

# GOSPORT TAVERN



## APPETIZERS

### FRIED MOZZARELLA

House mozzarella, panko breaded and deep fried. Served with marinara 8

### LOADED TAVERN CHIPS

house chips topped with pulled pork, cheddar jack cheese, fresh pico de gallo, and jalapeños 9

### HAM & CHEDDAR BUTTERMILK BISCUITS

with magnolia sauce or country gravy 4

### FRIED GREEN TOMATOES

with magnolia sauce 6

### ROASTED GARLIC PIMENTO CHEESE

with house tortilla crackers 5

### FRIED GOSPORT PICKLES

with tavern sauce 5

### BUFFALO CHICKEN DIP

served with zesty ranch dip and 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 7

### SOUTHERN ANTIPASTI

seasonal pickled vegetables and cured meats with beer bread, compound butter of the moment, and pimento cheese 12

### 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

(chipotle honey BBQ, buffalo and Thai chili)

### BUFFALO OYSTERS

lightly breaded & fried served with house-made buffalo sauce & blue cheese dressing 10

### FRIED CALAMARI

served with lemon-basil aioli 8

### SEARED TUNA

with chili mint glaze & spicy citrus greens 9

## 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 | Jasmine Rice  
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

## 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

### BEEF & VEGETABLE STEW

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

### ARUGULA SALAD

Granny Smith apple, goat cheese, cinnamon sugar pecans, surryano ham, with a maple vinaigrette dressing 9

### 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  
buttermilk fried chicken breast 5  
add crabcake 9 | add 8 oz Ribeye 9  
add 4 oz tuna (seared or blackened) 7  
add shrimp (4) 8 | add fried oysters 8

## SANDWICHES

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

### 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, pimento cheese

### 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 SMITHY

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

### TURKEY & BACON

turkey, bacon, provolone, lettuce, tomato, red onion, dressed with lemon basil aioli on a toasted hoagie roll 8

### THE DRUNKEN SAILOR

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

### 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

## ENTREES

### BLACKENED TUNA

served over jasmine rice with roasted asparagus and topped with 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 (4) 8 | bacon 2  
tasso 4 | fried chicken 5

### 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 sautéed 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

### CHICKEN-FRIED MEATLOAF

with garlic mashers, peas, and a side of veal demi-glacé 15

### CAROLINA STYLE PULLED PORK

a pile of Carolina-style pulled pork served on top of pimento cheese grits and topped with crispy onion rings 17

## DESSERTS

### STOUT CHOCOLATE CAKE 7

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

APPLE CINNAMON BREAD PUDDING 7 a la mode 1

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

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

## 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

## GOSMOPOLITAN

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

## THE GOVNR

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 & SAILOR JERRY,  
WITH SPLASH OF LIME JUICE 7

## DARK & STORMY

GOSLING'S RUM, HOUSE-MADE GINGER BEER,  
LIME JUICE 8.5

## GINLET

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

## NEW YORK SOUR

BUFFALO TRACE BOURBON,  
LEMON JUICE, MERLOT 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

## SEÑORITA

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

## LAURA PALMER

FIREFLY SWEET TEA VODKA,  
STOLI RAZ VODKA, SPARKLING LEMONADE,  
ICED TEA 7

## WRITER'S BLOCK

LEMONCELLO, BOSTON BITTAHS,  
CHAMPAGNE 9.5

## WINTER BLOSSOM

REYKA VODKA,  
COCCHI AMERICANO VERMOUTH,  
HOPPED GRAPEFRUIT BITTERS,  
CHAMPAGNE, HIBISCUS SYRUP 9

## QUEEN BEE

BOTANIST GIN, HONEY SYRUP,  
LEMON JUICE 9

## THE DAIQUIRI

BRUGAL ANEJO RUM, FRESH LIME,  
SIMPLE SYRUP 7.5

## IRISH TEA

TULLAMORE DEW, CAMOMILE LIQUER,  
HONEY, HOUSE MADE VANILLA BITTERS,  
SERVED HOT 9

## WHITTler

WOODFORD RESERVE RYE, BRANDY,  
MINT SIMPLE SYRUP, LEMON JUICE,  
PLUM BITTERS, ICED TEA 9.5

## HOUSE SAZERAC

BULLEIT RYE, PERNOD, BROWN SUGAR,  
BLACK WALNUT BITTERS,  
HOUSE MADE VANILLA BITTERS 10