

Welcome to Tuscarora Mill!

FIRST COURSES

SEARED BEEF FONDUE* Blue Cheese, Truffle Salt 13

STEAMED MAINE MUSSELS
White Wine, Smoked Paprika Butter,
Olives, Capers, Tomatoes 16

BBQ BACON WRAPPED SHRIMP
Corn Salsa, Grilled Onion, Chipotle Cream 16

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

PORK BELLY TACOS Korean Slaw, Sweet Chili 13

CHICKEN & SHRIMP SPRING ROLLS
Sweet Chili Sauce, Daikon Slaw 10

CRISPY CHESAPEAKE OYSTERS
Creamed Spinach, Curry, Black Salt 15

CORN CHOWDER Bacon, Potato Hay 6 / 8

MAINE LOBSTER
Sweet Potato Polenta Savory Lobster Butter 18

CRAB AND BACON DIP
Green Onion & Toasted Ciabatta 12

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 16

FRIED GREEN TOMATOES
Burrata, Pesto, Tomato Dill Vinaigrette 12

SALADS

Add to any Salad: Chicken 8 Shrimp, Salmon or Flank Steak 12*

GRILLED LEMONGRASS CHICKEN SKEWERS -
Green Soba Noodle Salad with Cucumber,
Red Onion, Daikon Slaw, Sesame Soy Vinaigrette 15

CAESAR - Romaine, Romano, Croutons 9

FLANK STEAK* - Crisp Romaine, Corn Relish,
Grilled Onions, Chipotle Ranch 20

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 12

SEAFOOD SALAD* - Shrimp, Lump Crab,
Peppered Tuna, Avocado, Mango, Tomatoes,
Madras Curry Oil, & Black Salt 22

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,
Sauteed Spinach, Pine Nuts, & Crispy Shiitake 24
With Scallops, Shrimp or Salmon add 12

MEATLOAF - Whipped Potatoes, Broccoli,
Roasted Tomato, Red Wine Mushroom Sauce 16

ROASTED ORGANIC CHICKEN - Fingerling Potatoes,
Baby Carrots, Cipollini, Red Wine Sauce 28

JUMBO LUMP CRAB CAKES- Warm Fingerling Potatoes &
Green Bean Salad, Lemon-Leek Aioli 42

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

GRILLED BEEF & SCALLOPS* -
Whipped Potatoes, Carrots, Beans, Red Wine &
Horseradish Béarnaise Sauce 35

SEAFOOD BRODETTO - Salmon, Mussels, Shrimp with
Parmesan Polenta, in Saffron Tomato Broth 26

GRILLED FLANK STEAK* - Bourbon Molasses Glaze,
Tobacco Onions, Whipped Potatoes, Beans, Corn 25

SLOW BRAISED LAMB SHANK- Bacon Braised Brussels
Sprouts, Cauliflower Potato Gratin, Rosemary Sauce 44

GRILLED CREOLE SEASONED TROUT - Lump Crab Meat,
Almond Butter, Whipped Potatoes,
Asparagus, Carrots, Capers 21 / 28

SAFFRON RISOTTO - Portobello Mushroom
Green Peas, Braised Leeks, Asparagus, Goat Cheese 20
With Scallops, Shrimp or Salmon add 12

GRILLED DUCK BREAST* - Sweet Potato Spaetzle,
Wild Mushrooms, Broccoli Rabe, Currant Sauce 34

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 13

BLACKENED CHICKEN BLT & C -
Havarti, Guacamole, Everything Ciabatta 16

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, Sauerkraut, Russian Dressing 17