

GLUTEN FREE DINNER

CORN CHOWDER BACON 6/8

OYSTERS ON THE HALF SHELL*
MIGNONETTE, COCKTAIL SAUCE AQ

CHILLED CRAB AND BACON DIP
GREEN ONION, GLUTEN FREE TOAST POINTS 12

CAESAR SALAD ROMAINE, ROMANO 9

SEARED BEEF FONDUE*
BLUE CHEESE CREAM, GLUTEN FREE TOAST
POINTS, TRUFFLE SALT 14

CRISP ROMAINE SALAD
PEAR VINAIGRETTE, JICAMA, TOASTED ALMONDS,
FETA CHEESE, FRESH PEARS 11

HOUSE SALAD
CHAMPAGNE VINAIGRETTE, ASIAGO,
SUNFLOWER SEEDS, TOMATO 9

BABY WEDGE SALAD
SMOKY GORGONZOLA DRESSING, BACON,
TOMATO 11

BBQ BACON WRAPPED SHRIMP
CORN SALSA, GRILLED ONION, CHIPOTLE CREAM 14

SNAKE RIVER FARM FILET MIGNON*
CAULIFLOWER GRATIN, BACON BRAISED BRUSSEL
SPROUTS, & GORGONZOLA BORDELAISE 48

CRAB CAKES
BENTON'S BACON, LEMON-LEEK
AIOLI, WARM FINGERLING POTATO
& GREEN BEAN SALAD 30

SEAFOOD SALAD*
SHRIMP, LUMP CRAB, SEARED TUNA,
AVOCADO, MANGO, TOMATOES,
MADRAS CURRY OIL, BLACK SALT 20

GRILLED HUDSON VALLEY DUCK BREAST*
POTATO HASH BROWN, BRAISED KALE,
CHERRIES, HICKORY GLAZE 25

PAN SEARED HALIBUT
CAULIFLOWER "RICE", BABY ARUGULA, CRISPY
SWEET POTATO, MANGO-LIME VINAIGRETTE 32

GRILLED BEEF & SEARED SCALLOPS *
WHIPPED POTATOES, ROASTED BABY CARROTS
& FRENCH BEANS, RED WINE &
HORSERADISH-BÉARNAISE SAUCES 32

TUSKIE'S GAME PLATE
OUR FAVORITE EXOTIC MEATS |AQ

GRILLED PORK RIBEYE
BENTON'S BACON, CHERRY GLAZE, ROASTED SWEET
POTATOES, FENNEL & APPLE SLAW 29

GULF SHRIMP & GRITS
SPINACH, TOMATOES, MADEIRA,
VIRGINIA HAM, COUNTRY GRITS 23

TOMATO & SPINACH RISOTTO
GRILLED VEGETABLES, FRESH BASIL,
KALE PESTO, SMOKED ROMANO 18
-GREAT WITH SCALLOPS OR SHRIMP 10

HERBIVOROUS
PORTABELLA MUSHROOM WITH SMOKED
RATATOUILLE, MARINARA, FETA,
BABY CARROTS, & ASPARAGUS 19
-GREAT WITH SCALLOPS, SHRIMP OR SALMON 10

SEAFOOD BRODETTO
FISH, MUSSELS & SHRIMP, PARMESAN POLENTA,
SAFFRON TOMATO BROTH 26

AYRSHIRE FARMS ORGANIC CHICKEN
ROASTED RED BLISS POTATOES, BABY CARROTS,
CIPOLLINI, RED WINE SAUCE 27

GRILLED CREOLE SPICED BRANZINO
LUMP CRAB, ALMOND BUTTER, RED BLISS
POTATOES, ASPARAGUS, CAPERS 20 / 28

VEGETARIAN & VEGAN

HERBIVOROUS
PORTABELLA MUSHROOM WITH SMOKED
RATATOUILLE, MARINARA, FETA,
BABY CARROTS, & ASPARAGUS 19
-VEGAN WITHOUT FETA

EGGPLANT PARMESAN
ANGEL HAIR WITH SAUTÉED SPINACH,
TOMATO, AND BASIL TOMATO SAUCE 16
VEGETARIAN BUT NOT VEGAN

HOUSE SALAD
CHAMPAGNE VINAIGRETTE, ASIAGO,
SUNFLOWER SEEDS, TOMATO 9
-VEGAN WITHOUT ASIAGO

HOUSE MADE VEGAN RIGATONI
WILD MUSHROOM, ZUCCHINI & SQUASH,
SPINACH, TOMATOES, FRESH BASIL,
EXTRA VIRGIN OLIVE OIL 18

TOMATO & SPINACH RISOTTO
GRILLED VEGETABLES, FRESH BASIL,
KALE PESTO, SMOKED ROMANO 18
-VEGAN WITHOUT ROMANO

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Please let your server know of any allergies or dietary restrictions. The chef will create something special you are sure to enjoy!*

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