

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, Toast 16

MAINE LOBSTER
Sweet Potato Polenta, Savory Lobster Butter 19

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

CRAB AND BACON DIP
Green Onion & Toasted Ciabatta 13

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

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

PORK BELLY TACOS Korean Slaw, Sweet Chili 13 **

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

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, 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,
Black Salt, Madras Curry Oil 25

FLANK STEAK* - Crisp Romaine, Corn Relish,
Grilled Onions, Chipotle Ranch 22 **

BABY WEDGE - Baby Iceberg, Bacon,
Cracked Pepper, Tomato, Tobacco Onions,
Smoked Gorgonzola Dressing 11

HOUSE - Local Greens, Asiago, Sunflower Seeds,
Tomato, Champagne Vinaigrette 9

MAIN COURSES

GULF SHRIMP & GRITS - Spinach, Tomatoes,
Madeira, Virginia Ham, Parmesan, 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 32

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, Sauteed
French Beans, Corn, & Sweet Onions 26 **

PAN SEARED HALIBUT- Cauliflower "Rice",
Baby Arugula Salad, Crispy Parsnips,
Mango Lime Vinaigrette 36

RACK OF LAMB - Pistachio Crusted, Cauliflower
Potato Gratin, Roasted Asparagus,
Baby Carrots, & 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

SPRING RISOTTO - Fava Beans, Asparagus, Spinach,
Zucchini, Tomatoes, Smoked Romano 21
With Scallops, Shrimp or Salmon add 14

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

GRILLED DUCK BREAST* Blueberry Port Sauce,
Wild Mushroom & Asparagus Risotto 36

SMOKED CHICKEN RIGATONI - Spinach, Smoked Bacon,
Caramelized Onions, Peas, Romano Cream 20 **

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 19
- SUB BLUE CHEESE 1.00

THE VEGGIE BURGER - Avocado, Chipotle Ranch,
SSU 8-Grain Bun with and Artichoke Salad 14

HOUSE MADE PASTRAMI REUBEN - Loaded High
on Marbled Rye, Swiss, Sauerkraut, Russian Dressing 19

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

-Gluten Free Buns/Toast are available! 2

* Consuming raw or under-cooked foods increases the risk of food-borne illness Desserts & Breads by South Street Under
Feeling a little Brunchie on Sundays? Join us for our Town Famous Buffet!

** Items Can Not be made Gluten Free