Welcome to Tuscarora Mill

First Courses

Corn Chowder Bacon, Potato Hay 8/10

Seared Beef Fondue ~*Blue Cheese, Truffle Salt 14

Chicken & Shrimp Spring Rolls ~
Cucumber Mignonette & Daikon Slaw 14+

Oysters on the Half Shell ~*
Mignonette & Sriracha Cocktail Sauce AQ

Honey Sriracha Glazed Pork Belly
Pimento Cheese Grits, Pickled Jalapeno & Radish 16

Jumbo Lump Crab Cake ~
Thai Mustard Cream, Avocado Corn Relish 22

Honey Goat Cheese Dip ~ Smoked Bacon,
Green Onions, Balsamic, Toast Points 14

Crispy Calamari~ Harissa Aioli 17+

Fried Green Tomatoes ~
Pimento Cheese & Tomato Jam 12+

Crispy Chicken Wings~
Tangy Hot & Spicy, Celery, Blue Cheese 16+

Maine Lobster~
Sweet Potato Polenta, Savory Lobster Butter 19

Crispy Chesapeake Oysters~
Creamed Spinach, Curry Aioli, Black Salt 16+

Shotgun Shrimp ~ Asian Slaw, Green Onion,
Sweet Chili Sauce, Crispy Wontons 16

Steamed Maine Mussels Tomatoes, Paprika
Butter, Olives, Capers, White Wine, Grilled Ciabatta 18

Salads

Add on to any Salad: Chicken 10 Scallops, Shrimp, Salmon 14 or Flank Steak* 16

Grilled Lemongrass Chicken Skewers ~
Green Soba Noodle Salad, Cucumber,
Red Onion, Daikon Slaw & Sesame Soy Vinaigrette 16+

Flank Steak* ~ Crisp Romaine, Corn Relish,
Grilled Onion, Hard Boiled Egg & Chipotle Ranch 26

House ~ Local Greens, Asiago, Sunflower Seeds,
Tomato & Champagne Vinaigrette 9

Sweet Berry Salad ~
Mixed Greens, Strawberries, Mandarin Oranges,
Feta, Candied Pecans, Raspberry Vinaigrette 12

Caesar ~ Romaine, Romano & Croutons 9

Grain ~ Quinoa, Black Beans, Squash,
Cranberries, Arugula, Pine Nuts, Beets,
Feta & Honey Mustard Vinaigrette 12

Seafood Salad* ~ Shrimp, Lump Crab,
Peppered Tuna, Avocado, Mango, Tomato,
Local Greens & Madras Curry Oil 26

Baby Wedge ~ Baby Iceberg,
Bacon, Tomato, Tobacco Onions
& Smoked Gorgonzola Dressing 11

Main Courses

Creekstone Prime Filet Mignon* ~
Cauliflower Potato Gratin, Gorgonzola Bordelaise
& Bacon Braised Brussels Sprouts 49

Pan Seared Scottish Salmon
Baby Bok Choy, Fingerling Potatoes, Fennel,
Shitakes, & Lemongrass Tomato Broth 39

Braised Lamb Shank ~
Curry & Acorn Squash Risotto, Roasted Carrots and
Leeks, Red Wine Bordelaise 48

Meatloaf ~ Whipped Potatoes, Broccoli,
Roasted Tomato, Red Wine Mushroom Sauce 19+

Gulf Shrimp & Grits ~ Spinach, Tomatoes,
Madeira, Virginia Ham, Parmesan & Country Grits 26

Grilled Duck Breast*
Parmesan Spaetzle, Roasted Butternut Squash,
Wild Mushrooms & Bacon Fig Sauce 36

Seafood Brodetto ~ Salmon, Mussels, Shrimp
& Parmesan Polenta in Saffron Tomato Broth 27

Grilled Pork Ribeye* ~ Benton's Bacon, Cherry
Glaze, Sweet Potato Polenta with Fennel & Apples 34

Grilled Flank Steak* ~
Bourbon Molasses Glaze, Whipped Potatoes,
Sauteed French Beans, Corn & Sweet Onions 28

Moroccan Roasted Chicken ~
Sauteed Couscous, Peppadew, Chickpeas, Yellow
Peppers, Red Onions, Harissa-Cilantro Sauce 29

Grilled Beef Tips & Scallops* ~
Whipped Potatoes, Carrots, Greens Beans,
Red Wine & Horseradish Béarnaise Sauce 40

Smoked Chicken Rigatoni ~ Spinach, Smoked
Bacon, Caramelized Onions, Peas, Romano Cream 24+

Grilled Creole Seasoned Trout ~
Lump Crab Meat, Almond Butter, Whipped Potatoes,
Asparagus, Carrots & Capers 22/30

Pumpkin Ravioli ~Sherry Goat Cheese Cream,
Julienne Vegetables, Spiced Walnuts, Pumpkin Seed Oil 26
+ *With Scallops, Shrimp or Salmon add 14*

Crab Cakes ~ Warm Fingerling Potato
& Green Bean Salad, Lemon & Leek Aioli MKT

Sandwiches & Such

Grilled Angus Burger* ~ Pat LaFrieda, NYC
Fully Garnished with Smoked Cheddar 19
~ Add Smoked Bacon 2.50 ~ Sub Blue Cheese 1.50

Blackened Fish Tacos ~ Seared Tilapia, Jalapeño,
Shredded Cabbage, Pico de Gallo, & Lime Cream 16

The Veggie Burger ~ Avocado, Chipotle Ranch,
Salsa, SSU8-Grain Bun with a Green Bean Salad 15

The Barn Yard "au Jus" ~ Smoked Beef Brisket
& Pork, Caramelized Onions, Provolone,
Pepper Spread, Arugula on Everything Ciabatta 18

Blackened Chicken BLT & C ~
Havarti, Guacamole, Everything Ciabatta 17

House Made Pastrami Reuben ~ Loaded High
on Marbled Rye, Swiss, Sauerkraut, Russian Dressing 19

* Consuming raw or under-cooked foods increases the risk of food-borne illness Desserts & Breads by South Street Under
Feeling a little Brunchie on Sundays? Join us for our County Famous Buffet!
+ Items Can Not be made Gluten Free *Gluten Free Bun/Toast 2.50*