

GLUTEN FREE DINNER

CORN CHOWDER 6 / 8

OYSTERS ON THE HALF SHELL*
Mignonette, Cocktail Sauce AQ

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

CAESAR SALAD Romaine, Romano 9

SEARED BEEF FONDUE*
Blue Cheese Cream, Gluten Free Toast
Points, Truffle Salt 14

MAINE LOBSTER
Sweet Potato Polenta Savory Lobster Butter 17

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

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

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

TOMATO & SPINACH RISOTTO
Grilled Vegetables, Fresh Basil,
Kale Pesto, Smoked Romano 18

GRILLED DUCK BREAST*
Bacon Cheese Grits, Braised Kale,
Cherries, Hickory Glaze 29

PAN SEARED HALIBUT
Cauliflower "Rice", Baby Arugula,
Crispy Carrots, Mango-Lime Vinaigrette 31

GRILLED LAMB CHOPS
Spicy Salsa Verde, Quinoa Tabbouleh, Herb salad 38

TUSKIE'S GAME PLATE
OUR FAVORITE EXOTIC MEATS |AQ

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

ROASTED BUTTERNUT SQUASH RISOTTO
Spinach, Braised Leeks, Pepitas,
Crispy Sweet Potatoes 18
Vegetarian But Not Vegan

TOMATO & SPINACH RISOTTO
Grilled Vegetables, Fresh Basil,
Kale Pesto, Smoked Romano 18

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

SAUTÉED MARSALA MUSHROOMS 7

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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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