

GOSPORT TAVERN



APPETIZERS

HAM & CHEDDAR BUTTERMILK BISCUITS with magnolia sauce 4

HERB BREADED MOZZARELLA STICKS with house marinara 8

FRIED GREEN TOMATOES with magnolia sauce 6

ROASTED GARLIC PIMENTO CHEESE with house tortilla crackers 5

FRIED GOSPORT PICKLES with tavern sauce 5

HAND CUT WHITE TRUFFLE PARMESAN FRIES 6

CIDER BRAISED SAUSAGE local ham & cider sausage braised in hard cider & briefly grilled, with ale mustard, roasted red peppers and baguette 8

SOUTHERN ANTIPASTI pickled green tomato, hot pepper and toasted baguette with shaved surryano ham, ham & cider sausage and house pimento cheese small 7 | large 14

GOSPORT GRILLED WINGS tossed in your choice of sauce 9 (buffalo, sweet thai chili, or spicy bbq)

JALAPEÑO-CORN CRAB FRITTERS with tavern sauce 9

SEARED TUNA with chili mint glaze & spicy citrus greens 9

PIMENTO CHEESE STUFFED SHRIMP jumbo shrimp stuffed with our house pimento cheese, dipped in tavern pour beer batter & fried until golden brown 11

SALADS

TAVERN SALAD mixed greens, golden raisins, cucumbers, tomatoes and red onion 6

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

WINTER SALAD blue cheese, red wine & spice poached pear tossed with fall spiced vinaigrette and mixed greens 8

CAPRESE SALAD fresh mozzarella, sliced tomato and basil drizzled with EVOO and balsamic syrup 8

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

WANT MORE ON YOUR SALAD?

chicken 4 | 6 oz NY strip 12
crabcake 12 | 4 oz. salmon 7
4 oz. tuna (seared or blackened) 8

SOUPS

SPICED SQUASH BISQUE with stout molasses drizzle cup 4 | bowl 8

SOUP OF THE DAY market price

SANDWICHES

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

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 thin sliced pastrami and swiss cheese with tavern slaw and ale mustard on toasted russian rye bread 9

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

THE CHESAPEAKE (your choice: blackened, broiled, or fried) jumbo lump crab cake atop pretzel roll with lettuce, tomato, red onion & tavern sauce 13

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

THE CORONARY BURGER

Level 1
8 oz house ground beef, chuck & short rib, 4 oz of tender braised pork, cheese, bacon & LTO on texas toast with chips 14

Level 2
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 22

Level 3
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 sticks & LTO between two grilled cheese buns with a pound of house cut fries 34

(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

(served with your choice of side unless otherwise noted)

SURRYANO, SPINACH & CARAMELIZED ONION MAC & CHEESE 3 cheeses tossed with baby spinach, caramelized onion and shaved surryano with gemelli pasta *no additional side 17

BUTTERMILK FRIED CHICKEN WITH COUNTRY GRAVY fried crispy in our special blend of seasonings, with a ham & cheddar buttermilk biscuit 16

STEAK FRITES 12 oz NY strip pan seared, with our hand-cut fries & pan sauce *no additional side 21

JUMBO LUMP CRABCAKES your choice: broiled, blackened or fried, with creole-honey aioli 22

BEER-B-Q SHRIMP & GRITS jumbo shrimp sautéed with peppers, onions, and surry sausage, with our sweet lager bbq over stone ground grits (available fried or sautéed) *no additional side 19

TAVERN FISH AND CHIPS crispy haddock in our tavern pour beer batter served with hand cut fries, tavern slaw and jalapeño-corn hush puppies *no additional side 12

TAVERN PIE (SHEPHERDS PIE) house ground beef, chuck & short rib simmered in a burgundy gravy with root vegetables, topped with whipped potatoes and baked golden brown *no additional side 14

CORIANDER & BLACK PEPPER SEARED TUNA with fennel slaw & spicy tomato sauce 19

SURRYANO SALMON atlantic salmon wrapped in surryano ham, pan seared and finished with a sweet & sour bing cherry sauce 21

SLOW COUNTRY PORK tender tomato braised pork shoulder over creamy stone ground pimento cheese grits with crispy surryano and flash sautéed greens *no additional side 16

DESSERTS

WHISKEY WALNUT PIE 7

PEACH COBBLER BRÛLÉE ½ peach cobbler, ½ crème brûlée 7

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

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.

HOUSE-MADE SIDES

(ALA CARTE \$4 EACH)

CREAMY MAC & CHEESE
JALAPEÑO-CORN HUSHPUPIES | TAVERN SLAW
SAUTÉED SPINACH | HAND-CUT FRIES | SEASONAL VEGETABLE
FRESH FRIED CHIPS | HAM & CHEDDAR BUTTERMILK BISCUITS
ROASTED GARLIC WHIPPED POTATOES

ALA CARTE

ALL-BEEF HOTDOG 3 | HAM & CHEDDAR BISCUIT 2
SWEET CHILI BRAISED PORK SLIDER 4
BUTTERMILK FRIED CHICKEN BREAST 6
CRABCAKE 12 | FRIED SHRIMP (3) 9
TOASTED BAGUETTE WITH BUTTER 2



COCKTAILS & MIXED DRINKS



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 TEATY

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