

GOSPORT TAVERN



APPETIZERS

LOADED TAVERN CHIPS

house chips topped with pulled pork or chicken, cheddar jack cheese, fresh pico de gallo, and jalapeños 10

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 zesty ranch dip and house-made tortilla chips 10

HAND CUT WHITE TRUFFLE PARMESAN FRIES

served with lemon-basil aioli 6

SOUTHERN ANTIPASTI

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

TOTS

“latke” style tots, fire roasted fuji apple sauce, goat cheese 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 9 (chipotle honey BBQ, buffalo and Thai chili)

FRIED OYSTERS

lightly dusted and fried local oysters served with bay aioli 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

Grit Cake | Creamed Corn

Roasted Garlic Mashed Potatoes

Jalapeño-Corn Hushpuppies

Stone Ground Grits

Ham & Cheddar Buttermilk Biscuits

Roasted Asparagus | Jasmine Rice

Tavern Risotto

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 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

buttermilk fried chicken breast 5

add crabcake 9 | 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 or tuna cooked to your liking 21

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 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 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

tender slow braised pork topped with pickled red onion, over fire roasted fuji apple sauce and fried grit cakes 18

SANDWICHES

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

THE CORONARY BURGER

Level 1 - \$14

fresh 8 oz 80/20 ground beef patty, grilled to your liking, cheese, bacon & LTO on Texas 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 Texas 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 hoagie roll served with a side of au jus 11

GOSPORT GRILLED CHEESE

pimento cheese, house bacon and tomato served on Texas toast 9

PULLED PORK SANDWICH

slow braised pork, brie, fire roasted fuji apples, pickled red onion on a kaiser roll 11

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

ALA CARTE

Ham & Cheddar Biscuit 2

Crabcake 12

Buttermilk Fried Chicken Breast 5

Fried Shrimp (3) 9

Beer Bread w/housemade compound butter 4

Toasted Baguette w/butter 2



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 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 & 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

WHITTLES

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