

EASTER BRUNCH

at Hanover Tavern

Individual \$60—One
Option from each Course
Couple Sharing \$100—
One Appetizer, Two
Entrees, One Dessert

STARTERS

SPRING VEGETABLE SOUP – Peas, Carrots, Onions & Broccoli in a Vegetable Broth

SMOKED SALMON TARTARE – Smoked Salmon, finely diced Red Onions, Capers, fresh Dill, on a Crostini with Olive Oil drizzle & Micro Greens

SPINACH BERRY SALAD – Spinach, whipped Feta, candied Pecan pieces, Strawberries, Blueberries and Honey Poppysseed dressing

ENTREES

CHICKEN & WAFFLES – Cooked to perfection Belgium Waffle, hand-breaded Fried Chicken tenders, Nashville hot sauce, Maple butter, served with Fresh Fruit and Home Fries

SHRIMP & GRITS – jumbo Shrimp & Andouille Sausage served on creamy White Cheddar Grits in a Sherry Cream sauce topped with Bacon

PARMESAN GARLIC CRUSTED BAKED SCALLOPS – Scallops topped with Parmesan Garlic Panko breadcrumbs, served over Spring Pesto Pasta topped with Peas and Parmesan Cheese

STEAK FRITES - topped with Bordelaise Braised Mushrooms served with house cut Montreal steak-seasoned Fries.

BAKED SWEET HAM – slow baked Ham topped with Jezebel sauce, served with Fried Apples and Spoonbread

GRILLED BLACKBERRY LAMB CHOPS – frenched Lamb Chops grilled and topped with Blackberry demi glace, served over a cassoulet of Beans and seasonal Squash

QUINOA STUFFED PORTOBELLA CAP- Portabella Mushroom Cap stuffed with Feta, Spinach & Quinoa, topped with Parmesan cheese, served with Balsamic Carrots and Asparagus

DESSERTS (One full piece or mini trio sampler)

ROBINS EGG CAKE

CINNAMON ROLL CHEESECAKE

LAVENDER LEMON CHESS PIE

Sorry no substitutions or discounts. 20% Holiday gratuity added.
Card payment will incur an additional fee.