

# 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 | 12

### FRIED OYSTERS

Hand-breaded Rappahannock oysters with your choice of Blue Ridge tartar, cocktail, or spicy remoulade | 16

### CHEESE CURDS

Breaded, fried Wisconsin white cheddar with tavern sauce | 13 (V)

### CHEESY BAKED TOMATOES

Our smoked pimento cheese and diced tomatoes baked to bubbly and served with crostini | 12 (V)

### PUPPIES OR CORNBREAD BASKET | 8

## SOUPS

### SHE CRAB SOUP

Tender lump crab meat in Old Bay sherry cream soup Cup | 7 Bowl | 10

### BRUNSWICK STEW

A Virginia Tradition - Made with chicken and pork. Cup | 6 Bowl | 9

### CHEF'S SOUP SPECIAL

Ask about our current selection. Cup | 5 Bowl | 8

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

## SALADS

### HOUSE SALAD

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

### CRISPY CHICKEN COBB

Hand-breaded fried chicken served on spring mix, with peppers, red onion, croutons, herb boursin, boiled egg, and sundried tomato vinaigrette | 17

### SWEET AFTON SALAD

Spinach, apples, walnuts, cranberries, white cheddar, and hazelwild dressing | 12 (GF, V)

### HOUSE-MADE DRESSINGS:

Ranch, Bleu Cheese, Sundried Tomato Vinaigrette, Hazelwild, Honey Mustard, Pimento Cheese, 1000 Island  
all dressings served on the side

### ADD A PROTEIN:

Fried Green Tomatoes | +4  
Scoop of Chicken Salad | +5  
One Crabcake | +12  
Black Bean Patty | +5  
Fried Oysters | +13  
Grilled, Blackened, or Fried:  
Rockfish | +12  
Chicken | +6  
Shrimp | +7

## 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, Herb Boursin, Smoked Pimento Cheese +1

add: bacon | a fried egg +2

mushrooms | grilled onions | jalapenos +1

### PUB SANDWICH

Choose from a Beef Burger\*, Turkey Burger, Local Grilled Chicken or Fried Chicken, or Black Bean Burger w/choice of cheese | 14  
Tavern sauce upon request

### TAVERN BURGER

Beef Burger\* with bacon, fried green tomato, and our pimento cheese dressing | 17

### CHICKEN SALAD

Tarragon chicken salad with spring mix on wheat toast | 14

### MEATLOAF MELT

Southern meatloaf, tomato, cheddar, and gremolata aioli on texas toast | 16

### PIMENTO CHEESE VEGGIE MELT

Our smokey pimento cheese, mushrooms, red onion, and spinach, on grilled sourdough | 13 (V)

### TURKEY REUBEN

Our house roast turkey, swiss cheese, thousand island, and sauerkraut on grilled rye | 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 hoagie roll  
Fried Shrimp and Rappahannock Oysters | 17  
Fried Catfish | 15  
Blackened, Grilled or Fried Rockfish | 18

## BRUNCH COCKTAILS

BELLINI Peach or Cider | 10

MIMOSA Orange, Cranberry, or Pineapple | 10

BLOODY MARY Texas Beach Local Mix | 10

SPICED CIDER non-alcoholic - Chilled spiced apple cider with a splash of orange | 4

\*These items may be cooked to ordered temp. 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 2025.

GF - Gluten Free; V - Vegetarian

## BRUNCH

Served with choice of homefries, spiced apples, or grits

### BUTCHER'S BREAKFAST

6 oz Sirloin Steak\* OR 10 oz Heritage Breed Porterhouse Pork Chop grilled and served with 2 eggs\* any style, biscuits and gremolata aioli | 27

### WALNUT TURTLE WAFFLE

Belgian Waffle, topped with grated semi-sweet chocolate, caramel sauce, walnuts, and whipped cream | 14 (V)  
add Bacon, Sausage, or Country Ham +4  
add 2 Eggs\* +4

### BREAKFAST BOWL

Scrambled eggs\* over homefries with your choice of Blackened Tomato Cream, Three Cheese Mornay, or Chesapeake Velvet Vegetarian | 11  
Bacon, Sausage, or Country Ham | 15  
Golden Breaded Fried Catfish | 19  
add sauteed mushrooms, peppers, or onions +1

### CHICKEN AND WAFFLES

Crispy hand-breaded chicken strips on top of Belgian waffle served with your choice of Pepper Jelly or Pancake Syrup | 17

### GINGERSNAP CRUNCH FRENCH TOAST

Griddled, battered, Texas Toast. Topped with whipped cinnamon butter, powdered sugar, and gingersnap crumble | 14 (V)  
add Bacon, Sausage, or Country Ham +4  
add 2 Eggs\* +4

### EGGS BENEDICT

Poached eggs\* served over Surry County country ham on a toasted english muffin topped with housemade hollandaise  
Classic Beny | 15  
Fried Green Tomato Beny | 17  
Fried Oyster Beny | 27  
Crab Cake or Rockfish Beny | 26

## ENTREE BOWLS

Includes Today's Bread

### SHRIMP AND GRITS

Jumbo shrimp in a light sherry garlic cream sauce served over our signature stone-ground white cheddar grits topped with bacon and parsley | 24 (GF)  
add Fried Rappahannock Oysters +13  
add a Chesapeake Style Crabcake +12

### FISH AND GRITS

Served over our signature stone-ground white cheddar grits in a light sherry garlic cream sauce topped with capers and parsley  
Grilled, Blackened, or Fried Rockfish | 29  
Golden Breaded Fried Catfish | 23  
add Fried Green Tomatoes +4  
add Grilled, Blackened or Fried Shrimp +7

### BOURSIN SPAGHETTI SQUASH

Spaghetti Squash with mushrooms, sundried tomatoes, and spinach, tossed in herb boursin cheese with spring onions

Chicken | 23 Shrimp | 24 Crabcake or Rockfish | 29 Veggie Patty | 22 Vegetarian | 18

### CLASSIC SIDES

Fried Okra | 4 Spiced Apples | 4  
Mashed Potatoes | 4 Southern Coleslaw | 4  
Hand Cut Fries | 4 Mushroom Rice Pilaf | 4  
Boardwalk Potatoes | 4 Braised Apples & Seasonal Veg | 4 Sauerkraut | 4

### CLASSIC BRUNCH SIDES

Homefries | 4 \*2 Eggs | 4  
Sausage(2) | 4 Waffle | 3 Bacon (3) | 4

English Muffin or Biscuit | 2

White, Wheat, Rye, or Sourdough Toast | 3

### SIGNATURE SIDES

Crispy Fried Brussels | 5 Side House Salad | 5  
Seasonal Squash | 5 Onion Rings | 5  
White Cheddar Stone Ground Grits | 5  
Three Cheese Mac and Cheese | 5  
Smoked Pimento Cheese Mac and Cheese | 5

### SOUTHERN STAPLES

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

### BUTTERMILK FRIED CHICKEN

6 oz Chicken Breast, hand-breaded and fried to order | 17/21

### FRIED CATFISH

Golden breaded catfish served with choice of tartar, spicy remoulade, or cocktail, and a sample of our southern slaw | 18/22

### ROAST TURKEY

Our thick sliced turkey breast, roasted, and served with brown gravy | 18/22

### PULLED PORK BBQ PLATE

Our slow cooked pork, served with choice of NC or VA style BBQ sauce, and a sample of our southern slaw | 16/20 (GF)

### SOUTHERN MEATLOAF

Back by popular demand. Southern style meatloaf served with brown gravy | 18/22

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 our cost of acceptance \* Military, Educator, and Service Member Discounts

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