

SMALL PLATES & SALADS

CORN CHOWDER Bacon, Potato Hay 6 / 8

OYSTERS ON THE HALF SHELL*

Mignonette, Sriracha Cocktail Sauce AQ

CRISPY CHESAPEAKE OYSTERS

Creamed Spinach, Curry, Black Salt 13

CHICKEN & SHRIMP SPRING ROLLS

Sweet Chili Sauce, Daikon Slaw 8

STEAMED MAINE MUSSELS

White Wine, Smoked Paprika Butter,
Olives, Capers, Tomatoes, Grilled Ciabatta 15

CRISPY PORK BELLY "TACOS"

Scallion Pancakes, Korean Slaw,
Sweet Chili Sauce 11

MAINE LOBSTER

Sweet Potato Polenta, Lobster Butter 16

SEARED RARE TUNA *

Soba Noodles, Seaweed, Wasabi, Ginger, Soy Glaze 12

SEARED BEEF FONDUE*

Blue Cheese Cream, Toast Points, Truffle Salt 12

FRIED GREEN TOMATOES

Greens, Burrata, Tomato Dill Vinaigrette, Basil 10

MIXED BEETS SALAD

Greens, Pistachios, Onions, Goat Cheese Dressing 8

HOUSE MIXED GREEN SALAD

Champagne Vinaigrette, Asiago, Sunflower Seeds, Tomato 8

CAESAR SALAD Romaine, Romano, Croutons 8

BABY ICEBERG WEDGE SALAD

Smoky Gorgonzola Dressing, Bacon, Tomato, Crisp Onions 9

BUBBLY CRAB & ARTICHOKE DIP

Old Bay Flat Breads, Ciabatta 10

MEDIUM PLATES

GULF SHRIMP & GRITS

Spinach, Tomatoes, Madeira,
Virginia Ham, Country Grits 23

HERBIVOROUS

Beluga Lentils, Roasted Portabellas, Spring
Vegetables, Marinara, Feta 19

~Great with Scallops, Shrimp or Salmon 10

SPINACH PAPPARDELLE

Hand Cut Pasta, Heirloom Tomatoes, Summer Squash,
Spinach, & Burrata Cheese 20

SMOKED CHICKEN PENNE

Peas, Spinach, Smoked Bacon,
Caramelized Onions, Romano Cream 18

CRAB CAKES

Warm Fingerling Potato & Green Bean Salad,
Benton's Bacon, Lemon-Leek Aioli 25

GRILLED FLANK STEAK*

Bourbon Molasses Glaze, Tobacco Onions,
Whipped Potatoes, French Beans & Corn 19

SEAFOOD SALAD*

Shrimp, Lump Crab, Seared Tuna, Avocado, Mango,
Tomatoes, Madras Curry Oil, Black Salt 19

MAIN COURSE

AYRSHIRE FARMS ORGANIC CHICKEN

Honey Lavender Glaze, Scalloped Potatoes, Sautéed
Spinach with Pine Nuts and Currants 26

GRILLED BEEF & SEARED SCALLOPS *

Whipped Potatoes, Roasted Baby Carrots
& French Beans, Red Wine &
Horseradish-Béarnaise Sauces 27

HARRIS RANCH FILET MIGNON *

Cauliflower-Potato Gratin, Madeira Truffle Sauce
French Beans with Corn & Sweet Onions 39

THE PORK PLATE

Grilled Pork Loin*, Stuffed Piquillo Pepper, Pork Belly,
Collard Greens with Bacon, Pickled Onions,
Sweet Potato Polenta, Marsala 25

DUCK & WAFFLE*

Grilled Duck Breast & Sausage, Asiago-Basil Waffle,
Hickory Glaze, Snow Peas, Cherries 29

PAN SEARED WILD CAUGHT ARCTIC CHAR

Quinoa "Tabbouleh" Heirloom Tomatoes
and Herb Salad 28

GRILLED CREOLE SPICED TROUT

Lump Crab, Almond Butter, Whipped Potatoes,
Asparagus, Capers 19 / 26

GRILLED LAMB RACK CHOPS

Sweet Potato Gnocchi, Italian Broccoli,
Hazelnuts, Rosemary Sauce 22 / 36

TUSKIE'S GAME PLATE

Our Favorite Exotic Meats AQ

SIDES 5

WHIPPED POTATOES

SCALLOPED POTATOES

COUNTRY GRITS

SWEET POTATO POLENTA

FRENCH BEANS, CORN & VIDALIAS

BACON BRUSSELS SPROUTS

CAULIFLOWER-POTATO GRATIN. ALMONDS

BROCCOLI, ROSEMARY & TOMATOES

CAYENNE ONION RINGS

ANGEL HAIR, MARINARA OR BUTTER

SAUTÉED MADEIRA MUSHROOMS

PAN ROASTED ASPARAGUS