

# Welcome to Tuscarora Mill!

## FIRST COURSES

SEARED BEEF FONDUE\* Blue Cheese, Truffle Salt 13

CORN CHOWDER Bacon, Potato Hay 7/9

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

MAINE LOBSTER  
Sweet Potato Polenta, Savory Lobster Butter 19

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

CRAB AND BACON DIP  
Green Onion & Toasted Ciabatta 13

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

CRISPY GRILLED CHICKEN WINGS  
Tangy Hot & Spicy Rub, Celery, Blue Cheese 14

PORK BELLY TACOS Korean Slaw, Sweet Chili 13

CHICKEN & SHRIMP SPRING ROLLS  
Sweet Chili Sauce, Daikon Slaw 13

BLACKENED FISH TACOS  
Pan Seared Tilapia, Shredded Cabbage, Jalapeno,  
Pico de Gallo, & Lime Cilantro Cream 16

CRISPY CHESAPEAKE OYSTERS  
Creamed Spinach, Curry, Black Salt 15

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

GRAIN - Quinoa, Black Beans, Squash,  
Cranberries, Arugula, Pine Nuts, Beets,  
Feta, Honey Mustard Vinaigrette 12

CAESAR - Romaine, Romano, Croutons 9

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

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

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 25

GRILLED BEEF & SCALLOPS\* -  
Whipped Potatoes, Carrots, Beans, Red Wine &  
Horseradish Béarnaise Sauce 37

GRILLED PORK RIBEYE\* - Benton's Bacon, Cherry  
Glaze, Sweet Potato Polenta with Fennel, and Apples 30

SEAFOOD BRODETTO - Salmon, Mussels, Shrimp  
with Parmesan Polenta, in Saffron Tomato Broth 27

CREEKSTONE PRIME FILET MIGNON\* Scalloped Potatoes,  
Bacon Braised Brussel Sprouts, & Gorgonzola Bordelaise 48

GRILLED FLANK STEAK\* -  
Bourbon Molasses, Garlic Whipped Potatoes, Sautéed  
French Beans, Corn, & Sweet Onions 26

PAN SEARED ORA KING SALMON-  
Saffron-Pea Risotto, Pan Roasted Asparagus with  
Sweet corn, Basil Butter Sauce 37

SLOW BRAISED LAMB SHANK-  
Cauliflower Potato Gratin, Bacon Braised  
Brussels sprouts, Rosemary Sauce 48

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

GRILLED CREOLE SEASONED TROUT -  
Lump Crab Meat, Almond Butter, Whipped Potatoes,  
Asparagus, Carrots, Capers 23/29

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

WILD MUSHROOM RAVIOLI - Sage Brown Butter,  
Sautéed Spinach, Pine Nuts, & Crispy Shiitake 26  
*With Scallops, Shrimp or Salmon add 14*

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

DUCK & WAFFLE\*- Grilled Duck Breast, Asiago-Basil  
Waffle, Hickory Glaze, Broccoli Rabe, Cherries 36

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

## SANDWICHES

THE BARN YARD "AU JUS" - Smoked Beef Brisket &  
Pork, Caramelized Onions, Provolone, Pepper Spread,  
Arugula, on Everything Ciabatta 16

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

THE VEGGIE BURGER - Avocado, Ranch, Salsa,  
SSU 8-Grain Bun with and Artichoke Salad 13

GRILLED ANGUS BURGER\* - PAT LaFrieda Beef, NYC  
Fully Garnished with Smoked Cheddar 19  
*- SUB BLUE CHEESE 1.00*

HOUSE MADE PASTRAMI REUBEN - Loaded High  
on Marbled Rye, Swiss, Sauerkraut, Russian Dressing 18