# Welcome to Tuscarora Mill

## First Courses

**Corn Chowder** Bacon, Potato Hay 7 / 9

**Seared Beef Fondue** ~*Blue Cheese, Truffle Salt14

**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 21

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

**Crispy Calamari**~ Harissa Aioli 16+

**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** Tomato, Paprika
Butter, Olives, Capers & White Wine 17

## Salads

*Add 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,
Cracked Pepper, 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 Ora King Salmon**
Curry & Acorn Squash Risotto, Turmeric Roasted Baby
Carrots and Leeks, & Harissa Beurre Blanc 39

**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

**Elysian Farm Roasted Rack of Lamb** ~
Whipped Potatoes, French Beans, Sweet Onion,
Roasted Baby Carrots & Red Wine Sauce 54

**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 Pork Ribeye*** ~ Benton's Bacon, Cherry
Glaze, Sweet Potato Polenta with Fennel & Apples 33

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

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

**Grilled Beef Tips & Scallops*** ~
Whipped Potatoes, Carrots, Greens Beans,
Red Wine & Horseradish Béarnaise Sauce 39

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

**Mushroom Ravioli** ~ Sauteed Spinach, Pine Nuts,
Dried Cranberries, Romano, Sage Brown Butter 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 1.50 ~ Sub Blue Cheese 1.00

**Blackened Fish Tacos** ~ Seared Tilapia, Jalapeño,
Shredded Cabbage, Pico de Gallo, & Lime Crema 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*