

# MENU

## BRUNCH

### HOURS

#### LUNCH & DINNER:

WED-FRI 11AM-8PM

SAT 3PM-8PM

SUN 3PM-7PM

#### BRUNCH: SAT & SUN 11AM-3PM



## STARTERS

### FRIED GREEN TOMATOES

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

### FRIED OYSTERS

Hand breaded Rappahannock oysters with your choice of blue ridge tartar, cocktail, or spicy remoulade | 15

### TAVERN STYLE

#### FRIED BRUSSELS

Crispy fried brussels with cider mustard drizzle and crumbled bacon. Served with tavern sauce | 12 (GF)

#### CHESAPEAKE IMPERIAL DIP

Tender crabmeat and flaked rockfish in a buttery Old Bay spiced cheddar dip. Served with crostini | 14

#### PRETZELS AND BEER CHEESE

Soft pretzel sticks served with smoked gouda house beer cheese | 10 (V)

#### SHE CRAB SOUP

Tender lump crab meat in Old Bay sherry cream soup Cup | 6 Bowl | 9

#### CHEF'S SOUP SPECIAL

Ask about our current selection. Cup | 4 Bowl | 7

add 2 Surry Co. Country Ham Biscuits to any soup +4

#### BASKET OF PUPPIES | 8

## SALADS

### HOUSE SALAD

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

### CAESAR SALAD

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

### CRISPY CHICKEN HARVEST COBB

Handbreaded fried chicken served on mixed greens with crumbled bacon, smoked gouda, chopped egg, pumpkin seeds, red onions, winter squash, Hazelwild dressing | 17

### ORCHARD SPINACH SALAD

Baby spinach, apples, cranberries, red onions, toasted pecans, crumbled bleu cheese, cider mustard vinaigrette | 13 (GF,V)

### HOUSE-MADE DRESSINGS:

Ranch, Red Wine Vinaigrette, Thousand Island, Honey Mustard, Caesar, Cider Mustard Vinaigrette, Hazelwild, Bleu Cheese, Pimento Cheese Dressing

*all dressings served on the side*

## SANDWICHES

**Includes Pickle & 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, Bleu Cheese*

### \*PUB SANDWICH

Choose from a Local Beef Burger, Black Bean Burger, Local Grilled Chicken or Fried Chicken w/choice of cheese | 13

*Tavern sauce upon request add bacon +2 |*

*one fried egg +2 | sauteed mushrooms +1 |*

*grilled onions +1 | grilled jalapenos +1*

### \*TAVERN BURGER

Our Local Beef Burger with bacon, fried green tomato, and our pimento cheese dressing | 17

### CHICKEN SALAD

Apple, pecan, and rosemary chicken salad with spring mix on wheat toast | 12

### BRISKET MELT

Our slow cooked, sliced beef brisket, swiss cheese, mushrooms, grilled onions, and peppercorn aioli on sourdough | 15

### BBQ SANDWICH

Our slow cooked pork, hand pulled, served with choice of NC style or VA style sauce and sample of our southern coleslaw | 14

### HANOVER CUBAN SANDWICH

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

### CRAB CAKE SLIDERS

A Pair of baked mini Chesapeake-Style Crab Cakes, with spring mix on slider buns, served with choice of tartar, cocktail, or spicy remoulade | 18

### PO'BOY

Fried shrimp and Rappahannock oysters atop tomato & lettuce topped with choice of tartar, cocktail, or spicy remoulade on a hoagie roll | 17

### ADD A PROTEIN:

**Fried Green Tomatoes | +4**

**Scoop of Chicken Salad | +5**

**Black Bean Patty | +5**

**Grilled, Blackened, or Fried Chicken | +5**

**Grilled, Blackened, or Fried Shrimp | +6**

**Grilled or Blackened or Fried Rockfish | +9**

**Fried Oysters | +10**

**One Crabcake | +12**

\*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. Credit card payments will incur a 3.5% convenience fee. Fall 2024.  
GF - Gluten Free; V - Vegetarian

## BRUNCH

Served with choice of homefries, spiced apples, or grits

### CHICKEN AND WAFFLES

Crispy chicken strips set on top of a fluffy Belgian waffle served with your choice of Sawmill Gravy or Pancake Syrup | 15

### PANCAKE STACK

Two fluffy buttermilk pancakes, Plain or Chocolate Chip | 11

### CARAMEL APPLE FRENCH TOAST

Texas toast triangles, dipped in our batter, cooked golden brown outside and custardy on the inside. Topped with cinnamon sugar, crisp apples, caramel, whipped cream, and toasted pecans | 13 (V)

### MONTE CRISTO

Shaved pit ham, swiss cheese and our sweet and tangy pepper jelly sandwiched between 2 french toast pieces and dusted with powdered sugar | 15

### KIDS BREAKFAST

Choice of a Waffle, a Pancake, or Scrambled Eggs - with Bacon(2) or Sausage(1) | 8

### \* OMELETTE

3 Egg omelette with red onion, spinach, roasted red peppers, and provolone cheese.. Served with your choice of toast, biscuit, or English muffin | 13 (V)

add Pit Ham, Bacon, Sausage, or Country Ham +4

### \* KITCHENER'S

2 eggs\* any style, bacon(2), sausage patty(1) & your choice of toast, biscuit, or english muffin | 16  
Substitute a bone-in pork chop +3

### \* BISCUITS AND GRAVY

2 eggs\* any style over buttermilk biscuits smothered in sausage and sawmill gravy | 15  
Add a bone-in pork chop +5

### \* EGGS BENEDICT

Poached eggs\* served over Surry County country ham on a toasted english muffin topped with housemade hollandaise

Classic Beny | 13

Fried Green Tomato Beny | 15

Fried Oyster Beny | 21

Blackened Rockfish Beny | 20

Crab Cake Beny | 23

## ENTREE BOWLS

Includes Today's Bread

### SHRIMP AND GRITS

Jumbo shrimp in a light sherry garlic cream sauce served over our signature stone-ground grits topped with bacon and parsley | 24 (GF)  
add Fried Oysters +10

### HEARTH-SIDE PASTA

Cavatappi pasta with red onion, mushrooms, and spinach tossed in butternut alfredo with roasted garlic and sage

Chicken | 22

Shrimp | 23

Brisket | 23

Rockfish | 26

Crabcake | 29

Vegetarian | 17

## SOUTHERN STAPLES

Includes Today's Bread & 1 Classic Side |  
+\$1 per Signature Side

### BUTTERMILK FRIED CHICKEN

Hand breaded, all white meat chicken, fried to order | 16

### GOLDEN BATTERED COD

Ale battered cod fried golden brown served with choice of tartar, spicy remoulade, cocktail or malt vinegar, and a sample of our southern slaw | 17

### BEEF BRISKET

Braised beef brisket, sliced and served with choice of Sawmill Gravy, BBQ sauce, or Maple Mustard Glaze | 17

### PULLED PORK BBQ PLATE

Our slow cooked pork, hand pulled, served with choice of NC or VA style BBQ sauce, and a sample of our southern slaw | 16 (GF)

### CLASSIC SIDES

Spiced Apples | 4      Southern Green Beans | 4  
Mashed Potatoes | 4      Southern Coleslaw | 4  
Hand Cut Fries | 4      Roasted Sweet Potatoes | 4  
Roasted Broccoli | 4      Sage Rice Pilaf | 4

### CLASSIC BRUNCH SIDES

Homefries | 4      \*2 Eggs | 4  
Sausage(2) | 4      Bacon (3) | 4  
Waffle or Pancake | 3      English Muffin or  
Pork Chop | 5      Biscuit | 2  
White, Wheat, Rye, or Sourdough Toast | 3

### SIGNATURE SIDES

White Cheddar Stone Ground Grits | 5  
Crispy Fried Brussels | 5  
Sautéed Seasonal Squash | 5  
Three Cheese Mac and Cheese | 5  
Side Salad - House or Caesar | 5

Hanover Tavern is proud to serve local products when available. We value our community relationships with local providers. Thank you for your patronage and we look forward to serving you in the future, as we continue our mission of hospitality, education, and preservation.

\*Note: We impose a surcharge on credit cards that does not exceed out cost of acceptance \*



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