



DINNER



FIRST THOUGHTS

THE HEMINGWAY 12
White Rum, Lime, Grapefruit,
Maraschino liqueur

PASSION FIRE 12
Anejo Tequila, Passion Fruit,
& Sriracha, Straight Up

THE LAST WORD 12
Gin, Green Chartreuse,
Lime, Maraschino liqueur

PAMPLEMOUSSE SANGRIA 9
Tequila, Grapefruit Sweetness,
Pinot Grigio, and a splash of Soda

APPETIZERS & SHARED PLATES

CORN CHOWDER
Bacon, Potato Hay 6 / 8

OYSTERS ON THE HALF SHELL*
Mignonette, Sriracha Cocktail Sauce AQ

MAINE LOBSTER
Sweet Potato Polenta, Lobster Butter 16

SEARED BEEF FONDUE*
Blue Cheese, Toast, Truffle Salt 12

AHI TUNA POKE *
Shoyu, Furikake, Vidalia onion,
Mango, & Seaweed Salad 14

CRISPY CHESAPEAKE OYSTERS
Creamed Spinach, Curry, Black Salt 13

CHICKEN & SHRIMP SPRING ROLLS
Sweet Chili Sauce, Daikon Slaw 8

CRISPY PORK BELLY "TACOS"
Scallion Pancakes, Korean Slaw, Five Spice
Pork Cracklings, Sweet Chili Sauce 11

FRIED GREEN TOMATOES
Creamy Burrata Cheese, Fresh Basil,
Tomato Cracked Pepper Vinaigrette 11

SPANISH CRAB & ARTICHOKE DIP
Old Bay Flat Breads, Ciabatta 10

SALADS

CAESAR
Romaine, Romano, Croutons 8

HOUSE
Local Greens, Asiago, Sunflower Seeds,
Tomatoes, Champagne Vinaigrette 8

AUTUMN SALAD
Ruby Red Beets, Acorn Squash,
D'anjou Pears, Pepitas, Goat Cheese,
Mix Greens, Apple Cider Vinaigrette 10

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

BABY WEDGE
Baby Iceberg, Smoked Gorgonzola
Dressing, Bacon, Cracked Pepper,
Tomato, Tobacco Onions 10

Desserts & Breads by Our Bakery South Street Under
Our Kitchen uses Nuts, Dairy & Items containing Gluten.

*Consumption of raw or undercooked meats, seafood, shellfish or poultry
may increase your risk of food-borne illness.

	<p>GULF SHRIMP & GRITS Spinach, Tomatoes, Madeira, Virginia Ham, Country Grits 23</p> <p>CRAB CAKES Warm Fingerling Potato & Green Bean Salad, Benton's Bacon, Lemon-Leek Aioli 27</p> <p>CLAM BAKE Little Neck Clams, Mussels, Shrimp, Beer Broth, New Potatoes, Sausage, Baby Corn 20</p> <p>PUMPKIN TORTELLONI Brown Butter, Sage, Spiced Walnuts, Crispy Carrot, Romano 18</p>	<p>GRILLED FLANK STEAK* Bourbon Molasses Glaze, Tobacco Onions, Whipped Potatoes, French Beans & Corn 19</p> <p>SMOKED CHICKEN PENNE Peas, Spinach, Smoked Bacon, Caramelized Onions, Romano Cream 18</p> <p>HERBIVOROUS Grilled Royal Trumpet Mushrooms, Sautéed spinach with Currants, Curried Butternut Squash Puree, Honey Balsamic Vinegar 19 -Great with Scallops, or Shrimp 10</p>
MEDIUM PLATES	<p>AYRSHIRE FARMS ORGANIC CHICKEN Honey Lavender Glaze, Scalloped Potatoes, Sautéed Spinach with Pine Nuts and Currants 26</p> <p>GRILLED CREOLE SPICED TROUT Lump Crab, Almond Butter, Whipped Potatoes, Asparagus, Capers 19 / 26</p> <p>HARRIS RANCH FILET MIGNON * Cauliflower-Potato Gratin, Madeira Truffle Sauce French Beans with Corn & Sweet Onions 39</p> <p>THE PORK PLATE Grilled Pork Loin*, Stuffed Piquillo Pepper, Pork Belly, Collard Greens with Bacon, Pickled Onions, Sweet Potato Polenta, Marsala 25</p>	<p>GRILLED HUDSON VALLEY DUCK BREAST * Spaghetti squash, Braised Kale, Cherries, & Hickory Glaze 25</p> <p>PAN SEARED WILD CAUGHT HALIBUT Baby Bok Choy, Fingerling Potatoes, Fennel, Shitakes, & Lemongrass Broth 32</p> <p>GRILLED BEEF & SEARED SCALLOPS * Whipped Potatoes, Roasted Baby Carrots and French Beans, Red Wine & Horseradish-Béarnaise Sauces 27</p> <p>BRAISED LAMB SHANK Black Truffle and Parmesan Polenta, Asparagus, Baby Carrots and Rosemary Jus 36</p> <p>TUSKIE'S GAME PLATE Our Favorite Exotic Meats AQ</p>
MAIN COURSES	<p>WHIPPED OR SCALLOPED POTATOES COUNTRY GRITS SWEET POTATO POLENTA CAULIFLOWER-POTATO GRATIN, ALMOND BUTTER FRENCH BEANS, CORN & SWEET ONIONS</p>	<p>BACON BRAISED BRUSSELS SPROUTS WARM FINGERLING POTATO & GREEN BEAN SALAD BENTON'S BACON CAYENNE ONION RINGS PAN ROASTED ASPARAGUS ANGEL HAIR PASTA WITH MARINARA SAUTÉED MADEIRA MUSHROOMS</p>
SIDE PLATES \$6		

TUSCARORA MILL SUPPORTS OUR LOCAL FARMERS, GROWERS, WINERIES AND BREWERS!
THROWING A PARTY? FROM TWO TO TWO HUNDRED,
LET TUSKIE'S PUT THE SPECIAL IN YOUR NEXT SPECIAL EVENT!