

# 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 19

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  
Pimento Cheese, Tomato Jam 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

PAN SEARED HALIBUT - Cauliflower Rice,  
Ramp & Arugula Salad, Mango Lime Vinaigrette 36

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\* - Chimichurri Sauce,  
House Made Fries, Grilled Spring Vegetables 25

GRILLED RACK OF LAMB -  
Cauliflower Potato, Gratin, Sauteed French Beans with  
Wild Mushrooms, Rosemary Demi-Glace 44

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

SPRING RISOTTO -, Fava Beans, Asparagus, Spinach,  
Zucchini, Green Pea Puree, Smoked Romano 20  
- *With Scallops, Shrimp or Salmon add 12*

GRILLED DUCK BREAST\* Cherries, Farro Pilaf  
with Vegetables & Hickory Glaze

## 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 with an Artichoke 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