

# Welcome to Tuscarora Mill!

## FIRST COURSES

Seared Beef Fondue\* Blue Cheese, Truffle Salt 13

Corn Chowder Bacon, Potato Hay 6 / 8

### Steamed Maine Mussels

White Wine, Smoked Paprika Butter,  
Olives, Capers, Tomatoes 16

### Maine Lobster

Sweet Potato Polenta Savory Lobster Butter 18

### BBQ Bacon Wrapped Shrimp

Corn Salsa, Grilled Onion, Chipotle Cream 16

### Crispy Grilled Chicken Wings

Tangy Hot & Spicy Rub, Celery, Blue Cheese 14

### Oysters on the Half Shell\*

Mignonette, Sriracha Cocktail Sauce AQ

### Blackened Fish Tacos

Pan Seared Tilapia, Shredded Cabbage, Jalapeno,  
Pico de Gallo, Grilled Pineapple Salsa 15

Pork Belly "Tacos" Korean Slaw, Sweet Chili 13

### Chicken & Shrimp Spring Rolls

Sweet Chili Sauce, Daikon Slaw 10

### Fried Green Tomatoes

Burrata, Pesto, Tomato Dill Vinaigrette 12

### Crispy Chesapeake Oysters

Creamed Spinach, Curry, Black Salt 14

### Crab and Bacon Dip

Green Onion & Toasted Ciabatta 11

## SALADS

*Add to any Salad: Chicken 7 Shrimp, Salmon or Flank Steak\* 12*

### Grilled Lemongrass Chicken Skewers -

Green Soba Noodle Salad with Cucumber,  
Red Onion, Daikon Slaw, Sesame Soy Vinaigrette 13

### Grain - Quinoa, Farro, Black Beans, Squash,

Cranberries, Arugula, Pine Nuts, Beets,  
Feta, Honey Mustard Vinaigrette 11

### Caesar - Romaine, Romano, Croutons 9

### Seafood\* - Shrimp, Lump Crab, Peppered Tuna,

Avocado, Mango, Tomatoes,  
Madras Curry Oil, & Black Salt 20

### Flank Steak - Crisp Romaine, Corn Relish,

Grilled Onions, Chipotle Ranch 19

### Baby Wedge - Baby Iceberg, Smoked Gorgonzola

Dressing, Bacon, Cracked Pepper,  
Tomato, Tobacco Onions 11

### House - Local Greens, Asiago, Sunflower Seeds,

Tomato, Champagne Vinaigrette 9

## MAIN COURSES

### Gulf Shrimp & Grits - Spinach, Tomatoes,

Madeira, Virginia Ham, Country Grits 24

### Grilled Beef & Scallops\* - Whipped Potatoes, Carrots

& Beans, Red Wine & Horseradish Béarnaise Sauces 34

### Grilled Pork Ribeye\* - Benton's Bacon, Cherry Glaze,

Sweet Potato Polenta with Fennel and Apples 29

### Grilled Flank Steak\* - Bourbon Molasses Glaze,

Tobacco Onions, Whipped Potatoes, Beans, Corn 25

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

### Slow Braised Lamb Shank- Cauliflower Potato Gratin,

Bacon Braised Brussels Sprouts, Rosemary Sauce 44

### Pumpkin Ravioli -Sherry Goat Cheese Sauce, Sauteed

Julienne Vegetables, Spiced Walnuts 23

*With Scallops, Shrimp or Salmon add 12*

### Grilled Creole Seasoned Trout - Lump Crab Meat,

Almond Butter, Whipped Potatoes,

Asparagus, Carrots, Capers 20 / 28

### Meatloaf - Whipped Potatoes, Broccoli,

Roasted Tomato, Red Wine Mushroom Sauce 15

### Seafood Brodetto - Salmon, Halibut, Mussels, Shrimp

with Parmesan Polenta, Saffron Tomato Broth 26

### Roasted Organic Chicken - Fingerling Potatoes,

Baby Carrots, Cipollini, Red Wine Sauce 28

### ROASTED BUTTERNUT SQUASH RISOTTO

Spinach, Braised Leeks, Pepitas, Goat Cheese 19

*With Scallops, Shrimp or Salmon add 12*

### Seared Tasmanian Salmon - Sauteed Farro, Cranberries,

Spinach, Green Peas, Tarragon Beurre Blanc 33

### Smoked Chicken Rigatoni - Spinach, Smoked Bacon,

Caramelized Onions, Peas, Romano Cream 19

### Grilled Duck Breast\* - Sweet Potato Spaetzle,

Wild Mushrooms, Broccoli Rabe, Currant Sauce 32

## SANDWICHES

### The Barn Yard "au Jus" - Smoked Beef Brisket &

Pork, Caramelized Onions, Provolone, Pepper Spread,

Arugula, on Everything Ciabatta 16

### Grilled Angus Burger\* - Pat LaFrieda Beef, NYC

Fully Garnished with Smoked Cheddar 18

*- SUB BLUE CHEESE 1.00*

### The Veggie Burger - Avocado, Ranch, Salsa,

SSU 8-Grain Bun, Chipotle Ranch Salad 13

House Made Pastrami Reuben - Loaded High  
on Marbled Rye, Swiss, Sauerkraut, Russian Dressing 16

Smoked Salmon Club - Avocado Mayo, Toasted  
Sourdough, Smoked Bacon, Tomato, Lettuce & Fries 17