

# MENU

## LUNCH & DINNER

### HOURS

LUNCH & DINNER:

WED-FRI 11AM-8PM

SAT 3PM-8PM

SUN 3PM-7PM

BRUNCH: SAT & SUN 11AM - 3PM

## HANOVER TAVERN



### STARTERS

#### FRIED GREEN TOMATOES

Hand-breaded and garnished with shaved parmesan, crumbled bacon, and our signature house-made pimento cheese dressing | 11

#### FRIED OYSTERS

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

#### PUB SAMPLER

Breaded fried Mushrooms, Onion Rings and Cheese Curds with tavern sauce | 13 (V)

#### PRETZELS AND BEER CHEESE

Soft pretzel sticks served with smoked gouda house beer cheese | 11 (V)

#### BASKET OF PUPPIES | 8

### SOUPS

#### SHE CRAB SOUP

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

#### SHELTON'S MUSHROOM SOUP

Be a part of the VA250 celebration with this authentic 18th century Virginia soup made with mushrooms, cream, wine, and ham stock Cup | 5 Bowl | 7

#### CHEF'S SOUP SPECIAL

Ask about our current selection. Cup | 5 Bowl | 7

add 2 Surry Co. Country Ham Biscuits to any soup +5

### SALADS

#### HOUSE SALAD

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

#### CRISPY CHICKEN HARVEST COBB

Hand-breaded 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, Hazelwild, Cider Mustard Vinaigrette, 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, Swiss, Pepperjack, Smoked Gouda, Bleu Cheese

#### \* PUB SANDWICH

Choose from a Local Beef Burger, Black Bean Burger, Local Grilled Chicken or Fried Chicken, or Turkey Burger 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 | 16

#### 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

#### CRAB CAKE SLIDERS

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

#### PO'BOYS

with tomato & lettuce topped with choice of tartar, cocktail, or spicy remoulade on a hoagie roll

Fried Shrimp and Rappahannock Oysters | 17

Blackened Rockfish | 18

Fried Flounder | 15

#### ADD A PROTEIN:

Fried Green Tomatoes or Fried Eggplant | +4

Scoop of Chicken Salad | +5

Black Bean Patty | +5

Grilled, Blackened, or Fried Chicken | +6

Grilled, Blackened, or Fried Shrimp | +7

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. Winter 2025.

GF - Gluten Free; V - Vegetarian

## SIGNATURE ENTREES

Includes Today's Bread

### SIRLOIN STEAK FRITES\*

6 oz Local center cut choice top sirloin steak\* grilled, served with handcut fries, cremini mushrooms, and peppercorn aioli | 27 (GF)

#### Make it a Surf and Turf

add a Chesapeake style Crabcake +12

add Fried Rappahannock Oysters +10

add Jumbo Grilled or Fried Shrimp +7

### CHESAPEAKE STYLE CRAB CAKES

Two handmade seared crab cakes, served with roasted sweet potatoes spiced with rosemary, nutmeg, and cumin, sauteed spinach, and your choice of cocktail, tartar, or spicy remoulade | 33

### ROCKFISH

Seared rockfish in garlic herb butter with sage rice pilaf and crispy brussels | 30 (GF)

### MAPLE MUSTARD CHICKEN

All white meat chicken, grilled, 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 grilled 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

and +\$1 per Signature Side

### BUTTERMILK FRIED CHICKEN

Hand-breaded, all white meat chicken, fried to order | 17/21

### FRIED FLOUNDER

Golden breaded flounder 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 BBQ sauce, Maple Mustard Glaze or Blackberry Bourbon Balsamic | 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)

### FRIED OYSTER PLATTER

Hand-breaded Rappahannock oysters with your choice of tartar, cocktail, or spicy remoulade | 27/31

## 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 | 23

Shrimp | 24

Brisket | 23

Rockfish | 26

Crabcake | 29

Vegetarian | 18

## CLASSIC SIDES

Spiced Apples | 4    Southern Green Beans | 4  
Mashed Potatoes | 4    Southern Coleslaw | 4  
Hand Cut Fries | 4    Roasted Sweet Potatoes | 4  
Sauteed Spinach | 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 House Salad | 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

### 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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