

GOSPORT TAVERN



APPETIZERS

FRIED MOZZARELLA

House mozzarella, panko breaded and deep fried. Served with marinara 7

HAM & CHEDDAR BUTTERMILK BISCUITS with magnolia sauce 4

FRIED GREEN TOMATOES with magnolia sauce 6

ROASTED GARLIC PIMENTO CHEESE with house tortilla crackers 5

FRIED GOSPORT PICKLES with tavern sauce 5

DIP DUO

buffalo chicken dip & tangy ranch dip served with house-made tortilla chips 10

HAND CUT WHITE TRUFFLE PARMESAN FRIES served with lemon-basil aioli 6

GOAT CHEESE & HERB TATER TOTS with roasted red pepper ketchup 6

SOUTHERN ANTIPASTI

pickled green tomato, cucumber & hot pepper, toasted baguette, shaved Surryano ham, house-cured tasso and roasted garlic pimento cheese small 7 | large 14

HAND-BREADED CHICKEN TENDERS served with your choice of dipping sauce 7

(BBQ, buffalo, Thai chili, ranch, bleu cheese, Tavern sauce)

GOSPORT GRILLED WINGS

deep fried, tossed in your choice of sauce, then grilled 9

(Buffalo, Maple Bourbon BBQ, Sweet Thai Chili)

FRIED CALAMARI

served with lemon-basil aioli 8

SEARED TUNA

with chili mint glaze & spicy citrus greens 9

SOUPS & SALADS

SOUP OF THE DAY cup 4 | bowl 8

HOMEMADE CHICKEN NOODLE

chicken & vegetables in a savory broth with gemelli pasta cup 4 | bowl 8

PRIME RIB FRENCH ONION SOUP

cup 5 | bowl 10

TAVERN SALAD mixed greens, cucumber, tomato, red onion and house-made croutons 6

SPINACH SALAD bacon, goat cheese & candied walnuts tossed with baby spinach and a honey-cider vinaigrette 8

CAESAR SALAD romaine lettuce, shredded parmesan cheese and house-made croutons, tossed in caesar dressing 8

CAPRESE SALAD fresh mozzarella and sliced tomato with a basil-walnut pesto and balsamic drizzle 8

WEDGE iceberg lettuce, bacon, tomato, and red onion with blue cheese dressing 6

WANT MORE ON YOUR SALAD?

add chicken 4 | add 4 oz salmon 7

add fried chicken tenders 5

add crabcake 12 | add 8 oz Ribeye 12

add 4 oz tuna (seared or blackened) 8

add shrimp (3) 9

SANDWICHES

(served with fresh fried chips) substitute a side for \$2 extra

FRENCH DIP

shaved prime rib, provolone cheese on a toasted hoagie roll served with a side of au jus 11

GOSPORT GRILLED CHEESE

pimento cheese, house bacon and tomato served on Texas toast 9

THE OLDE TOWNE

8 oz of house ground beef, chuck & short rib, grilled to your liking on a pretzel roll with lettuce, tomato and red onion 9

THE DRUNKEN SAILOR

sliced house made pastrami & Swiss cheese with tavern slaw and ale mustard on Russian rye bread 9

THE SMITHY

a flight of our slow braised sweet chili pork sliders on tender potato rolls with Gosport pickles 10

THE CHESAPEAKE

jumbo lump crab cake on a pretzel roll with lettuce, tomato, red onion and tavern sauce (available blackened, broiled or fried) 13

TASSO & CHEESE

house-cured Tasso Ham, roasted garlic pimento cheese and creole-honey aioli with baby arugula on rye 9

THE CORONARY BURGER

Level 1 - \$14

8 oz house ground beef, chuck & short rib, 4 oz of tender braised pork, cheese, bacon & LTO on Texas toast with chips

Level 2 - \$22

8 oz house ground beef, chuck & short rib, 4 oz of tender braised pork, cheese, bacon, a fried egg, house pickled peppers & LTO between two grilled cheese buns with a handful of house cut fries

Level 3 - \$34

8 oz house ground beef, chuck & short rib, 4 oz of tender braised pork, buttermilk buffalo fried chicken breast, cheese, bacon, a fried egg, house pickled peppers, an order of mozzarella cheese sticks & LTO between two grilled cheese buns with a pound of house cut fries

Additional Toppings \$1 each

house bacon, caramelized onions, cheese, fried egg, onion rings, sautéed mushrooms, baby spinach, tavern slaw, Surryano ham, pimento cheese

ENTREES

BLACKENED TUNA

served with lemon-garlic green beans and fresh pico de gallo 20

OVEN ROASTED SALMON

over wild mushroom & herb risotto, topped with house bacon & white truffle oil 22

TAVERN MAC & CHEESE

rich cheese sauce tossed with gemelli pasta 14
Add on: shrimp (3) 9 | tasso 3
bacon 2 | fried chicken 4

BUTTERMILK FRIED CHICKEN

buttermilk marinated chicken breast fried in our special blend of seasonings with a ham & cheddar buttermilk biscuit & country gravy with choice of side 16

GRILLED RIBEYE

topped with veal demi-glace, with asparagus and garlic mashers 23

JUMBO LUMP CRABCAKES

your choice: broiled, blackened or fried, with Creole-honey aioli with choice of side 22

COUNTRY STYLE SHRIMP & GRITS

jumbo shrimp sauteed with peppers, onions and Surry sausage in savory white wine gravy over cheesy bacon grits 19

TAVERN FISH & CHIPS

crispy haddock in our house beer batter served with hand-cut fries, tavern slaw and jalapeno-corn hush puppies 12

COUNTRY FRIED PORK CHOP

topped with house-made apple sauce, served with a side of braised collard greens & ale mustard 18

CAROLINA STYLE PULLED PORK

a pile of Carolina-style pulled pork served on top of Texas toast and topped with crispy onion rings, served with tavern slaw and ham grits 17

DESSERTS

CHOCOLATE STRAWBERRY CHEESECAKE 7

TRIPLE CHOCOLATE POT AU CRÈME with whipped cream & caramel drizzle 5

CREAMSICLE CREME BRULEE

1/2 orange & mascarpone, 1/2 creme brulee 7

THE CITY COUNCIL ..it's up for debate, consult your server about it 7

HOUSE-MADE SIDES

(ALA CARTE \$4 EACH)

Creamy Mac & Cheese | Tavern Slaw

Sautéed Spinach | Seasonal Vegetable

Hand-cut Fries | Fresh Fried Chips

Roasted Garlic Mashed Potatoes

Jalapeño-Corn Hushpuppies

Stone Ground Grits

Ham & Cheddar Buttermilk Biscuits

Roasted Asparagus | Braised Collard Greens

Wild Mushroom & Herb Risotto

ALA CARTE

Ham & Cheddar Biscuit 2

Sweet Chili Braised Pork Slider 4

Crabcake 12

Buttermilk Fried Chicken Breast 6

Fried Shrimp (3) 9

Toasted Baguette w/butter 2

Cooking Warning: Eating raw or undercooked beef, eggs, poultry, pork or shellfish may increase your risk for foodborne illness.



COCKTAILS & MIXED DRINKS



RUBY

FINLANDIA GRAPEFRUIT VODKA,
PATRON CITRONGE, POMEGRANATE JUICE 8

COOL CAT

AMERICAN REVOLUTION VODKA, RHUBY,
DASH OF GRAPEFRUIT BITTERS,
WHITE CRANBERRY JUICE, CHAMPAGNE 8

CHERRY LIME~ADE

PINNACLE CHERRY VODKA,
MUDDLED LIME & CHERRIES,
SPARKLING LIME-ADE 7.5

SAMUELS PORCH

MAKER'S MARK 46, ST. GERMAINE,
CHERRY BITTERS, FRESH GINGER 9

THE BURRO

SAUZA HORNITOS, HOUSE-MADE KEY LIME
BITTERS, GINGER BEER 7.5

HOT TEATTY

ABSOLUT WILD TEA, GRAND MARNIER,
HOUSE-MADE VANILLA BITTERS, HONEY.
SERVED HOT 7.5

GOSMOPOLITAN

THREE OLIVES RANGTANG,
SOLERNO BLOOD ORANGE LIQUEUR,
LIME JUICE, WHITE CRANBERRY JUICE 8.5

THE GOVN'R

COPPER FOX RYE, SNAP, HOUSE-MADE CHOCOLATE
BITTERS, WITH BING CHERRY GARNISH 8.5

P CUP

SQUARE ONE CUCUMBER,
MUDDLED CUCUMBER & LEMON,
PIMM'S, SPARKLING LEMONADE 7

CHAMPRIA

CHAMPAGNE, BACARDI SUPERIOR,
ST. GERMAINE, FRESH FRUIT 8

SIX WATER GROGG

ENGLISH LIGHT ALE & BACARDI SUPERIOR 7

DARK & STORMY

CRUZAN BLACK STRAP RUM,
HOUSE-MADE GINGER BEER, LIME JUICE 8.5

GINLET

BOODLES GIN, MUDDLED CUCUMBER,
BASIL SIMPLE SYRUP,
SPASH OF LEMON JUICE, CLUB SODA 8.5

JULIUS FIELDS

STOLI "O" VODKA, CRUZAN VANILLA RUM,
HOUSE-MADE VANILLA BITTERS,
MUDDLED STRAWBERRIES, GINGER ALE 8.5

MEXICAN RIVIERA

TANTEO JALEPENNO INFUSED TEQUILA,
AGAVE NECTAR, SOUR, OJ,
MUDDLED LIME & CUCUMBER WITH A SALT RIM 8

EQUATE~ADOR

SHELLBACK SILVER RUM, MUDDLED BERRIES,
VANILLA BITTERS, SAGE SIMPLE SYRUP,
GINGER ALE 7.5

JUDY'S LITTLE HELPER

BOMBAY DRY GIN, RHUBY, GRAPEFRUIT BITTERS,
RUBY RED SIMPLE SYRUP 8.5

EL GRINGO

1800 COCONUT WATER TEQUILA,
COCCHI AMERICANO VERMOUTH,
GRAPEFRUIT BITTERS, CLUB SODA 9

NEW YORK SOUR

BUFFALO TRACE BOURBON,
LEMON JUICE, MERLOT 8.5

GAINSBURG

GREY GOOSE LA POIR, CHAMBORD,
PINEAPPLE JUICE,
SPASH SPARKLING MOSCATO 8.5

BOCA CHICA

SAILOR JERRY SPICED RUM, PATRON CITRONGE,
LIME JUICE, GRENADINE, PINEAPPLE JUICE,
OJ, DARK RUM FLOAT 7.5

SEÑORITA

1800 COCONUT WATER TEQUILA,
PATRON CITRONGE, LIME JUICE,
PINEAPPLE JUICE 8

LAURA PALMER

ABSOLUT WILD TEA VODKA,
STOLI RAZ VODKA, SPARKLING LEMONADE,
ICED TEA 7