



HANOVER TAVERN

RESTAURANT & PUB

LUNCH/DINNER

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
SWEET CORN FRITTERS (V) SWEET CORN FRITTER POPPERS WITH SPICY REMOULADE	12
FRIED OYSTERS HAND-BREADED RAPPAHANNOCK OYSTERS WITH YOUR CHOICE OF TARTAR, COCKTAIL, OR SPICY REMOULADE	17

SOUPS

	CUP/BOWL
SHE CRAB SOUP TENDER LUMP CRAB MEAT IN OLD BAY SHERRY CREAM SOUP	8/11
SHELTON'S MUSHROOM SOUP BE A PART OF THE VA250 CELEBRATION WITH THIS AUTHENTIC 18 TH CENTURY VIRGINIA SOUP MADE WITH MUSHROOMS, CREAM, WINE, AND HAM STOCK	7/9

SALADS

	HALF/WHOLE
HOUSE SALAD (GF/V) MIXED GREENS, PARMESAN CHEESE, CUCUMBER, RED ONION, CARROT, TOMATO, AND YOUR CHOICE OF HOUSE-MADE DRESSING	6/11
SOUTHERN SUMMER SALAD SERVED ON SPRING MIX WITH RED ONION, CORN, FRIED OKRA, SMOKED PIMENTO CHEESE, AND HAZELWILD DRESSING	9/13
CHERRY BLOSSOM SALAD (GF/V) MIXED GREENS, PICKLED BEETS, MANDARIN ORANGES, TOASTED PECANS, BOURSIN CHEESE, AND SEASONAL VINAIGRETTE	9/13

HOUSE-MADE DRESSINGS:

RANCH, BLEU CHEESE, HAZELWILD, OR
SEASONAL VINAIGRETTE
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,
PROVOLONE, FRESH MOZZ., SMOKED PIMENTO CHEESE | +1

ADD ONS:

BACON OR A FRIED EGG | +2

MUSHROOMS, GRILLED ONIONS OR PEPPERS, JALAPEÑOS | +1

PUB SANDWICH CHOOSE FROM A BEEF BURGER*, LOCAL GRILLED CHICKEN OR FRIED CHICKEN BURGER WITH CHOICE OF CHEESE TAVERN SAUCE AVAILABLE UPON REQUEST	14
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TAVERN BURGER BEEF BURGER* WITH BACON, FRIED GREEN TOMATO AND OUR PIMENTO CHEESE DRESSING	18
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STEAK AND CHEESE SHAVED BEEF, GRILLED ONIONS, AND PROVOLONE CHEESE ON A HOAGIE ROLL	16
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BBQ SANDWICH OUR SLOW COOKED PORK, HAND PULLED, SERVED WITH CHOICE OF NC OR VA STYLE BBQ SAUCE AND SAMPLE OF OUR SOUTHERN COLESLAW	15
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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	19
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PO' BOYS WITH TOMATO AND LETTUCE TOPPED WITH CHOICE OF TARTAR, COCKTAIL, OR SPICY REMOULADE ON A HOAGIE ROLL	18
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CHOICE OF:
FRIED SHRIMP & RAPPAHANNOCK OYSTERS
SHRIMP ONLY
OYSTERS ONLY



SCAN TO VIEW OUR
CALENDAR OF
EVENTS AND JOIN
OUR EMAIL LIST

ADD A PROTEIN

SALMON	+12	CHICKEN	+6
ONE CRABCAKE	+12	GRILLED, BLACKENED OR FRIED	
FRIED OYSTERS	+13	SHRIMP	+7
FRIED GREEN TOMATOES	+4	GRILLED, BLACKENED OR FRIED	
PULLED PORK	+6	SURRY CO COUNTRY HAM	+5
		BISCUITS	

*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

INCLUDES TODAY'S BREAD

SIGNATURE ENTREES

CHESEAPEAKE STYLE CRAB CAKES 35

TWO HANDMADE SEARED CRAB CAKES, SERVED WITH YOUR CHOICE OF TWO SIDES AND TARTAR, COCKTAIL OR SPICY REMOULADE

SALMON ENTREE (GF) 31

SEARED SALMON IN HONEY LIME GARLIC BUTTER SERVED WITH YOUR CHOICE OF TWO SIDES

SHRIMP AND GRITS BOWL (GF) 25

JUMBO SHRIMP IN A LIGHT SHERRY GARLIC CREAM SAUCE SERVED OVER OUR SIGNATURE STONE-GROUND WHITE CHEDDAR GRITS TOPPED WITH BACON AND PARSLEY

ADD FRIED RAPPAHANNOCK OYSTERS +13
ADD A CHESEAPEAKE STYLE CRABCAKE +12

BOURSIN SPAGHETTI SQUASH (V) 18

SPAGHETTI SQUASH WITH MUSHROOMS, RED ONIONS, AND SUMMER SQUASH, TOSSED IN BOURSIN CHEESE TOPPED WITH SPRING ONIONS AND BOURSIN CHEESE CRUMBLES

ADD A PROTEIN:
CHICKEN | 23 SHRIMP | 24
CRABCAKE | 29 SALMON | 29
FRIED GREEN TOMATO | 22

SOUTHERN STAPLES

LUNCH PORTION - WITH 1 CLASSIC SIDE
DINNER PORTION - WITH 2 CLASSIC SIDES
+1 PER SIGNATURE SIDE

LUNCH/
DINNER

BUTTERMILK FRIED CHICKEN 18/22

6 OZ BONELESS CHICKEN BREAST, HAND-BREADED AND FRIED TO ORDER
ALSO AVAILABLE AS GRILLED OR BLACKENED (GF)

FRIED CATFISH 19/23

GOLDEN BREADED CATFISH SERVED WITH CHOICE OF TARTAR, COCKTAIL, OR SPICY REMOULADE AND A SAMPLE OF OUR SOUTHERN COLESLAW

PULLED PORK BBQ PLATE (GF) 16/20

OUR SLOW COOKED PORK, SERVED WITH CHOICE OF NC OR VA STYLE BBQ SAUCE, AND A SAMPLE OF OUR SOUTHERN COLESLAW

SOUTHERN MEATLOAF 19/23

SOUTHERN STYLE MEATLOAF SERVED WITH SWEET SOUTHERN CHILI GLAZE

ADD SAUTEED MUSHROOMS, PEPPERS, OR ONION +1

SIDES

CLASSIC SIDES - 4

HAND CUT FRIES SOUTHERN COLESLAW
SUMMER SQUASH MASHED POTATOES
SOUTHERN GREEN BEANS PICKLED BEETS

SIGNATURE SIDES - 5

WHITE CHEDDAR STONE GROUND GRITS
SMOKED PIMENTO MAC AND CHEESE
FRIED OKRA

CELEBRATE EVERY OCCASION AT HANOVER TAVERN.

WE PROUDLY HOST WEDDINGS, REHEARSAL DINNERS, SHOWERS, BIRTHDAYS, CELEBRATIONS OF LIFE, HOLIDAY PARTIES, AND CORPORATE EVENTS.

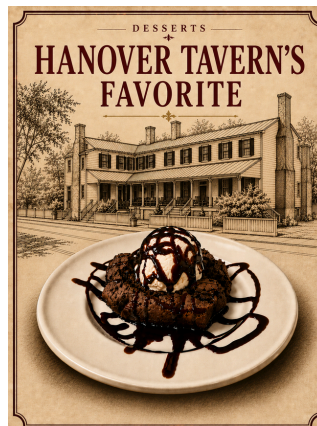


DESSERTS

CHOCOLATE BROWNIE A LA MODE - 9
KEY LIME PIE - 8

CHEF'S SELECTION

BREAD PUDDING - 8
CHEESECAKE - 9
SORBET - 5



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.

MILITARY, EDUCATOR, AND SERVICE MEMBER DISCOUNTS



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