

# 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 JALEPENO 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