

# WELCOME TO TUSCARORA MILL

## FIRST COURSES

CORN CHOWDER Bacon, Potato Hay 7 / 9

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 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 HALIBUT -  
Cauliflower "Rice", Baby Arugula, Peas,  
Roasted Sweet Potatoes & Lime Mango Vinaigrette 39

GRILLED RACK OF LAMB\* -  
Sweet Potato Gnocchi, Sauteed Italian Broccoli,  
Hazelnuts, Rosemary Sauce 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

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 34

SEAFOOD BRODETTO - Salmon, Mussels, Shrimp  
& Parmesan Polenta in Saffron Tomato Broth 27

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

SPRING RISOTTO - Asparagus, Wild Leeks, Spinach,  
Fiddlehead Ferns, Zucchini & Burrata Cheese 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*