WEDNESDAY $ 11 PUB SANDWICHES W/ FRIES



2026 RICHMOND REGIONAL TOURISM RESTAURANT OF THE YEAR AND HEART OF HANOVER VA250 HISTORIC BUSINESS

HANOVER TAVERN
RESTAURANT & PUB

BRUNCH

STARTERS

FRIED GREEN TOMATOES 13
HAND-BREADED AND GARNISHED WITH SHAVED PARMESAN, CRUMBLED BACON, AND OUR SIGNATURE HOUSE-MADE PIMENTO CHEESE DRESSING

SWEET CORN FRITTERS (V) 12
SWEET CORN FRITTER POPPERS WITH SPICY REMOULADE

FRIED OYSTERS 17
HAND-BREADED RAPPAHANNOCK OYSTERS WITH YOUR CHOICE OF TARTAR, COCKTAIL, OR SPICY REMOULADE

COLONIAL SEAFOOD DIP (GF) 15
CREAMY BLEND OF SCALLOPS, CRAB, CREAM CHEESE, AND SPINACH DIP SERVED WITH OLD BAY CHIPS

BASKET OF CORNBREAD 8

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 18TH CENTURY VIRGINIA SOUP MADE WITH MUSHROOMS, CREAM, WINE, AND HAM STOCK	7/9
SOUP DU JOUR ASK ABOUT OUR CURRENT OFFERINGS	6/8
ADD 2 SURRY COUNTRY HAM BISCUITS	5

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
AUTUMN GROVE SALAD (GF/V) SPRING MIX WITH APPLES, RED ONION, DRIED CRANBERRIES, BUTTERED PECANS, AND HERB BOURSIN CHEESE; ADD BOILED EGG +1	9/13
SWEATER WEATHER SPINACH SALAD SPINACH, SHAVED BRUSSELS, BACON, CROUTONS, AND WHITE CHEDDAR ADD BOILED EGG +1	9/13

HOUSE-MADE DRESSINGS:
RANCH, BLEU CHEESE, HAZELWILD, MAPLE CHILI, HONEY MUSTARD, SMOKY STEAKHOUSE OR SEASONAL VINAIGRETTE
ALL DRESSINGS SERVED ON THE SIDE

SANDWICHES

INCLUDES PICKLE & 1 CLASSIC SIDE
LETTUCE, TOMATO, AND ONION AVAILABLE UPON REQUEST.
GLUTEN FREE BREAD AVAILABLE | +1
CHEESE OPTIONS: AMERICAN, CHEDDAR, SWISS, PEPPERJACK, SMOKED PIMENTO CHEESE | +1

ADD BACON OR A FRIED EGG | +2
ADD MUSHROOMS, GRILLED ONIONS, JALAPEÑOS | +1

PUB SANDWICH 14
CHOOSE FROM A BEEF BURGER, LOCAL GRILLED CHICKEN OR FRIED CHICKEN BURGER WITH CHOICE OF CHEESE
TAVERN SAUCE AVAILABLE UPON REQUEST

TAVERN BURGER 18
BEEF BURGER* WITH BACON, FRIED GREEN TOMATO AND OUR PIMENTO CHEESE DRESSING

BRISKET MELT 16
OUR SLOW ROASTED BEEF BRISKET ON TEXAS TOAST WITH MUSHROOMS, SWISS, AND SMOKY STEAKHOUSE AIOLI

BBQ SANDWICH 15
OUR SLOW COOKED PORK, HAND PULLED, SERVED WITH CHOICE OF NC OR VA STYLE BBQ SAUCE AND SAMPLE OF OUR SOUTHERN COLESLAW

CRAB CAKE SLIDERS 19
A PAIR OF SEARED MINI CHESAPEAKE STYLE CRAB CAKES, WITH SPRING MIX ON SLIDER BUNS, SERVED WITH CHOICE OF TARTER, COCKTAIL OR SPICY REMOULADE

ROASTED VEGGIE WRAP (V) 12
ROASTED SQUASH, ONION, AND TOMATO WITH HUMMUS, SPINACH, AND SEASONAL VINIAGRETTE IN A FLOUR TORTILLA WRAP.
ADD PROTEIN, OPTIONS BELOW

PO' BOYS 18
WITH TOMATO AND LETTUCE TOPPED WITH CHOICE OF TARTAR, COCKTAIL, OR SPICY REMOULADE ON A HOAGIE ROLL

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

PULLED PORK	6
ONE CRABCAKE	12
FIVE FRIED OYSTERS	13
TWO FRIED GREEN TOMATOES	4
TWO FRIED EGGPLANTS	4
SALMON GRILLED, BLACKENED OR FRIED	12
CHICKEN GRILLED, BLACKENED OR FRIED	6
SHRIMP GRILLED, BLACKENED OR FRIED	7

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 2026.
GF - Gluten Free; V - Vegetarian

BRUNCH

SERVED WITH CHOICE OF HOMEFRIES, SPICED APPLES, OR GRITS

CARAMEL APPLE FRENCH TOAST (V) 14
GRIDDLED, BATTERED, TEXAS TOAST. TOPPED WITH FRESH CRISP APPLE, WHIPPED BUTTER, CARAMEL SAUCE AND BUTTERED PECANS

BREAKFAST BOWL (V) 12
SCRAMBLED EGGS*, CHEDDAR CHEESE WITH SAUTEED MUSHROOMS, TOMATOES, AND ONIONS

ADD A PROTEIN:
BACON, SAUSAGE, OR COUNTRY HAM | 16

CHICKEN AND WAFFLES 17
CRISPY HAND-BREADED CHICKEN STRIPS ON TOP OF A BELGIAN WAFFLE SERVED WITH PANCAKE SYRUP OR MAPLE CHILI

BUTCHER'S BREAKFAST 25
2 EGGS* ANY STYLE, GRILLED PORK CHOPS WITH SMOKY STEAKHOUSE AIOLI AND BISCUITS

WAFFLE BREAKFAST (V) 11
ONE BELGIAN WAFFLE SERVED WITH PANCAKE SYRUP AND 2 EGGS* ANY STYLE

BUILD YOUR OWN BREAKFAST 16
2 EGGS* ANY STYLE, YOUR CHOICE OF BACON, SAUSAGE OR COUNTRY HAM, AND YOUR CHOICE OR TOAST, ENGLISH MUFFIN OR BISCUITS

EGGS BENEDICT 15
POACHED EGGS* SERVED OVER SURRY COUNTY COUNTRY HAM ON A TOASTED ENGLISH MUFFIN TOPPED WITH HOUSEMADE HOLLANDAISE

FRIED GREEN TOMATO BENY | 17
FRIED OYSTER BENY | 27
CRAB CAKE BENY | 26

ENTREE BOWLS

SHRIMP AND GRITS (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

FISH AND GRITS 23
CHEF'S CHOICE CRISPY BREADED FISH WITH A LIGHT SHERRY GARLIC CREAM SAUCE SERVED OVER OUR SIGNATURE STONE-GROUND WHITE CHEDDAR GRITS TOPPED WITH CAPERS AND PARSLEY

BOURSIN SPAGHETTI SQUASH (V) 18
SPAGHETTI SQUASH WITH MUSHROOMS, RED ONIONS, AND SEASONAL 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

SIDES

CLASSIC SIDES | 4

HAND CUT FRIES
SEASONAL SQUASH
SOUTHERN GREEN BEANS
SOUTHERN COLESLAW
HERB MASHED POTATOES
LEMON PEPPER BROCCOLI

SIGNATURE SIDES | 5

WHITE CHEDDAR STONE GROUND GRITS
SMOKED PIMENTO MAC AND CHEESE
CRISPY BRUSSELS

BRUNCH SIDES

SPICED APPLES | 4
HOMEFRIES | 4
WAFFLE | 3
2 EGGS* | 4
BACON (3) | 4
SAUSAGE (2) | 4

ENGLISH MUFFIN OR BISCUIT | 2
TEXAS OR WHEAT TOAST | 3

SOUTHERN STAPLES

LUNCH PORTION - WITH 1 CLASSIC SIDE
DINNER PORTION - WITH 2 CLASSIC SIDES

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)

CHEF'S CHOICE FRIED FISH 18/22
ASK ABOUT OUR CURRENT OFFERING. GOLDEN BREADED FISH 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

BRISKET 19/23
OUR SLOW ROASTED SLICED BEEF BRISKET SERVED WITH CHOICE OF VA STYLE BBQ SAUCE (GF) OR HUNTER'S GRAVY

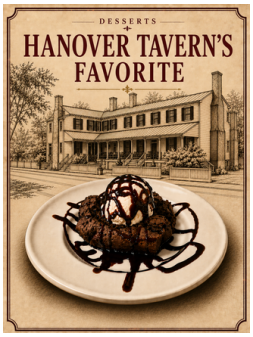
SHRIMP PLATTER 20/24
FRIED OR GRILLED (GF) JUMBO SHRIMP SERVED WITH CHOICE OF TARTAR, COCKTAIL, OR SPICY REMOULADE

ADD SAUTEED MUSHROOMS OR ONION | 1

DESSERTS

GHIRARDELLI
BROWNIE A LA MODE | 9

CHEF'S SELECTION
BREAD PUDDING | 8
CHEESECAKE | 9
SORBET | 5
PIE | 8



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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