

# 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 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**

### 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

### 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, THOUSAND ISLAND, BERRY VINAIGRETTE, CUCUMBER BUTTERMILK, HONEY MUSTARD*

#### ADDITIONS:

*GRILLED CHICKEN OR FRIED EGGPLANT -4  
GRILLED SHRIMP, SALMON  
OR FRIED OYSTERS -6  
CRABCAKE -9*

## SANDWICHES

SERVED WITH A PICKLE

*CHOOSE ONE SIDE: HANDCUT FRIES, CUCUMBER TOMATO SALAD, SPICED PEACHES, POTATO SALAD, SOUTHERN COLE SLAW, WHITE BEAN SALAD*

### CLASSIC BURGER\* -8

7 OZ PATTY WITH CHEESE ON A KAISER ROLL WITH LETTUCE, TOMATO, RED ONION, & TAVERN SAUCE. CHOICE OF: AMERICAN, CHEDDAR, SWISS, BLEU

*ADD BACON -2 JALAPENOS -1 EGG -1*

### TAVERN PO'BOY -11

FRIED SHRIMP AND RAPPAHANNOCK OYSTERS ON A HOUSE BAKED SUB ROLL TOPPED WITH TOMATO & SHREDDED LETTUCE TOSSED IN ROASTED CORN TARTAR SAUCE

### WHITE BEAN WRAP -7

CHILLED WHITE BEAN SALAD WITH FRESH CORN, GRILLED EGGPLANT, SHREDDED LETTUCE, AND FRESH HERB SAUCE ON A WHEAT WRAP

### SMOKED CHICKEN SALAD SANDWICH-8

WITH BABY LETTUCES ON TOASTED SOURDOUGH

### CRABCAKE SLIDERS -11

TWO MINIATURE CHESAPEAKE STYLE CRABCAKES ON POTATO ROLLS WITH RED PEPPER RELISH AND BABY LETTUCES

### BRAISED BEEF REUBEN -9

SLOW COOKED BEEF TIPS ON RYE TOAST WITH 1000 ISLAND, SWISS CHEESE, AND FRESH GREEN KRAUT

### FRIED GREEN TOMATO BLT -8

FRIED GREEN TOMATOES, BACON, & BABY LETTUCES ON WHEAT TOAST WITH HORSERADISH AIOLI

### 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.

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