



DINNER

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FIRST THOUGHTS

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

BOULEVARDIER 10
Bulleit Rye, Campari, Sweet Vermouth

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

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

SEARED RARE TUNA *
Soba Noodles, Seaweed Salad, Wasabi,
Pickled Ginger, Soy Glaze 12

MAINE LOBSTER
Sweet Potato Polenta, Lobster Butter 16

BRAISED MERINO LAMB RISOTTO 12
Wild Mushrooms, Madeira, Stilton

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

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

CRAB & ARTICHOKE DIP
Old Bay Flat Breads, Ciabatta 10

STEAMED MAINE MUSSELS
White Wine, Smoked Paprika Butter,
Olives, Capers, Tomatoes, Ciabatta 15

SALADS

CAESAR
Romaine, Romano, Croutons 8

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

MIXED BEETS
Arugula, Red Onions, Pistachios
Goat Cheese Dressing 9

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.

January 2017

MEDIUM PLATES	CRAB CAKES Warm Fingerling Potato & Green Bean Salad, Benton's Bacon, Lemon-Leek Aioli 26	GULF SHRIMP & GRITS Spinach, Tomatoes, Madeira, Virginia Ham, Country Grits 23
	SMOKED CHICKEN PENNE Caramelized Onion, Spinach, Peas, Smoked Bacon, Caramelized Onions, Romano Cream 18	GRILLED FLANK STEAK* Bourbon Molasses Glaze, Tobacco Onions, Whipped Potatoes, French Beans & Corn 19
	5 CHEESE RAVIOLIS Confit Cherry Tomatoes, Kale Pesto Romano, Julienne Vegetables 19 Add Scallops, Shrimp or Salmon 10	HERBIVOROUS Caramelized Lemon Lentils, Marinara, Feta, Portabellas, Smoked Ratatouille 19 Great with Scallops, Shrimp or Salmon add 10
MAIN COURSES	AYRSHIRE FARMS ORGANIC CHICKEN Honey Lavender Glaze, Scalloped Potatoes, Sautéed Spinach with Pine Nuts and Currants 26	DUCK & WAFFLE* Grilled Duck Breast & Sausage, Asiago-Basil Waffle, Hickory Glaze, Parsnips, Cherries 29
	GRILLED BEEF & SEARED SCALLOPS * Whipped Potatoes, Roasted Baby Carrots and French Beans, Red Wine & Horseradish-Béarnaise Sauces 27	PAN ROASTED ROCKFISH Saffron Cream, Celery Root Puree, Asparagus-Fennel Salad 20 / 32
	HARRIS RANCH FILET MIGNON * Cauliflower-Potato Gratin, Madeira Truffle Sauce French Beans with Corn & Sweet Onions 39	GRILLED CREOLE SPICED TROUT Lump Crab, Almond Butter, Whipped Potatoes, Asparagus, Capers 19 / 26
	THE PORK PLATE Grilled Pork Loin*, Stuffed Piquillo Pepper, Pork Belly, Collard Greens with Bacon, Pickled Onions, Sweet Potato Polenta, & Marsala 25	BRAISED MERINO LAMB SHANK Faro Pilaf, Wild Mushrooms, Dates and Hazelnuts, Rosemary Sauce 32
SIDE PLATES	WHIPPED OR SCALLOPED POTATOES 4 TRUFFLED COUNTRY GRITS 4 SWEET POTATO POLENTA 4 CAULIFLOWER-POTATO GRATIN, ALMOND BUTTER 4 FRENCH BEANS, CORN & SWEET ONIONS 6 ASAIGO WAFFLE WITH HICKORY GLAZE 6	BACON BRAISED BRUSSELS SPROUTS 7 WARM FINGERLING POTATO & GREEN BEAN SALAD BENTON'S BACON 7 CAYENNE ONION RINGS 6 PAN ROASTED ASPARAGUS 7 ANGEL HAIR PASTA WITH MARINARA 6 SAUTÉED MADEIRA MUSHROOMS 8

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!