

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 9

CRISPY PORK BELLY "TACOS"
Scallion Pancakes, Korean Slaw,
Sweet Chili Sauce 11

MAINE LOBSTER
Sweet Potato Polenta, Lobster Butter 17

CAESAR SALAD Romaine, Romano, Croutons 9

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

AHI TUNA POKE
Seaweed Salad, Avocado, Mango, Wonton Chips 13

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

FRIED GREEN TOMATOES
Greens, Burrata, Tomato Dill Vinaigrette, Basil 12

SUMMER SALAD
Heirloom Tomatoes, Smoked Burrata, Pane Fritto,
Bacon, Arugula, Tomato Dill Vinaigrette 11

HOUSE SALAD
Champagne Vinaigrette, Asiago,
Sunflower Seeds, Tomato 9

BABY ICEBERG WEDGE SALAD
Smoky Gorgonzola Dressing, Bacon,
Tomato, Crisp Onions 10

MANHATTAN PÂTÉ
Vermouth Pickled Onions, Cherry Dijon 13

MEDIUM PLATES

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

Seafood Ravioli
Lobster & Crab Ravioli, Saffron Tomato Sauce,
Fish, and Spinach 23

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

SMOKED CHICKEN PENNE
Peas, Spinach, Smoked Bacon, Romano
Cream, Caramelized Onions 19

GRILLED FLANK STEAK*
Bourbon Molasses Glaze, Tobacco Onions,
Whipped Potatoes, French Beans, Corn 24

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

MAIN COURSE

AYRSHIRE FARMS ORGANIC CHICKEN
Port & Currant Reduction, Scalloped Potatoes,
Sautéed Spinach with Pine Nuts and Currants 27

GRILLED BEEF & SEARED SCALLOPS*
Whipped Potatoes, Roasted Baby Carrots
& French Beans, Red Wine &
Horseradish-Béarnaise Sauces 32

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 26

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

PAN SEARED HALIBUT
Pearl Couscous Salad with Grilled
Asparagus, Baby Arugula, Pine Nuts,
Currants, Papaya Vinaigrette 32

GRILLED CREOLE SPICED BRONZINI
Lump Crab, Almond Butter, Whipped Potatoes,
Asparagus, Capers 20 / 28

ROASTED LAMB CHOPS
New Potatoes, French Beans, Shitake
Mushrooms, Rosemary Bordelaise 30/40

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

CAYENNE ONION RINGS
ANGEL HAIR, MARINARA OR BUTTER
SAUTÉED MADEIRA MUSHROOMS
PAN ROASTED ASPARAGUS