

MENU BRUNCH

LUNCH & DINNER: WED-FRI 11AM-9PM SAT 3PM-9PM SUN 3PM-8PM
BRUNCH: SAT 11AM-3PM SUN 11AM-3PM



2026 Richmond Regional Tourism Restaurant of the Year
and Heart of Hanover VA250 Historic Business

STARTERS

FRIED GREEN TOMATOES

Hand-breaded and garnished with shaved parmesan, crumbled bacon, and our signature house-made pimento cheese dressing | 13

MAHI BITES

Blackened mahi mahi with citrus aioli | 15 (GF)

SWEET CORN FRITTERS

Sweet corn fritter poppers with spicy remoulade | 12 (V)

FRIED OYSTERS

Hand-breaded Rappahannock oysters with your choice of roasted corn tartar, cocktail, or spicy remoulade | 17

DILL PICKLE DIP

Cool creamy dip loaded with cheese and chunks of dill pickles served with fresh fried kettle chips | 11 (V, GF)

SOUPS

SHE CRAB SOUP

Tender lump crab meat in Old Bay sherry cream soup Cup | 8 Bowl | 11

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 | 7 Bowl | 9

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 red onion, corn, fried okra, smoked pimento cheese, and hot honey | 11/18

CHERRY BLOSSOM SALAD

Mixed greens, pickled beets, mandarin oranges, toasted pecans, goat cheese, and blueberry vinaigrette | 9/13 (GF, V)

PICNIC SALAD

Ham, chopped egg, potato salad, and quick pickled cucumbers, tomatoes, and red onions served on mixed greens with lemon dill vinaigrette | 10/17 (GF)

HOUSE-MADE DRESSINGS:

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

ADD A PROTEIN:

Salmon or One Crabcake | +12
Black Bean Patty | +5
Fried Oysters | +13

Grilled, Blackened, or Fried:

Mahi Mahi | +12
Chicken | +6
Shrimp | +7

Fried Green Tomatoes or Eggplant | +4
Scoop of Tuna Salad | +5
Pulled Pork | +6

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, Provolone, Fresh Mozz, 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 | 18

CHICKEN SALAD SANDWICH

Peach basil chicken salad with spring mix on multigrain | 14

STEAK AND CHEESE

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

HAZELWILD WRAP

With hazelwild dressing, cheddar cheese, spring mix, and red onion in a flour tortilla

Fried Eggplant | 12 (V)

Grilled, Blackened, or Fried Chicken | 15

Shaved Beef or Grilled, Blackened, or Fried Shrimp | 17

BBQ SANDWICH

Our slow cooked pork, hand pulled, served with choice of NC style, VA style, or Peach Bourbon BBQ sauce and sample of our southern coleslaw | 15

BRISKET MELT

Our slow cooked beef brisket on grilled texas toast with mushrooms, zesty cowboy butter, and swiss cheese | 16

CRAB CAKE SLIDERS

A pair of seared mini Chesapeake Style Crab Cakes, with spring mix on slider buns, served with choice of roasted corn tartar, cocktail, or spicy remoulade | 19

PO'BOYS

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

Fried Shrimp and Rappahannock Oysters | 18

Fried Catfish | 15

Blackened, Grilled or Fried Mahi | 19

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

BRUNCH

Served with choice of homefries, spiced apples, or grits

BOURBON PEACH FRENCH TOAST

Griddled, battered, Texas Toast. Topped with bourbon peach preserves, whipped butter, and Georgia peach spice crumble | 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 Zesty Cowboy Butter

Vegetarian | 11

**Bacon, Sausage, Country Ham,
or Fried Eggplant | 15**

Chicken or Pulled Pork | 17

Shrimp, Shaved Steak, Brisket 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 Hereford Manhattan Strip Steak* grilled and served with 2 eggs* any style, biscuits and Zesty Cowboy Butter or Sweet Southern Chili Glaze | 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 or Eggplant Beny | 17

Fried Oyster Beny | 27

Shaved Steak or Brisket Beny | 21

Crab Cake or Salmon Beny | 26

ENTREE BOWLS

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 | 25 (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, and summer squash, tossed in basil pecan pesto with spring onions and goat cheese crumbles

Chicken | 23 Shrimp | 24 Crabcake or Salmon | 29

Veggie Patty, Fried Green Tomato, or Eggplant | 22 Vegetarian | 18

CLASSIC SIDES

Herb Rice Pilaf | 4 Spiced Apples | 4
Hand Cut Fries | 4 Southern Coleslaw | 4
Sauteed Spinach | 4 Mashed Potatoes | 4
Summer Squash | 4 Cucumber Tomato Salad | 4
Potato Salad | 4 Pickled Beets | 4
Fried Okra | 4 Seasonal Kettle Chips | 4

CLASSIC BRUNCH SIDES

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

Lunch Portion - with 1 Classic Side

Dinner Portion - with 2 Classic Sides

+ \$1 per Signature Side

BUTTERMILK FRIED CHICKEN

6 oz Chicken Breast, hand-breaded and fried to order | 18/22

FRIED CATFISH

Golden breaded catfish served with choice of roasted corn tartar, spicy remoulade, or cocktail, and a sample of our southern slaw | 19/23

BEEF BRISKET

Our slow cooked sliced beef brisket with peach bourbon bbq sauce | 19/23

PULLED PORK BBQ PLATE

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

SOUTHERN MEATLOAF

Southern style meatloaf served with sweet southern chili glaze | 19/23

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.



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