

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

MAHI BITES

Blackened mahi mahi with citrus aioli | 15 (GF)

CHEESE CURDS

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

FRIED OYSTERS

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

PIMENTO CHEESE DIP

Our signature smoked pimento cheese served chilled with veggies | 12 (V, GF)

PUPPIES OR CORNBREAD BASKET | 8

SOUPS

SHE CRAB SOUP

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

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 | 6 Bowl | 8

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

SALADS

HOUSE SALAD

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

CRISPY CHICKEN

Hand-breaded fried chicken served on spinach with asparagus, spring peas, red onion, feta cheese, and hazelwild dressing | 17

CHERRY BLOSSOM SALAD

Mixed greens, pickled beets, mandarin oranges, toasted pecans, goat cheese, and blueberry vinaigrette | 12 (GF, V)

CHEF'S SALAD

Roast Turkey, Ham, and Chopped Egg, served on mixed greens with cucumber, roasted red pepper, tomato, cheddar, and lemon dill vinaigrette | 17 (GF)

HOUSE-MADE DRESSINGS:

Ranch, Bleu Cheese, Hazelwild, Honey Mustard, Pimento Cheese, Blueberry or Lemon Dill Vinaigrettes
all dressings served on the side

ADD A PROTEIN:

Fried Green Tomatoes | +4 Pulled Pork | +6
Scoop of Tuna Salad | +5 Grilled, Blackened, or Fried:
Salmon or One Crabcake | +12 Mahi Mahi | +10
Black Bean Patty | +5 Chicken | +6
Fried Oysters | +13 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, Feta,
Provolone, Goat Cheese, Smoked Pimento Cheese +1

add: bacon | a fried egg | onion ring topping +2
mushrooms | grilled onions or peppers | 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

TUNA MELT

Traditional tuna salad with tomato and cheddar on multigrain | 14

STEAK AND CHEESE

Shaved beef, grilled onions, provolone cheese, and horsey aioli on a hoagie roll | 16

PESTO WRAP

Roasted red pepper, red onion, feta, spinach, and basil pecan pesto in a flour tortilla

Vegetarian | 11 (V)

Chicken or Roast Turkey | 15

Shaved Beef | 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

SISSY PIG

Our slow cooked pork, hand pulled, with grilled onions, cheddar and american cheese, jalapenos and citrus aioli on grilled texas toast | 16

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 Mahi | 18

BRUNCH COCKTAILS

BELLINI Mango or Raspberry | 10

MIMOSA Orange, Cranberry, or Pineapple | 10

BLOODY MARY Texas Beach Local Mix | 10

*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. Spring 2026.
GF - Gluten Free; V - Vegetarian

BRUNCH

Served with choice of homefries, spiced apples, or grits

LEMON BLUEBERRY

FRENCH TOAST

Griddled, battered, Texas Toast. Topped with blueberry compote, whipped butter, and lemon sugar | 14 (V)

add Bacon, Sausage, or Country Ham +4

add 2 Eggs* +4

BREAKFAST BOWL OR BURRITO

Scrambled eggs*, cheddar cheese, and homefries with your choice of

Three Cheese Mornay, Roasted Corn Tarter, or Honey Lime Garlic Butter

Vegetarian | 11

Bacon, Sausage, or Country Ham | 15

Chicken or Pulled Pork | 17

Shrimp, Shaved Steak, or

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 Hot Honey or Pancake Syrup | 17

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 Horsey Aioli or Brown Gravy | 27

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

Shaved Steak Beny | 21

Crab Cake or Salmon 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 Mahi | 28

Golden Breaded Fried Catfish | 23

add Fried Green Tomatoes +4

add Grilled, Blackened or Fried Shrimp +7

PESTO SPAGHETTI SQUASH

Spaghetti Squash with mushrooms, asparagus, spring peas, and feta, tossed in basil pecan pesto with spring onions

Chicken | 23 Shrimp | 24 Crabcake or Salmon | 29

Veggie Patty | 22 Vegetarian | 18

CLASSIC SIDES

Pickled Beets | 4 Spiced Apples | 4
Mashed Potatoes | 4 Southern Coleslaw | 4
Hand Cut Fries | 4 Herb Rice Pilaf | 4
Garlic Spinach | 4 Steak Seasoned
Seasonal Veg | 4 Potatoes | 4
Roasted Broccoli | 4

CLASSIC BRUNCH SIDES

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

English Muffin or Biscuit | 2

White, Wheat, or Sourdough Toast | 3

SIGNATURE SIDES

Crispy Fried Brussels | 5 Side House Salad | 5
Asparagus | 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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