



## DINNER



### FIRST THOUGHTS

THE FRUIT CAKE 12  
Vodka infused with Cranberry, Pear, Orange, & Ginger with Orange Bitters

“CIDER” 12  
Apple Cinnamon infused Bourbon, Grand Marnier, Apple Cider, Cherry Bitters

AVIATION 13  
Dry Gin, Lemon Juice, Maraschino Liqueur, Crème de Violette

PAMPLEMOUSSE SANGRIA 10  
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 17

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

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

CHICKEN LIVER PÂTÉ  
Blackberry Jam, Balsamic Glaze,  
Grilled Ciabatta 10

CRISPY CHESAPEAKE OYSTERS  
Cream Spinach, Curry, Black Salt 13

CHICKEN & SHRIMP SPRING ROLLS  
Sweet Chili Sauce, Daikon Slaw 9

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

ZA’ATAR SMOKED BRANZINO DIP  
Pickled Red Onions, Flat Bread,  
& Crostini 10

### SALADS

CAESAR  
Romaine, Romano, Croutons 9

HOUSE  
Local Greens, Asiago, Sunflower Seeds,  
Tomato, Champagne Vinaigrette 9

AUTUMN SALAD 11  
Organic Greens, Ruby Red Beets,  
Squash, Pepitas, Cherries,  
Crumbled Goat Cheese,  
Mulled Apple Cider Vinaigrette

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

BABY WEDGE  
Baby Iceberg, Smoked Gorgonzola  
Dressing, Bacon, Cracked Pepper,  
Tomato, Tobacco Onions 11

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.

MEDIUM  
PLATES

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

CRAB CAKES  
Warm Fingerling Potato &  
Green Bean Salad, Benton's  
Bacon, Lemon-Leek Aioli 30

PUMPKIN RAVIOLIS  
Sherry Goat Cheese Cream,  
Spiced Walnuts, Pumpkin Seed  
Oil, Julienne Vegetables 21

SEAFOOD BRODETTO  
Fish, Mussels & Shrimp, Parmesan  
Polenta, Saffron Tomato Broth 26

MAIN  
COURSES

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

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

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

GRILLED PORK LOIN  
Honey Roasted Parsnips and  
Apples, Braised Greens, &  
Bourbon Mustard Sauce 25

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

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

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

GRILLED HUDSON VALLEY DUCK BREAST \*  
Potato Hash Brown, Braised Kale,  
Cherries, Hickory Glaze 25

CHESAPEAKE ROCKFISH  
Parmesan Crust, Wild Mushroom Orzo,  
Asparagus and Sweet Onions,  
Truffle Beurre Blanc 32

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

RED BRAISED LAMB SHANK  
Butternut Squash Risotto, Caramelized  
Brussels Sprouts, & Braising Jus 36

TUSKIE'S GAME PLATE  
Our Favorite Exotic Meats AQ

SIDE  
PLATES  
\$6

-MAC & CHEESE  
-WHIPPED POTATOES  
-COUNTRY GRITS  
-SWEET POTATO POLENTA  
-CAULIFLOWER-POTATO GRATIN,  
WITH ALMOND BUTTER  
-FRENCH BEANS, CORN & SWEET ONIONS

-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 MUSHROOM

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!