



## DINNER

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### FIRST THOUGHTS

SPICED FRUIT 12  
Vodka infused with Cranberry, Pear,  
Orange, & Ginger with Lavender 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 & SHARE 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

ZUCCHINI FRIES  
Curry Aioli 8

CRISPY CHESAPEAKE OYSTERS  
Creamed Spinach, Curry, Black Salt 13

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

PORK BELLY “TACOS”  
Korean Slaw, Sweet Chili Sauce 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

CRISP ROMAINE SALAD  
Pear Vinaigrette, Dried Cranberries,  
Toasted Almonds, Feta Cheese,  
Fresh Pears 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.

MAIN

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

SNAKE RIVER WAGYU FILET MIGNON  
Cauliflower Potato Gratin, Bacon Braised  
Brussel Sprouts, Gorgonzola Bordelaise 48

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

SPRING RISOTTO  
Caramelized Lemon, Fava Beans,  
Spinach, Zucchini, Asparagus Sauce,  
Smoked Romano 18  
-GREAT WITH SCALLOPS OR SHRIMP 10

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

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

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

PAN SEARED HALIBUT  
Cauliflower "Rice", Baby  
Arugula, Crispy Carrots,  
Mango-Lime Vinaigrette 32

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

LONG-CUT BEEF SHORT RIB  
Slow Roasted & Braised; Cauliflower  
Potato Gratin, Royal Trumpet  
Mushrooms, Tomato Bordelaise,  
Asparagus, Baby Carrots 39

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

TUSKIE'S GAME PLATE  
Our Favorite Exotic Meats AQ

THROWING A PARTY?!

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