

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

Flank Steak - Crisp Romaine, Corn Relish,

Grilled Onions, Chipotle Ranch 19

Seafood* - Shrimp, Lump Crab, Peppered Tuna,

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

House - Local Greens, Asiago, Sunflower Seeds,

Tomato, Champagne Vinaigrette 9

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 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 - Shery Coat 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, Sea Bass, 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