



## DINNER

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### 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, Spiced Apple 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  
Cornbread, Lobster Butter 17

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

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

CRISPY CHESAPEAKE OYSTERS  
Creamed Spinach, Curry, Black Salt 13

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

TUNA POKE & PORK BELLY “TACOS” 13

FRIED GREEN TOMATOES  
Creamy Burrata Cheese, Fresh Basil,  
Tomato Dill Vinaigrette 12

ZA'ATAR SMOKED BRANZINO CROSTINI  
Pickled Red Onions, Cornichon,  
Walnuts, Micro Greens 10

### SALADS

CAESAR  
Romaine, Romano, Croutons 9

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

BEET & GOAT CHEESE  
Baby Arugula, Ruby Red Beets, Red  
Onions, Spiced Walnuts, Oranges,  
Champagne Vinaigrette 11

SEAFOOD \*  
Shrimp, Lump Crab, Peppered Tuna,  
Avocado, Mango, Tomatoes,  
Madras 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.

**MAINS**

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

**WHITE PORK RAGU & BUCATINI**  
Black Trumpet Mushrooms,  
Manchego Cheese 23

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

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

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

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

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

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

**AYRSHIRE FARMS ORGANIC CHICKEN**  
Roasted Red Bliss Potatoes, Baby  
Carrots, Cipollini, Red Wine Sauce 27

**GRILLED CREOLE SPICED BRANZINO**  
Lump Crab, Almond Butter,  
Red Bliss Potatoes, Asparagus,  
Carrots, Capers 20 / 28

**CREEKSTONE FARMS**  
**USDA PRIME BLACK ANGUS \***  
-FILET MIGNON 40  
-RIBEYE 58  
Sweet Potato & Purple  
Scalloped Potatoes,  
Creamed Spinach, Steak Butter

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

**PAN SEARED ARCTIC CHAR**  
Curry & Acorn Squash Risotto,  
Turmeric Roasted Baby Carrots &  
Leeks, Harissa Beurre Blanc 30

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

**BRAISED LAMB SHANK**  
Cauliflower-Potato Gratin,  
Caramelized Brussels  
Sprouts, Braising Jus 36

**TUSKIE'S GAME PLATE**  
Our Favorite Exotic Meats AQ

**SIDES**

-MAC AND CHEESE 7  
-WHIPPED POTATOES 6  
-CAULIFLOWER-POTATO GRATIN  
WITH ALMOND BUTTER 6

-BACON BRAISED BRUSSELS SPROUTS 8  
-CAYENNE ONION RINGS 8  
-SAUTÉED MADEIRA MUSHROOMS 7

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