

GOSPORT TAVERN



APPETIZERS

FRIED MOZZARELLA

House mozzarella sticks, panko breaded and deep fried. Served with marinara 7

DEVILED EGGS CARBONARA

with crispy surryano ham and cracked black pepper 6

HAM & CHEDDAR BUTTERMILK

BISCUITS with magnolia sauce 4

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

GOAT CHEESE & HERB TATER TOTS

with roasted red pepper ketchup 6

SOUTHERN ANTIPASTI

pickled green tomato, cucumber & hot pepper, toasted baguette, shaved Surryano ham, house-cured tasso and roasted garlic pimento cheese small 7 | large 14

GOSPORT GRILLED WINGS

deep fried, tossed in your choice of sauce, then grilled 9

(Buffalo, Maple Bourbon BBQ, Sweet Thai Chili)

SEARED TUNA

with chili mint glaze & spicy citrus greens 9

SOUPS & SALADS

SOUP OF THE DAY cup 4 | bowl 8

CHICKEN AND DUMPLINGS

Chicken and vegetables in a savory broth with home made dumplings cup 4 | bowl 8

TAVERN SALAD mixed greens, cucumber, tomato, red onion and dried cherries 6

SPINACH SALAD bacon, goat cheese & candied walnuts tossed with baby spinach and a honey-cider vinaigrette 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 crabcake 12 | add 8 oz NY strip 12

add 4 oz tuna (seared or blackened) 8

add shrimp (3) 9

SANDWICHES

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

TAVERN CLUB

roasted turkey, swiss cheese, shaved honey ham, cheddar, house bacon, pickled green tomato lettuce and onion on texas toast with sriracha aioli 10

CAPRESE GRILLED CHEESE

fresh mozzarella, sliced tomato and surryano ham with a basil-walnut pesto and balsamic drizzle on toasted baguette 11

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

sliced house made pastrami & Swiss cheese with tavern slaw and ale mustard on Russian rye bread 9

THE SMITHY

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

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

THE CORONARY BURGER

Level 1 - \$14

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

Level 2 - \$22

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

Level 3 - \$34

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

Additional Toppings \$1 each

house bacon, caramelized onions, cheese, fried egg, onion rings, sautéed mushrooms, baby spinach, tavern slaw, Surryano ham, pimento cheese

ENTREES

PEPPERED AHI STEAK

with a wasabi-potato croquette and roasted asparagus with a white truffle and ponzu reduction 20

NY STRIP STEAK

pan seared with a choice of garlic whipped potatoes or mashed sweet potatoes with a rosemary and white truffle compound butter 21

OVEN ROASTED SALMON

over risotto topped with fresh tomato relish and crispy house bacon 22

TAVERN MAC & CHEESE

rich cheese sauce tossed with gemelli pasta 14

Add on: shrimp (3) 9 | tasso 3

bacon 2 | fried chicken 4

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

JUMBO LUMP CRABCAKES

your choice: broiled, blackened or fried, with Creole-honey aioli with choice of side 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) 19

TAVERN FISH & CHIPS

crispy haddock in our house beer batter served with hand-cut fries, tavern slaw and jalapeno-corn hush puppies 12

HICKORY SMOKED CHICKEN POT PIE

chunks of hickory smoked chicken breast, root vegetables, potatoes and corn simmered in a savory broth topped with crispy puff pastry 14

SLOW COUNTRY PORK

tender tomato braised pork shoulder over creamy pimento cheese grits with crispy house smoked bacon and flash sautéed greens 16

DESSERTS

PUMPKIN-BOURBON CHEESECAKE 7

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

BANANA'S FOSTER BRULEE

1/2 Banana's Foster, 1/2 Creme Brulee 7

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 | TAVERN SLAW | SAUTÉED SPINACH
HAND-CUT FRIES | SEASONAL VEGETABLE
FRESH FRIED CHIPS | JALAPEÑO-CORN HUSHPUPPIES
STONE GROUND GRITS | HAM & CHEDDAR BUTTERMILK BISCUITS
ROASTED GARLIC WHIPPED POTATOES | ROASTED ASPARAGUS
BOURBON MASHED SWEET POTATOES | TAVERN RISOTTO

ALA CARTE

HAM & CHEDDAR BISCUIT 2
SWEET CHILI BRAISED PORK SLIDER 4
CRABCAKE 12
BUTTERMILK FRIED CHICKEN BREAST 6
FRIED SHRIMP (3) 9
TOASTED BAGUETTE W/BUTTER 2



COCKTAILS & MIXED DRINKS



RUBY

FINLANDIA GRAPEFRUIT VODKA,
PATRON CITRONGE, POMEGRANATE JUICE 8

COOL CAT

AMERICAN REVOLUTION VODKA, RHUBY,
DASH OF GRAPEFRUIT BITTERS,
WHITE CRANBERRY JUICE, CHAMPAGNE 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

HOT TEATTY

ABSOLUT WILD TEA, GRAND MARNIER,
HOUSE-MADE VANILLA BITTERS, HONEY.
SERVED HOT 7.5

GOSMOPOLITAN

THREE OLIVES RANGTANG,
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 & BACARDI SUPERIOR 7

DARK & STORMY

CRUZAN BLACK STRAP 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

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

EQUATE~ADOR

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

JUDY'S LITTLE HELPER

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

EL GRINGO

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

NEW YORK SOUR

BUFFALO TRACE BOURBON,
LEMON JUICE, MERLOT 8.5

GAINSBURG

GREY GOOSE LA POIR, CHAMBORD,
PINEAPPLE JUICE,
SPASH SPARKLING MOSCATO 8.5

BOCA CHICA

SAILOR JERRY SPICED RUM, PATRON CITRONGE,
LIME JUICE, GRENADINE, PINEAPPLE JUICE,
OJ, DARK RUM FLOAT 7.5

SEÑORITA

1800 COCONUT WATER TEQUILA,
PATRON CITRONGE, LIME JUICE,
PINEAPPLE JUICE 8

LAURA PALMER

ABSOLUT WILD TEA VODKA,
STOLI RAZ VODKA, SPARKLING LEMONADE,
ICED TEA 7