GOSPORT TAVERN

LUNCH MENU

APPETIZERS

FRIED GREEN TOMATOES with magnolia sauce 6

FRIED GOSPORT PICKLES with tavern sauce 5

MINI CRAB CAKE FLIGHT with triple sauces 13

HAM & CHEDDAR BUTTERMILK BISCUITS 2 homemade biscuits served with magnolia sauce 4

SANDWICHES

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

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

THE EFFINGHAM shaved brown sugar Virginia ham, granny smith apples, brie and ale mustard on baguette 9

THE DRUNKEN SAILOR sliced pastrami & swiss cheese with tavern slaw and ale mustard on russian rye bread 9

T MILE MARKER ZERO

fresh catch available blackened, broiled or fried on a pretzel roll with lettuce, tomato, red onion and tavern sauce 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

THE COLONEL CRAWFORD grilled chicken breast topped with applewood bacon & swiss, on a pretzel roll with lettuce, tomato & red onion 8

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

THE FAIRGROUND two all beef hot dogs dipped in jalapeño-corn batter, deep fried with your choice of dipping sauce 8

PIG PICKIN ham, braised pork, bacon, siracha aioli & pickled green tomato on toasted baguette 11

TURKEY & PROVOLONE oven roasted turkey, provolone and sundried tomato & basil aioli on toasted pretzel bun 8

(Additional toppings \$1 each)

applewood bacon, caramelized onions, cheese, fried egg, onion rings, sautéed mushrooms, baby spinach, tavern slaw, surryano ham, ham & cider sausage, pimento cheese

ENTRÉES

FISH & CHIPS

crispy haddock in our tavern pour beer batter, served with fries, tavern slaw & jalapeño-corn hushpuppies 11

T PETITE STEAK FRITES 6 oz NY strip grilled to your liking, with our hand-cut fries & pan au jus 14

3 CHEESE, SURRYANO & SPINACH MAC & CHEESE parmesan, cheddar and monterey cheeses tossed with baby spinach, caramelized onion & surryano with gemelli pasta 9

SOUTHERN CRABCAKE LUNCH 4 oz crabcake with half an order of our fried green tomatoes, drizzled with magnolia sauce and garnished with house-pickled hot peppers, one choice of side 14

BUTTERMILK FRIED CHICKEN

buttermilk marinated chicken breast fried in our special blend of seasonings, with a ham & cheddar buttermilk biscuit, country gravy & chips

Sides (\$4)

creamy mac & cheese / tavern slaw / sautéed spinach / hand-cut fries / seasonal vegetable / stone ground grits / cheesy grits / chips / jalapeño-corn hushpuppies / ham & cheddar buttermilk biscuits

Ala Carte

all-beef Hotdog 3 / ham & chedder biscuit 2 / sweet chili braised pork slider 4 buttermilk fried chicken breast 6 / crabcake 12 / fried shrinp (3) 9 / toasted baguette with butter 2

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

Feel free to contact us to place orders for pick-up!





BELLINI

CHAMPAGNE & HOUSE-MADE PEACH PURÉE 7

BLOODY MARY

VODKA, TOMATO JUICE, G. LOVE'S SPECIAL HOT SAUCE, LEMON JUICE, HORSERADISH & WORCESTERSHIRE SAUCE 7

RUBY

FINLANDIA GRAPEFRUIT VODKA, O3 ORANGE LIQUEUR & POMEGRANATE JUICE 8

CAVA COCKTAIL

POEMA, SUGAR, & HOUSE-MADE ORANGE BITTERS 6.5

BACON & EGGS

WOODFORD RESERVE, MAPLE SYRUP, EGG WHITE, & A SPLASH OF LEMON JUICE 7.5

COOL CAT

CATHEAD, RHUBY, A DASH OF GRAPEFRUIT BITTERS, WHITE CRANBERRY JUICE & CHAMPAGNE 8

CHERRY LIME~ADE

PINNACLE CHERRY, MUDDLED LIME & CHERRIES TOPPED WITH 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, & HOT WATER 7.5

GOSMOPOLITAN

FINLANDIA REDBERRY, 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, PIMM'S, MUDDLED CUCUMBER AND LEMON, & SPARKLING LEMONADE 7

RED EYE

TAVERN POUR, ABSOLUT PEPPAR, TOMATO JUICE, G. LOVE HOT SAUCE 7

SOFT & BERRY

BRECKENRIDGE VANILLA PORTER, ROOT, FRAMBOISE, ORANGE CREAM CITRATE 8

CHAMPRIA

CHAMPAGNE, BACARDI SUPERIOR, ST. GERMAINE & MUDDLED BERRIES 8

SIX WATER GROGG

ENGLISH LIGHT ALE & BACARDI SUPERIOR 7

DARK & STORMY

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

GINLET

BOODLES GIN, MUDDLED CUCUMBER, BASIL SIMPLE SYRUP & A SPLASH OF LEMON JUICE 8.5

JULIUS FIELDS

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

MEXICAN RIVIERA

TANTEO JALAPEÑO INFUSED TEQUILA, AGAVE NECTAR, ORANGE JUICE MUDDLED LIME & CUCUMBER, WITH A SALT RIM 8

EQUATE~ADOR

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

JUDY'S LITTLE HELPER

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

EL GRINGO

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

NEW YORK SOUR

BUFFALO TRACE BOURBON, LEMON JUICE & MERLOT 8.5