

First Courses

Corn Chowder Bacon, Potato Hay 6 / 8

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

Oysters on the Half Shell
Mignonette, Sriracha Cocktail Sauce AQ*

Searred Beef Fondue Blue Cheese, Truffle Salt 12*

*Chicken & Shrimp Spring Rolls
Sweet Chili Sauce, Daikon Slaw 9*

*Crispy Chesapeake Oysters
Creamed Spinach, Curry, Black Salt 13*

Pork Belly "Tacos" Korean Slaw, Sweet Chili 13

Zucchini Fries with Curry Aioli 8

*Crispy Grilled Chicken Wings 10
Tangy Hot & Spicy Rub, Celery, Blue Cheese*

*Blackened Fish Tacos 13
Pan Seared Tilapia, Shredded Cabbage, Jalapeno,
Pico de Gallo, Grilled Pineapple Salsa*

*Fried Green Tomatoes
Burrata Cheese, Fresh Basil, Tomato Dill Vinaigrette 12*

Crab and Bacon Dip Green Onions 11

*Maine Lobster
Sweet Potato Polenta Savory Lobster Butter 17*

Salads

Add to any Salad: Chicken 6 Shrimp, Salmon or Flank Steak 10*

Caesar ~ Romaine, Romano, Croutons 9

The Flank Steak ~ Crisp Romaine, Corn Relish, Grilled Onions, Chipotle Ranch 16

House ~ Local Greens, Asiago, Sunflower Seeds, Tomato, Champagne Vinaigrette 9

Grain ~ Quinoa, Farro, Black Beans, Squash, Cranberries, Arugula, Pine Nuts, Beets, Feta, Honey Mustard 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

Main Courses

*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*

*Tuskie's Game Plate ~ Our Favorite Exotic Meats
Accompanied Seasonal Sides AQ*

*Creekstone Prime Filet Mignon ~ Cauliflower Potato
Gratin, Bacon Braised Brussel Sprouts,
Gorgonzola Bordelaise 48*

Grilled Flank Steak ~ Bourbon Molasses Glaze, Tobacco
Onions, Whipped Potatoes, Beans & Corn 24*

*Tomato & Spinach Risotto ~ Grilled Vegetables,
Fresh Basil, Kale Pesto, Smoked Romano 18*

Grilled Duck Breast ~ Bacon Cheese Grits,
Braided Kale, Cherries, Hickory Glaze 29*

*Meatloaf ~ Whipped Potatoes, Broccoli, Roasted Tomato,
Red Wine Mushroom Sauce 13*

*Roasted Organic Chicken ~ Fingerling Potatoes, Baby
Carrots, Cipollini, Red Wine Sauce 27*

*Pan Seared Halibut ~ Cauliflower "Rice", Baby Arugula,
Crispy Carrots, Mango-Lime Vinaigrette 31*

*Grilled Lamb Chops ~ Spicy Salsa Verde, Quinoa
Tabbouleh, Herb salad 38*

*Smoked Chicken Rigatoni ~ Spinach, Smoked Bacon,
Caramelized Onions, Peas, Romano Cream 19*

Grilled Beef & Scallops ~ Whipped Potatoes, Carrots &
Beans, Red Wine & Horseradish Béarnaise Sauces 32*

*Grilled Creole Spice Trout ~ Lump Crab, Almond Butter,
Whipped Potatoes, Asparagus, Carrots, Capers 20 / 28*

*Seafood Brodetto ~ Fish, Mussels & Shrimp, Parmesan
Polenta, Saffron Tomato Broth 26*

*Crab Cakes ~ Warm Fingerling Potato & Green Bean
Salad, Benton's Bacon, Lemon-Leek Aioli 30*

*Grilled Lemongrass Chicken Skewers ~ Green Soba Noodle
Salad with Cucumbers, red Onions, Daikon Slaw,
Sesame Soy Vinaigrette 13*

Sandwiches

*The Barn Yard "au Jus" 13
Smoked Beef Brisket & Pork, Caramelized
Onions, Provolone, Pepper Spread,
Arugula, Everything Ciabatta*

*Blackened Chicken BLT & C 14
Havarti, Avocado, Chipotle Ranch
& Everything Ciabatta*

Grilled Angus Burger 16
Pat LaFrieda Beef, NYC
Fully Garnished with Smoked Cheddar
~ SUB BLUE 1.00*

*The Veggie Burger 12
Avocado, Ranch, Salsa, SSU 8-Grain Bun,
Chipotle Ranch Salad*