

# 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 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

## 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