AND OUR DECADENT BROWNIE A LA MODE AS A PERFECT END TO YOUR MEAL. YOUR SERVER WILL
TEMPT YOU WITH TODAY'S SELECTIONS.

*Notice: These items may be ordered 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. -