

Welcome to Tuscarora Mill!

FIRST COURSES

Savory Lamb Stuffed Empanadas
Spicy Tomato Sauce 13

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

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

Seared Beef Fondue* Blue Cheese, Truffle Salt 12

Pork Belly "Tacos" Korean Slaw, Sweet Chili 13

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

Crispy Chesapeake Oysters
Creamed Spinach, Curry, Black Salt 13

Corn Chowder Bacon, Potato Hay 6 / 8

Maine Lobster
Sweet Potato Polenta Savory Lobster Butter 17

Crispy Grilled Chicken Wings
Tangy Hot & Spicy Rub, Celery, Blue Cheese 14

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

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

Crab and Bacon Dip
Green Onion & Toasted Ciabatta 11

SALADS

Add to any Salad: Chicken 6 Shrimp, Salmon or Flank Steak 12*

Grilled Lemongrass Chicken Skewers -
Green Soba Noodle Salad with Cucumber,
Red Onion, Daikon Slaw, Sesame Soy Vinaigrette 13

Caesar - Romaine, Romano, Croutons 9

The Flank Steak - Crisp Romaine, Corn Relish,
Grilled Onions, Chipotle Ranch 19

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 24

Grilled Pork Ribeye* - Benton's Bacon, Cherry Glaze,
Sweet Potato Polenta with Fennel and Apples 29

Creekstone Prime Filet Mignon* Scalloped Potatoes,
Bacon Braised Brussel Sprouts, & Gorgonzola Bordelaise 48

Wild Mushroom Ravioli - Sage Brown Butter,
Sautéed Spinach, Pine Nuts, & Crispy Shiitake 23
With Scallops, Shrimp or Salmon add 10

Meatloaf - Whipped Potatoes, Broccoli,
Roasted Tomato, Red Wine Mushroom Sauce 14

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

Pan Roasted Ora King Salmon- Cauliflower "Rice", Baby
Arugula, Crispy Sweet Potato, Mango-Lime Vinaigrette 31

Grilled Beef & Scallops* - Whipped Potatoes, Carrots
& Beans, Red Wine & Horseradish Béarnaise Sauces 33

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

Grilled Flank Steak* - Bourbon Molasses Glaze,
Tobacco Onions, Whipped Potatoes, Beans, Corn 25

Grilled Rack of Lamb - Sweet Potato & Parsnip Gratin,
Sautéed French Beans with Corn, Rosemary Sauce 40

Grilled Creole Seasoned Trout - Lump Crab Meat,
Almond Butter, Whipped Potatoes,
Asparagus, Carrots, Capers 20 / 28

Seafood Brodetto - Salmon, Sea Bass, Mussels, Shrimp
with Parmesan Polenta, Saffron Tomato Broth 26

SUMMER TOMATO & SPINACH RISOTTO ~ Grilled
Vegetables, Fresh Basil, Kale Pesto, Smoked Romano 19
With Scallops, Shrimp or Salmon add 10

Grilled Duck Breast* Toasted Farro Salad, Pine Nuts,
Dried Cranberries, Baby Arugula, Apple Cider Vinaigrette 29

SANDWICHES

The Barn Yard "au Jus" - Smoked Beef Brisket &
Pork, Caramelized Onions, Provolone, Pepper Spread,
Arugula, on Everything Ciabatta 16

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

BBQ Pulled Pork - Kaiser Roll, Cole Slaw & Fries 12

Grilled Angus Burger* - Pat LaFrieda Beef, NYC
Fully Garnished with Smoked Cheddar 18
- SUB BLUE CHEESE 1.00

House Made Pastrami Reuben - Loaded High
on Marbled Rye, Swiss Cheese,
Sauerkraut, Russian Dressing 15