Starters, Soups, & Salads

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

Fried Shrimp -12
Panko shrimp with sumac cocktail sauce

Fried Oysters -12
Rappahannock fried oysters with roasted corn tarter and pickled beets

Grits Fritters -7
three cheese local Byrd’s Mill grits, panko breaded and fried, with red pepper jelly

Basket of Puppies or Cornbread -7

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, bacon, apples, pecans, red onions, & creamy cranberry dressing

Fields’ Salad -8
mixed greens, shaved brussels, roasted winter squash, pickled beets, goat cheese, pumpkin seeds, sundried tomato vinaigrette

Dressing options: ranch, blue cheese, red wine vinaigrette, thousand island, honey mustard, creamy cranberry, sundried tomato vinaigrette

Add: grilled or fried chicken, fried green tomato -4, crabcake -9
Grilled or fried shrimp -6, fried oyster -9

Sandwiches

Sandwiches served with one side and a pickle

Classic Burger* -8
choose beef, turkey, or veggie with cheese on a kaiser roll & tavern sauce. choice of: american, cheddar, swiss, gouda, goat - with lettuce, tomato, & red onion 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 1000 island on rye toast

Crabcake Sliders -12
two miniature crabcakes on potato rolls with sundried tomato dressing & lettuce

Grilled Turkey -8
sliced roasted turkey breast, cheddar, & cranberry chutney on grilled sourdough

Smoked Chicken Salad Sandwich -8
house smoked chicken salad with lettuce, & blackberry pesto on multigrain toast

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

BBQ Sandwich -8
pulled pork or smoked chicken on a bun with coleslaw and your choice of VA, NC, or Shenandoah BBQ sauce

Add bacon -2, cheese -1, jalapenos -1
Mushrooms -1, egg -1, fried green tomato -4

Starters, Soups, & Salads

Brunch Items

Add: bacon -3 • sausage -3 • 2 eggs* -2 • toast or English muffin -2
served with hashbrowns and spiced apples

Chicken and Waffles -12
hand breaded fried chicken strips & belgian waffle with peppercorn white gravy

Pancake Stack -9
three buttermilk pancakes plain, chocolate chip, or snickerdoodle

Pecan Pie French Toast -11
Oat coated French toast with pecan pie topping, whipped cream, & toasted pecans

Eggs Benedict* -10
our local favorite. poached eggs*
served over country ham on a toasted english muffin with hollandaise.
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 sundried tomato crushed potatoes, roasted broccoli & cauliflower, & roasted corn tarter

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

**Cranberry Chicken** - 19
Cornmeal dusted all white cutlets with cranberry red onion chutney, apple sage stuffing, & crispy brussels

**Flat Iron Steak*** - 25
7 oz Virginia flat iron steak* served with smoked gouda polenta, charred tomatoes, & red wine demi

**Pork Chop*** - 25
Local bone-in pork chop* served with mashed potatoes, winter squash mushroom sauté, blackberry pesto

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

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**Sides**

- Handcut Fries
- Southern Coleslaw
- Spiced Apples
- White Cheddar Grits
- Macaroni & Cheese
- Mashed Potatoes
- Roasted Potatoes
- Crispy Brussels
- Southern Green Beans
- Pickled Beets
- Roasted Winter Squash
- Side Salad
- Smoked Gouda Polenta
- Roasted Broccoli & Cauliflower

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**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 fillets dusted in cornmeal served with cocktail or tarter

**Fried Flounder**
Flounder fillets dusted in cornmeal served with cocktail or tarter

**Chicken Fried Steak**
Breaded chicken steak buttermilk breaded & fried with peppercorn white gravy

**Roast Turkey**
All white meat with red wine brown gravy

**Pulled Pork Barbecue**
Slow cooked Boston butt with your choice of VA or NC sauce & served with coleslaw

**Smoked Pulled Chicken Barbecue**
House-smoked chicken thighs, with Shenandoah BBQ Sauce & served with coleslaw

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

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

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**History ~ Dining ~ Theatre ~ Events**

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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.

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For specials and upcoming events like us on Facebook @ Hanover Tavern and Instagram @ hanovertavern and historichanovertavern

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*B: 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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Executive Chef Mary Catherine Ortolani
HanoverTavern.org (804) 537-5050
Fall/Winter 2020