

# MENU

DINNER

## HOURS

LUNCH: WED-FRI 11A-4P

DINNER: WED-SAT 4P-8P

DINNER: SUNDAY 4P-7P

BRUNCH: SAT&SUN 11A - 4P



## STARTERS

### FRIED GREEN TOMATOES

Hand breaded, topped with shaved parmesan, crumbled bacon and our house-made pimento cheese dressing | 10

### FRIED OYSTERS

Hand breaded Rappahannock oysters with our blue ridge tartar, red pepper remoulade or tavern cocktail sauce | 15

### FRIED OR COCONUT SHRIMP

Hand breaded, served with our blue ridge tartar, tavern cocktail, red pepper remoulade or Thai sweet chili sauce | 13

### TAVERN STYLE FRIED BRUSSELS



Crispy fried brussels topped with hot honey, crumbled bacon. Served with ranch | 12

### PRETZELS AND BEER CHEESE

Soft pretzels served w/house-made smoked gouda beer cheese | 10

### SPINACH ARTICHOKE DIP

Our Spinach Artichoke dip served hot with pita points | 12

### BASKET OF PUPPIES OR CORNBREAD | 8

Crab Stuffed Puppies (4)| 10

## SALADS

### HOUSE SALAD

Mixed greens, cucumber, red onion, carrot, tomato, cheddar cheese, and your choice of dressing | 6

### CAESAR SALAD

Romaine lettuce, house croutons, parmesan and Caesar dressing | 6

### CHICKEN BLTA SALAD

Handbreaded Fried Chicken, chopped, served on mixed greens with crumbled bacon, tomatoes, shredded cheddar cheese a dollop of avocado spread | 16

#### ADD A PROTEIN:

Grilled or Fried Chicken | +5

Grilled or Fried Shrimp | +6

Grilled or Blackened Salmon | +9

#### HOUSE-MADE DRESSINGS:

Ranch, Red Wine Vinaigrette,  
Thousand Island, Honey Mustard,  
Caesar, Seasonal Vinaigrette  
all dressings served on the side

**SOUP** SHE CRAB SOUP Cup | 6 Bowl | 9 **SOUP OF THE DAY** Cup | 5 Bowl | 7

## SOUTHERN STAPLES

— With cornbread and 2 Classic sides. +\$1 per Signature side. —

### FISH AND CHIPS

Battered Halibut, fried golden brown served with our handcut fries and choice of tartar, cocktail or malt vinegar | 17

### PULLED PORK BBQ PLATE

A heaping serving of our slow cooked pork, hand pulled, served with choice of NC style or VA style sauce, a sample of our southern slaw and 2 Classic Sides | 19

### BUTTERMILK FRIED CHICKEN

Two hand breaded, all white meat chicken breasts, fried to order with your choice of sauce and 2 Classic sides | 19

## SIDES

### CLASSIC SIDES

Hushpuppies   4	Southern Green Beans   4
Spiced Apples   4	Southern Coleslaw   4
Hand Cut Fries   4	Mashed Gold Potatoes   4

### SIGNATURE SIDES

White Cheddar Stone Ground Grits | 5  
Crispy Fried Brussels | 5  
Sautéed Seasonal Squash | 5  
Slow Braised Collard Greens | 5  
Three Cheese Mac and Cheese | 5  
Steak Seasoned Fried Red Potatoes | 5

\*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. A 20% gratuity will be added to parties of 6 or more & parties requesting separate checks. Credit card payments will incur a 3.5% convenience fee.

## SANDWICHES AND WRAPS

includes 1 Classic Side | +\$1 for Signature Side

Lettuce, tomato and onion available upon request. **Gluten free bread available +\$1**  
Cheese Options: American, Cheddar, Provolone, Swiss, Pepperjack, Smoked Gouda, Feta Cheese

### \*PUB SANDWICH

**\$9 ON WEDNESDAYS ONLY**

Choose a SevenHills Grass-Fed Beef Burger, Turkey Burger, Veggie Burger, Grilled Chicken or Fried Chicken with choice of cheese | 13  
tavern sauce on request **add bacon +2 | one fried egg +3 | sauteed mushrooms +1 | grilled onions +1 | grilled jalapenos +1**

### CRAB CAKE SANDWICH

Our Chesapeake-Style Crab Cake, baked golden brown and served with choice of tarter, cocktail or remoulade | 17

### BBQ SANDWICH

Our slow cooked pork, hand pulled, served with choice of NC style or VA style sauce and sample of our southern coleslaw | 13

### HANOVER CUBAN SANDWICH

Our slow cooked, hand pulled pork, sliced ham, swiss cheese, dill pickles, yellow mustard on a pressed hoagie roll | 15

### PO'BOY

**Blackened or Fried** Shrimp and fried Rappahannock oysters served atop tomato & lettuce topped with choice of tartar, cocktail or remoulade on a hoagie roll | 17

### NASHVILLE HOT CHICKEN SANDWICH

Handbreaded fried chicken tossed in your choice of Mild or Hot Nashville sauce topped with chopped pickles | 14

## ENTREE BOWLS

### SHRIMP AND GRITS

Jumbo shrimp in a light sherry cream sauce served over our signature grits topped with bacon | 24

### FRONT PORCH PASTA

Cavatappi pasta with red onion, peppers, mushrooms, & seasonal squash tossed in our lemon herb sauce | 17  
**add fried or grilled chicken +3**  
**add fried or grilled shrimp +4**

## SEASONAL DINNER ENTREES

With cornbread and 2 Classic sides. +\$1 per Signature side.

### CHESAPEAKE STYLE CRAB CAKES

Two handmade crab cakes, baked golden brown served with tartar, cocktail or remoulade | 30

### FAROE ISLAND SALMON

Faroe Island Salmon seared and topped with lemon herb sauce or pepper jelly | 25

### BLACKBERRY BALSAMIC CHOPS

Hand-Trimmed boneless pork loin chops, grilled and topped with blackberry balsamic glaze | 25

### ROCKFISH

Blackened or Lightly Seasoned, seared and topped with lemon herb sauce or pepper jelly | 30

### SPINACH ARTICHOKE CHICKEN

Two chicken breasts topped with a creamy spinach artichoke sauce, mushrooms, shaved parmesan and crumbled bacon | 21

### \*NY STRIP STEAK

Hand-Trimmed 8oz Seven Hills Strip Steak\* grilled and topped with our herbed compound butter or Bordelaise sauce | 26

**Make it a Surf and Turf**

**add Chesapeake style crab cake +12**

**add fried Rappahannock oysters +9**

**add jumbo grilled or fried shrimp +6**

## HOMEMADE DESSERTS

All desserts made in house

### DOUBLE CHOCOLATE BROWNIE

Chocolate chunks mixed into rich chocolate batter, topped with a scoop of vanilla ice cream and chocolate sauce | 7

### CREME BRULEE

Silky smooth baked vanilla custard with a bruleed sugar top | 7 **ask about other available flavor(s)**

## MISC DESSERTS

**Ask your server about today's selections | price varies**



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