

# Hanover Tavern
## Restaurant & Pub
## Lunch/Dinner

## Starters

**Fried Green Tomatoes** 13
Crispy 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 offering | 6/8 |
| **Add 2 Surry County 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; Add boiled egg \| 1 | 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 or fried chicken. or black bean 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**
**Chef's Choice Fried Fish**




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 glazed | 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*

## INCLUDES TODAY'S BREAD

## SIGNATURE ENTREES

**SERVED WITH YOUR CHOICE OF TWO CLASSIC SIDES**

**CHESAPEAKE STYLE CRAB CAKES** 35
TWO HANDMADE SEARED CRAB CAKES, SERVED WITH TARTAR, COCKTAIL OR SPICY REMOULADE'

**NY STRIP STEAK (GF)** 30
6 OZ HEREFORD BEEF CUT MANHATTAN STYLE, WITH SMOKY STEAKHOUSE AIOLI

**HUNTER'S PORK CHOPS** 26
PAIR OF HERITAGE BREED BONE-IN CHOPS WITH SAUTEED MUSHROOMS AND FRENCH HUNTER'S GRAVY

**MAPLE PECAN SALMON (GF)** 31
SEARED SALMON IN MAPLE CHILI GLAZE TOPPED WITH BUTTERED PECANS

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

**ADD FRIED RAPPAHANNOCK OYSTERS | 13**
**ADD A CHESAPEAKE STYLE CRABCAKE | 12**

**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**

## 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**

## SIDES

### CLASSIC SIDES | 4

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

### SIGNATURE SIDES | 5

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

**CELEBRATE EVERY OCCASION AT HANOVER TAVERN.**

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

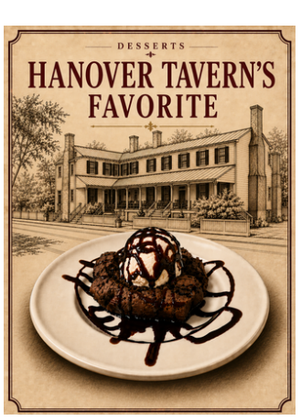



**2026 RICHMOND REGIONAL TOURISM RESTAURANT OF THE YEAR AND HEART OF HANOVER VA250 HISTORIC BUSINESS**

## DESSERTS

GHIRARDELLI
BROWNIE A LA MODE | 9

**CHEF'S SEASONAL 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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