

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. Fall 2024.

GF - Gluten Free; V - Vegetarian

SIGNATURE ENTREES

Includes Today's Bread

SIRLOIN STEAK FRITES*

6 oz Local center cut choice top sirloin steak* grilled and served with parmesan herb handcut fries, crispy brussels, and peppercorn aioli | 26 (GF)

Make it a Surf and Turf

add a Chesapeake style Crabcake +12

add Fried Rappahannock Oysters +10

add Jumbo Grilled or Fried Shrimp +6

CHESAPEAKE CRAB CAKES

Two handmade crab cakes, baked golden brown served with roasted sweet potatoes spiced with rosemary, nutmeg, and cumin and roasted broccoli and your choice of cocktail, tartar, or spicy remoulade | 32

ROCKFISH

Seared rockfish in brandy butter sauce with sage rice pilaf and cremini mushrooms | 30 (GF)

MAPLE MUSTARD CHICKEN

All white meat chicken, seared, and coated in maple mustard sauce with sauteed onions, served with white cheddar grits, and seasonal vegetable medley | 21 (GF)

PORK CHOPS

A pair of bone-in pork chops with blackberry bourbon balsamic glaze served with mashed potatoes and winter squash | 28 (GF)

SOUTHERN STAPLES

Includes Today's Bread

Lunch Portion - with 1 Classic Side

Dinner Portion - with 2 Classic Sides

+\$1 per Signature Side

BUTTERMILK FRIED CHICKEN

Hand breaded, all white meat chicken, fried to order | 16/20

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 | 17/21

BEEF BRISKET

Braised beef brisket, sliced and served with choice of Sawmill Gravy, BBQ sauce, or Maple Mustard Glaze | 17/21

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 | 16/20 (GF)

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

HEARTHESIDE 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

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

SIGNATURE SIDES

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

TAVERN DESSERTS

As always, all desserts made fresh in house

DOUBLE CHOCOLATE BROWNIE

Rich fudge brownie w/ Ghiradelli chocolate chunks, topped with a scoop of vanilla ice cream and chocolate sauce | 7

CREME BRULEE

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

DESSERT SPECIALS

Ask your server about today's selections | price varies

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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