

# GOSPORT TAVERN



## APPETIZERS

### LOADED TAVERN CHIPS

house chips topped with pulled pork or chicken, cheddar jack cheese, fresh pico de gallo, and jalapeños 12

### HAM & CHEDDAR BUTTERMILK BISCUITS

with magnolia sauce or country gravy 4

### FRIED GREEN TOMATOES

with magnolia sauce 6

### ROASTED GARLIC PIMENTO CHEESE

served with house-made tortilla chips 5

### FRIED GOSPORT PICKLES

with tavern sauce 5

### BUFFALO CHICKEN DIP

served with house-made tortilla chips 10

### HAND CUT WHITE TRUFFLE PARMESAN FRIES

served with lemon-basil aioli 6

### BAKED GOAT CHEESE PLATE

warm goat cheese, country ham, salami, roasted red peppers, pickled green tomato, dried cranberry, balsamic reduction, mixed berry jam, toasted baguette 14

### TOTS

“latke” style tots, topped with goat cheese over house-made apple sauce 8

### 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 10 (chipotle honey BBQ, buffalo and Thai chili)

### FRIED OYSTERS

lightly dusted and fried local oysters served with bay aioli 11

### FRIED CALAMARI

served with lemon-basil aioli 8

### BLACKENED TUNA

seared blackened tuna, soy-ginger greens, fresh pico 10

## HOUSE-MADE SIDES

(ALA CARTE \$5 EACH)

Creamy Mac & Cheese | Tavern Slaw  
Sautéed Spinach | Seasonal Vegetable  
Hand-cut Fries | Fresh Fried Chips  
Grit Cake | Garlic Roasted Green Beans  
Roasted Garlic Mashed Potatoes  
Jalapeño-Corn Hushpuppies  
Stone Ground Grits | Creamed Corn  
Ham & Cheddar Buttermilk Biscuits  
Roasted Asparagus | Tavern Risotto

## ALA CARTE

Ham & Cheddar Biscuit 2  
Crabcake 11 | Fried Shrimp (3) 9  
Buttermilk Fried Chicken Breast 5  
Toasted Baguette w/butter 2

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

## SOUPS & SALADS

### SOUP OF THE DAY cup 4 | bowl 8

### HOMEMADE CHICKEN NOODLE

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

### TAVERN SALAD

mixed greens, cucumber, tomato, red onion and house-made croutons 7

### SPINACH SALAD

bacon, goat cheese & candied walnuts tossed with baby spinach and a honey-cider vinaigrette 9

### CAESAR SALAD

romaine lettuce, shredded parmesan cheese and house-made croutons, tossed in caesar dressing 9

### CAPRESE SALAD

fresh mozzarella and sliced tomato with a basil-walnut pesto and balsamic drizzle 9

### WEDGE

iceberg lettuce, bacon, tomato, and red onion with blue cheese dressing 7

### WANT MORE ON YOUR SALAD?

add chicken 4 | add 4 oz salmon 7  
add fried chicken tenders 5  
add buttermilk fried chicken breast 5  
add crabcake 11 | add 6 oz ribeye 9  
add 4 oz tuna (seared or blackened) 7  
add shrimp (4) 8 | add fried oysters 8

## ENTREES

### SEAFOOD RISOTTO

parmesan risotto tossed with fresh pico and topped with flash fried arugula and your choice of salmon, tuna, or shrimp cooked to your liking 22

### TAVERN MAC & CHEESE

rich cheese sauce tossed with rotini 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-glacé, with asparagus and garlic mashers 24

### JUMBO LUMP CRABCAKES

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

### COUNTRY STYLE SHRIMP & GRITS

jumbo shrimp with sauteed peppers, onions and sausage over pimento cheese grits topped with white gravy 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

### BRAISED PORK SHOULDER

slow roasted pork shoulder, topped with home-made apple sauce & pickled red onion, served over fried grit cakes and arugula 18

### CAJUN CRAB PASTA

jumbo lump crab meat, andouille sausage, rotini pasta, tomatoes, spinach and parmesan cheese in a cajun cream sauce 23

### CHILI GLAZED SALMON

grilled salmon filet topped with a sweet chili glaze on a bed of soy-ginger greens with garlic roasted green beans 22

## SANDWICHES

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

### THE CORONARY BURGER

**Level 1 - \$14**

80/20 ground beef patty, grilled to your liking, cheese, bacon, pulled pork & LTO on sourdough toast with chips

**Level 2 - \$22**

fresh 8 oz 80/20 ground beef patty, grilled to your liking, cheese, bacon, a fried egg, house pickled peppers & LTO on sourdough toast, topped with two beer battered onion rings with a handful of house cut fries

**Level 3 - \$34**

fresh 8 oz 80/20 ground beef patty, grilled to your liking, buttermilk buffalo fried chicken breast, cheese, bacon, a fried egg, house pickled peppers, beer battered onion rings & LTO between two grilled cheese buns with a pound of house cut fries

### THE OLDE TOWNE

fresh 8 oz 80/20 ground beef patty, grilled to your liking on a pretzel or kaiser roll with lettuce, tomato and red onion 9

### **Additional Toppings \$1 each**

bacon, sauteed onions, cheese, fried egg, beer battered onion rings, sauteed mushrooms, baby spinach

### FRENCH DIP

shaved prime rib, provolone cheese on a toasted baguette with au jus 12

### GRILLED CHEESE

sour dough, country ham, pimento cheese, sliced tomato 11

### THE PAISAN

ham, salami, provolone, vinaigrette, pesto, arugula, tomato, onion, on baguette 12

### SOUTHERN CORDON BLUE

fried chicken breast, country ham, bacon, & swiss on a pretzel roll with honey mustard 12

### THE SMITHY

slow roasted thai chili pork & house-made pickles on brioche 11

### TURKEY & BACON

turkey, bacon, provolone, lettuce, tomato, red onion, dressed with lemon basil aioli on a toasted hoagie roll 10

### THE DRUNKEN SAILOR

sliced house-made pastrami with tavern slaw, swiss cheese, & ale mustard on grilled marble rye 10

### THE CHESAPEAKE

jumbo lump crab cake on a pretzel roll with lettuce, tomato, red onion and tavern sauce (available blackened, broiled or fried) 14

### TASSO & CHEESE

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

We offer a 10% discount to uniformed military and emergency service members.





# 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

## P CUP

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

## CHAMPRIA

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

## DARK & STORMY

GOSLING'S 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

## NEW YORK SOUR

BUFFALO TRACE BOURBON,  
LEMON JUICE, MERLOT 8.5

## JULIUS FIELDS

STOLI "O" VODKA, BLUE CHAIR BAY RUM,  
HOUSE-MADE ORANGE 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

## THE DAIQUIRI

BRUGAL ANEJO RUM, FRESH LIME,  
SIMPLE SYRUP 7.5

## PORT BEACH

MALIBU, TRIPLE SEC, LIME, CREAM,  
PINEAPPLE 7.5

## DESTINATION HAMPSHIRE

STRANGE MONKEY GIN,  
HONEY CITRUS SIMPLE SYRUP, SOLERNO,  
TOPPED WITH CHAMPAGNE 9

## STOKES BAY

KNOB CREEK RYE, SIMPLE SYRUP, OJ,  
GINGER BEER 8.5

## SUNDANCE

STOLI BLUEBERRY, MUDDLED LEMON,  
SODA WATER 8

## BELLEASE

BELLE ISLE HONEY HABANERO,  
CAPTAIN MORGANS SPICED RUM, LIME,  
PINEAPPLE, OJ, JERK SEASONING RIM 8.5

## SPIRIT OF GOSPORT

SAILOR JERRY, DISARONNO AMARETTO,  
ORANGE BITTERS, LIME 8.5

## LAZY RIVER

BELLE ISLE MOONSHINE,  
DOMAIN DE CANTON GINGER LIQUEUR,  
MUDDLED STRAWBERRIES,  
MINT SIMPLE SYRUP, SODA WATER 8.5

## FIRE ISLAND

JOSE CUERVO CINGE, TRIPLE SEC,  
PEACH JUICE, LIME JUICE, SUGAR RIM 7.5

## WHISKEY FLIGHT

ASK YOUR SERVER FOR DETAILS