



TUSCARORA MILL

DINNER



FIRST THOUGHTS

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

THE TWIST & SHOUT 13
Blueberry infused Vodka, St. Germain, Lemon Juice, Cranberry, Simple Syrup

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

PAMPLEMOUSSE SANGRIA 11
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

FARMER JOHN'S SQUASH BLOSSOMS
Stuffed with Goat Cheese, Baby Arugula, on Cracked Pepper Tomato Vinaigrette 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

CHILLED CRAB AND BACON DIP
Green Onion, Everything Ciabatta 10

BBQ BACON WRAPPED SHRIMP
Corn Salsa, Grilled Onion, Chipotle Cream 14

SALADS

CAESAR
Romaine, Romano, Croutons 9

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

CRISP ROMAINE SALAD
Pear Vinaigrette, Jicama, Toasted Almonds, Feta, 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.

MAINS

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

GRILLED PORK RIBEYE
Benton's Bacon, Cherry Glaze, Roasted
Sweet Potatoes, Fennel & Apple Slaw 29

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

TOMATO & SPINACH RISOTTO
Grilled Vegetables, Fresh Basil,
Kale Pesto, 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
Sweet Potato, Mango-Lime Vinaigrette 32

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

PISTACHIO MINT CRUSTED LAMB CHOPS
Summer Tomato & Farro Salad
with Basil Vinaigrette 39

TUSKIE'S GAME PLATE
Our Favorite Exotic Meats AQ

SNAKE RIVER FARM FILET MIGNON*
Cauliflower Gratin, Bacon
Braised Brussel Sprouts,
& Gorgonzola Bordelaise 48

SIDES 7

-WHIPPED POTATOES
-CAULIFLOWER-POTATO GRATIN
WITH ALMOND BUTTER

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

TUSKIE'S SUPPORTS THE LOCAL FARMS, 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!