Starters, Soup, & Salads

Fried Green Tomatoes -7
With mixed greens, pimento cheese dressing, parmesan cheese & bacon

Fried Shrimp -12
Panko shrimp with lime cocktail sauce

Fried Oysters -12
Rappahannock fried oysters with herb remoulade and pickled green beans

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
Soup of the Day -4 cup -5 bowl

House Salad -5
Mixed greens, cucumber, grape tomato, carrot, red onion & choice of dressing

Wedge Salad -6
Baby iceberg, grilled squash, red onion, sunflower seeds, green tomato pico, blue cheese dressing

Patio Salad -8
Mixed greens, chopped mixed nuts, feta, mandarin oranges, roasted bell peppers, grilled pineapple vinaigrette

* DRESSING OPTIONS: RANCH, BLUE CHEESE, RED WINE VINAIGRETTE, THOUSAND ISLAND, HONEY MUSTARD, CREAMY DIJON HERB, GRILLED PINEAPPLE VINAIGRETTE

Sandwiches

Served with one side and a pickle
Add bacon -2 cheese -1 jalapenos -1 mushrooms -1 egg* -1 fried green tomato -4

Classic Burger* -8
Choose Beef, Turkey, or Veggie with cheese on a kaiser roll choice of: American, cheddar, Swiss, gouda - with lettuce, tomato, red onion, & tavern sauce upon request

Tavern Style Burger* -13
Our classic burger topped with bacon, fried green tomato, & pimento cheese dressing

Fried Green Tomato BLT -8
Fried green tomato, bacon, lettuce and herb remoulade on wheat toast

Crabcake Sliders -12
Two miniature Chesapeake style crabcakes on potato rolls with grilled pineapple vinaigrette & baby lettuces

Turkey Reuben -8
Sliced roast turkey breast, Swiss cheese, sauerkraut, & 1000 island dressing on rye

Club Sandwich -11
Pit smoked ham, cheddar, bacon, lettuce, & tomato with herb dijonnaise, double decker stacked on texas toast
Add an egg to make it a breakfast club -1

Po’ Boy -12
Rappahannock oysters and shrimp, lightly breaded and fried, with tarter slaw on a hoagie bun

Brunch Items

Add: Bacon -2 • Sausage -2 • 2 eggs* -2
Served with hashbrowns and spiced apples

Chicken and Waffles -12
Hand breaded fried chicken strips on a Belgian waffle topped with maple gravy

Pancake Stack -10
Three buttermilk pancakes plain, chocolate chip, or blueberry served with bacon or sausage

Pig Pickin’ French Toast -11
Vanilla French Toast with pineapple fluff, orange compote, and coconut

Eggs Benedict* -10
Our local favorite. Poached eggs*
served over country ham on a toasted English muffin topped with hollandaise.
with tomatoes on the side

Fried Green Tomato - Add -4 • Fried Oyster Benedict - Add -6 • Crabcake Benedict - Add -9
**Entrees**

**ADD:** GRILLED OR FRIED CHICKEN, FRIED GREEN TOMATO - $4 CRABCAKE - $9
GRILLED OR FRIED SHRIMP - $6 FRIED OYSTER - $9

**Crab Cakes - $29**
Chesapeake style lump crab cakes with salt and vinegar crushed potatoes, charred tomato, and pimento cheese dressing

**Shrimp and Grits - $20**
Jumbo shrimp over local Byrd’s Mill stone-ground white cheddar grits in a light sherry cream sauce with bacon

**Smithfield Chicken - $19**
Cornmeal dusted all white cutlets with country ham, sherry mushroom demi glace, and orange compote, served with herb basmati rice and roasted broccoli

**Flat Iron Steak* - $25**
7 oz Flat Iron Steak* served with mashed potatoes, grilled summer squash, and herb dijonnaise

**Vegetarian - $15**
Substitute fried green tomato or veggie patty for protein on any entrée or blueplate

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**History - Dining - Theatre**

**Blue Plates - $15**
Served with cornbread and two sides

ADD: GRILLED OR FRIED CHICKEN, FRIED GREEN TOMATO - $4 CRABCAKE - $9
GRILLED OR FRIED SHRIMP - $6 FRIED OYSTER - $9

**Fried Catfish**
Catfish filets dusted in cornmeal, served with lime cocktail or herb remoulade

**Fried Flounder**
Flounder filets dusted in cornmeal, served with lime cocktail or herb remoulade

**Roast Turkey**
All white meat with maple gravy

**Pulled Pork Barbecue**
Slow cooked Boston butt with your choice of VA or NC sauce & served with coleslaw
BBQ Sandwich with one side - $8

**Southern Meatloaf**
With mushroom gravy

**Buttermilk Fried Chicken**
All white meat, boneless, hand breaded

**Wild Card**
Ask your server about our current offering

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**Sides**

<table>
<thead>
<tr>
<th>Side</th>
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<tbody>
<tr>
<td>Handcut fries</td>
<td>Herb potato chips</td>
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<tr>
<td>Southern coleslaw</td>
<td>Spiced apples</td>
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<tr>
<td>White cheddar grits</td>
<td>Macaroni &amp; cheese</td>
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<tr>
<td>Mashed potatoes</td>
<td>Roasted potatoes</td>
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<tr>
<td>Potato salad</td>
<td>Herb basmati rice</td>
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<td>Hushpuppies</td>
<td>Crispy Brussels</td>
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<td>Southern green beans</td>
<td>Roasted broccoli</td>
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<td>Side salad</td>
<td>Cucumber tomato salad</td>
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<td>Grilled summer squash</td>
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**Thank you for your continued patronage and we look forward to serving you in the future. We appreciate your patience as we work to keep our staff and patrons safe. Your support is important to ensure that we can continue our mission of hospitality and preservation.**

**For Specials and upcoming events like us on Facebook @ Hanover Tavern and Instagram @ hanovervillenevent and historichanover**

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**Burger Wednesday**
$5.99
Burger or grilled chicken with handcut fries and American cheese

**Thrifty Thursday**
$10
Blueplates

**Fish Fry Friday**
$13
Fish basket
Choose flounder, catfish, or fried shrimp. Served with fries, hushpuppies, and coleslaw

**Saturday Date Night**
1/2 Price
App & Dessert
$20
House bottle of wine
with purchase of two entrees

**Sunday Supper**
$20
Appetizer, blueplate, dessert
Order from our Sunday supper menu

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*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.

Executive chef Mary Catherine Ortolani
HanoverTavern.org (804) 537-5050 2020