

GLUTEN FREE LUNCH

CORN CHOWDER Bacon, 6 / 8

OYSTERS ON THE HALF SHELL* A.Q.
Mignonette, Sriracha Cocktail Sauce

CHILLED CRAB AND BACON DIP 13
Green Onion, Gluten Free Toast Points

SEARED BEEF FONDUE* 12
Blue Cheese Cream, Truffle Salt,
Gluten Free Toast Points,

BBQ Bacon Wrapped Shrimp 14
Corn Salsa, Grilled Onion, Chipotle Cream

GRAIN SALAD 11
Quinoa, Black Beans, Butternut Squash, Dried
Cranberries, Baby Arugula, Pine Nuts,
Roasted Beets, Feta, Honey Mustard Vinaigrette

HOUSE SALAD 7
Champagne Vinaigrette, Asiago,
Sunflower Seeds, Tomato

BABY WEDGE SALAD 9
Smoky Gorgonzola Dressing,
Bacon, Tomato

CAESAR SALAD Romaine, Romano 7

BLACKENED CHICKEN BTL & C 16
HAVARTI, AVOCADO,
CHIPOTLE RANCH CREAM

THE BARNYARD "AU JUS" 15
SMOKED BEEF BRISKET & PORK, CARAMELIZED
ONIONS, AGED PROVOLONE, PEPPER SPREAD

GULF SHRIMP & GRITS 18
Spinach, Tomatoes, Madeira,
Virginia Ham, Country Grits

CRAB CAKES 23
Benton's Bacon, Lemon-Leek
Aioli, Warm Fingerling Potato
& Green Bean Salad

SEAFOOD SALAD* 19
Shrimp, Lump Crab, Seared Tuna,
Avocado, Mango, Tomatoes,
Madras Curry Oil, Black Salt

SEAFOOD BRODETTO 23
Fish, Mussels & Shrimp, Parmesan Polenta,
Saffron Tomato Broth

ROASTED BUTTERNUT SQUASH RISOTTO 17
Spinach, Braised Leeks, Pepitas, Crispy Sage Leaf,
Goat Cheese, Crispy Sweet Potato
-Great with Scallops, Shrimp or Salmon 10

GRILLED ALL ANGUS 8OZ. BURGER* 16
PAT LAFRIEDA BEEF, SMOKED CHEDDAR,
LETTUCE, TOMATO, ONIONS, PICKLES
- ADD SMOKED BACON 2.50 SUB BLUE CHEESE 1.00

HOUSE MADE PASTRAMI REUBEN 17
LOADED HIGH ON A GLUTEN FREE BUN, SWISS
CHEESE, SAUERKRAUT, RUSSIAN DRESSING

GRILLED CREOLE SPICED TROUT 14 / 20
Lump Crab, Almond Butter,
Whipped Potatoes, Asparagus, Capers

VEGETARIAN & VEGAN

HOUSE SALAD 7
CHAMPAGNE VINAIGRETTE,
SUNFLOWER SEEDS, TOMATO
-VEGAN WITHOUT ASIAGO

THE VEGGIE BURGER 12
AVOCADO, SALSA, 8-GRAIN BUN
& SALAD WITH CHOICE OF DRESSING

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

EGGPLANT PARMESAN 13
ANGEL HAIR WITH SAUTÉED SPINACH,
TOMATO, AND BASIL TOMATO SAUCE
-VEGETARIAN BUT NOT VEGAN

ROMAINE SALAD 11
PEAR VINAIGRETTE, JICAMA, TOASTED ALMONDS,
FETA CHEESE, FRESH PEARS
-VEGAN WITHOUT FETA

VEGETARIAN BEET & GOAT CHEESE RAVIOLI 18
SHERRY GOAT CHEESE CREAM, SPICED WALNUTS,
JULIENNE VEGETABLES, PUMPKIN SEED OIL

VEGAN BUTTERNUT SQUASH RISOTTO 17
SPINACH, BRAISED LEEKS, PEPITAS, CRISPY SAGE
LEAF, GOAT CHEESE, CRISPY SWEET POTATO

*At Tuscarora Mill we pride ourselves in crafting delicious food for each and every one of our guests.
Please let your server know of any allergies or dietary restrictions. The chef will create something special you are sure to enjoy!*

GLUTEN FREE DINNER

CORN CHOWDER BACON 6/8

OYSTERS ON THE HALF SHELL*
Mignonette, Cocktail Sauce AQ

HOT 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

HOUSE SALAD

Champagne Vinaigrette, Asiago,
Sunflower Seeds, Tomato 9

BABY WEDGE SALAD

Smokey Gorgonzola Dressing,
Bacon, Tomato 11

BBQ BACON WRAPPED SHRIMP

Corn Salsa, Grilled Onion, Chipotle Cream 14

CREEKSTONE FARM PRIME 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 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

LONG CUT BEEF SHORT RIB

Slow Braised with Scalloped Potatoes,
Roasted Trumpet Mushrooms,
Tomato Bordelaise & Creamy Spinach 41

ROASTED BUTTERNUT SQUASH RISOTTO
Spinach, Braised Leeks, Pepitas
and Goat Cheese 18

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

SEAFOOD BRODETTO

Selected Fish, Mussels & Shrimp, Parmesan
Polenta, Saffron Tomato Broth 26

AYRSHIRE FARMS ORGANIC CHICKEN

Roasted Fingerling Potatoes, Baby Carrots,
Cipollini, Red Wine Sauce 27

GRILLED CREOLE SPICED RAINBOW TROUT

Lump Crab, Almond Butter, Whipped Potatoes,
Asparagus, Capers 20 / 28

VEGETARIAN & VEGAN

EGGPLANT PARMESAN

Angel Hair with Sautéed Spinach,
Tomato, and Basil Tomato Sauce 16

VEGETARIAN BUT NOT VEGAN

ROASTED BUTTERNUT SQUASH RISOTTO

Spinach, Braised Leeks, Pepitas,
Crispy Sweet Potatoes 18

Vegetarian But Not Vegan

SAUTÉED MARSALA MUSHROOMS 7

SAUTÉED FRESH SPINACH

with Extra Virgin Olive Oil 6

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

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