



TUSCARORA MILL

DINNER



FIRST THOUGHTS

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

SWEET BABY RYE 13
Rye Whiskey infused with Peach & Cinnamon Maple, Crème de Peach & Black Walnut Bitters

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

PAMPLEMOUSSE SANGRIA 12
Tequila, Grapefruit Sweetness, Pinot Grigio, and a splash of Soda

APPETIZERS & SHARE PLATES

CORN CHOWDER
Bacon, Potato Hay 6 / 8

CRISPY CHESAPEAKE OYSTERS
Creamed Spinach, Curry, Black Salt 13

BBQ Bacon Wrapped Shrimp
Corn Salsa, Grilled Onion, Chipotle Cream 14

PORK BELLY “TACOS”
Korean Slaw, Sweet Chili Sauce 13

OYSTERS ON THE HALF SHELL*
Mignonette, Sriracha Cocktail Sauce AQ

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

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

HOT CRAB AND BACON DIP
Green Onions, Everything Ciabatta 11

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

MAINE LOBSTER
Sweet Potato Polenta with Lobster Butter 17

ZUCCHINI FRIES with Curry Aioli 8

SALADS

CAESAR
Romaine, Romano, Croutons 9

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

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

GRAIN SALAD
Quinoa, Farro, Black Beans, Butternut Squash, Cranberries, Baby Arugula, Pine Nuts, Roasted Beets, Feta, Honey Mustard Vinaigrette 11

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.

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MAINS

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

PAN SEARED TASMANIAN SALMON
Sun-Dried Tomato Gnocchi, Spinach,
Roasted Fennel, Saffron Butter 30

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

BEET & GOAT CHEESE RAVIOLI
Kale Pesto, Spiced Walnuts,
& Julienne Vegetables 21
with Scallops, Shrimp or Salmon add 10

CREEKSTONE PRIME FILET MIGNON
Cauliflower Potato Gratin,
Bacon Braised Brussel Sprouts,
& Gorgonzola Bordelaise 48

GRILLED DUCK BREAST & WAFFLES *
Asiago Basil Waffle, Hickory Bordelaise,
Snow Peas, Cherry Walnut Relish 29

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

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

GRILLED CREOLE SPICE RAINBOW TROUT
Lump Crab, Almond Butter,
Whipped Potatoes, Asparagus,
Carrots, Capers 20 / 28

ROASTED BUTTERNUT SQUASH RISOTTO
Spinach, Braised Leeks, Pepitas,
Crispy Sweet Potatoes, Goat Cheese 18
-GREAT WITH SCALLOPS OR SHRIMP 10

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

LONG CUT BEEF SHORT RIB
Slow Braised with Scalloped Potatoes,
Roasted Trumpet Mushrooms,
Tomato Bordelaise & Creamy Spinach 41

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

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

TUSKIE'S GAME PLATE
Our Favorite Exotic Meats
Accompanied with Seasonal Sides AQ

SIDES 8

CAYENNE ONION RINGS

BACON BRAISED BRUSSELS SPROUTS

SAUTÉED MADEIRA MUSHROOMS

CAULIFLOWER POTATO GRATIN

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!