

## SMALL PLATES & SALADS

CORN CHOWDER Bacon, Potato Hay 6/8

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

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,  
Sweet Chili Sauce 11

MAINE LOBSTER  
Sweet Potato Polenta, Lobster Butter 16

CAESAR SALAD Romaine, Romano, Croutons 8

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

SESAME AHI TUNA  
Seaweed Salad, Wasabi Glaze, Pickled Ginger 12

SEARED BEEF FONDUE\*  
Blue Cheese Cream, Toast Points,  
& Truffle Salt 12

FRIED GREEN TOMATOES  
Greens, Burrata, Tomato Dill Vinaigrette, Basil 11

WINTER CITRUS  
Cara Cara & Blood Oranges, Red Beets, Burrata  
Cheese, Walnut Vinaigrette 10

HOUSE SALAD  
Champagne Vinaigrette, Asiago,  
Sunflower Seeds, Tomato 8

BABY ICEBERG WEDGE SALAD  
Smoky Gorgonzola Dressing, Bacon,  
Tomato, Crisp Onions 9

## MEDIUM PLATES

GULF SHRIMP & GRITS  
Spinach, Tomatoes, Madeira,  
Virginia Ham, Country Grits 23

HERBIVOROUS  
Portabella Mushroom with Smoked  
Ratatouille, Marinara, Feta,  
Baby Carrots, & Asparagus 19  
*-Great with Scallops, Shrimp or Salmon 10*

BEET & SPINACH RAVIOLIS  
HERB BUTTER, SAUTÉED SPINACH,  
ALMONDS, ROMANO CHEESE 18

SMOKED CHICKEN PENNE  
Peas, Spinach, Smoked Bacon, Romano  
Cream, Caramelized Onions 18

GRILLED FLANK STEAK\*  
Bourbon Molasses Glaze, Tobacco Onions,  
Whipped Potatoes, French Beans, Corn 22

CRAB CAKES  
Benton's Bacon, Lemon-Leek Aioli, Warm  
Fingerling Potato & Green Bean Salad 28

SEAFOOD SALAD\*  
Shrimp, Lump Crab, Seared Tuna,  
Avocado, Mango, Tomatoes,  
Madras Curry Oil, Black Salt 20

## MAIN COURSE

AYRSHIRE FARMS ORGANIC CHICKEN  
Port & Currant Reduction, Scalloped Potatoes,  
Sautéed Spinach with Pine Nuts and Currants 26

GRILLED BEEF & SEARED SCALLOPS\*  
Whipped Potatoes, Roasted Baby Carrots  
& French Beans, Red Wine &  
Horseradish-Béarnaise Sauces 29

HARRIS RANCH FILET MIGNON\*  
Cauliflower-Potato Gratin, Madeira Truffle  
Sauce, French Beans, Corn & Sweet Onions 40

THE PORK PLATE  
Grilled Pork Loin\*, Stuffed Piquillo Pepper, Pork  
Belly, Collard Greens with Bacon, Pickled  
Onions, Sweet Potato Polenta, Marsala 25

GRILLED HUDSON VALLEY DUCK BREAST\*  
Spaghetti squash, Braised Kale,  
Cherries, & Hickory Glaze 25

PAN ROASTED CHILEAN SEA BASS  
Baby Bok Choy, Fingerling Potatoes,  
Fennel, Shitakes, Lemongrass Broth 36

GRILLED CREOLE SPICED TROUT  
Lump Crab, Almond Butter, Whipped Potatoes,  
Asparagus, Capers 19 / 26

BRAISED LAMB SHANK  
Black Truffle and Parmesan Polenta,  
Asparagus, Baby Carrots and Rosemary Jus 36

TUSKIE'S GAME PLATE  
Our Favorite Exotic Meats AQ

## SIDES 6

WHIPPED POTATOES

SCALLOPED POTATOES

COUNTRY GRITS

SWEET POTATO POLENTA

FRENCH BEANS, CORN & VIDALIAS

BACON BRUSSELS SPROUTS

CAULIFLOWER-POTATO GRATIN. ALMONDS

BROCCOLI, ROSEMARY & TOMATOES

CAYENNE ONION RINGS

ANGEL HAIR, MARINARA OR BUTTER

SAUTÉED MADEIRA MUSHROOMS

PAN ROASTED ASPARAGUS