

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 12

CRISPY CHESAPEAKE OYSTERS
Creamed Spinach, Curry, Black Salt 15

CORN CHOWDER Bacon, Potato Hay 7/9

MAINE LOBSTER
Sweet Potato Polenta, Savory Lobster Butter 19

CRAB AND BACON DIP
Green Onion & Toasted Ciabatta 13

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

ROASTED BEET & GOAT CHEESE- Cucumber,
Baby Arugula, Red Onions, Mandarin Oranges,
Spiced Walnuts, Champagne 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- Southwestern Quinoa Salad,
Sweet Corn, Bell Peppers, Black Beans, Cilantro,
Scallions, & Chili Lime Vinaigrette 35

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

ROASTED ORGANIC CHICKEN - Fingerling Potatoes,
Baby Carrots, Cipollini Onions, 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 36

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 23/ 29

SUMMER TOMATO & SPINACH RISOTTO ~ Grilled
Vegetables, Fresh Basil, Kale Pesto, Smoked Romano 20
- *With Scallops, Shrimp or Salmon add 12*

GRILLED DUCK BREAST* Cherries, Sautéed Broccolini,
Cheese & Bacon Grits Cake, & Hickory Glaze 35

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 with and Artichoke Salad 13

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

HOUSE MADE PASTRAMI REUBEN - Loaded High
on Marbled Rye, Swiss, Sauerkraut, Russian Dressing 17