

Welcome to Tuscarora Mill!

FIRST COURSES

SEARED BEEF FONDUE -* Blue Cheese, Truffle Salt 13

SEARED SEA SCALLOP - Hazelnut Brown Butter, Pea Puree, & Crispy Shallots 16

CHICKEN & SHRIMP SPRING ROLLS - Sweet Chili Sauce & Daikon Slaw 13 **

OYSTERS ON THE HALF SHELL -* Mignonette & Sriracha Cocktail Sauce AQ

PORK BELLY TACOS - Korean Slaw, Sweet Chili 13 **

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

CRISPY CHESAPEAKE OYSTERS- Creamed Spinach, Curry, Black Salt 15 **

CORN CHOWDER - Bacon, Potato 7/9

MAINE LOBSTER- Sweet Potato Polenta, Savory Lobster Butter 19

CRAB & BACON DIP- Green Onion & Toasted Ciabatta 13

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

ARANCINI - Sicilian Risotto Balls with Prosciutto, Mozzarella, & Marinara Sauce 13 **

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

FRIED GREEN TOMATOES - Pimento Cheese & Tomato Jam 12 **

SALADS

Add to any Salad: Chicken 8 Shrimp, Salmon, or Flank Steak 14*

GRILLED LEMONGRASS CHICKEN SKEWERS - Green Soba Noodle Salad, Cucumber, Red Onion, Daikon Slaw, & Sesame Soy Vinaigrette 15

CAESAR - Romaine, Romano & Croutons 9

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

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

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

SEAFOOD SALAD* - Shrimp, Lump Crab, Peppered Tuna, Avocado, Mango, Tomato, & Madras Curry Oil 25

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

MAIN COURSES

GULF SHRIMP & GRITS - Spinach, Tomatoes, Madeira, Virginia Ham, Parmesan & Country Grits 25

GRILLED PORK RIBEYE* - Benton's Bacon, Cherry Glaze, Sweet Potato Polenta with Fennel & Apples 32

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

PAN SEARED CHILEAN SEA BASS - Sweet Potato Gnocchi, Asparagus, Spinach, Peas & Saffron Butter Sauce 44

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 20 **

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

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

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

LONG CUT BEEF SHORT RIB - Slow Braised with Scalloped Potatoes, Roasted Trumpet Mushrooms, Tomato Bordelaise & Creamy Spinach 48

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

PUMPKIN RAVIOLI - Sherry Goat Cheese Cream, Vegetables, Spiced Walnuts & Pumpkin Seed Oil 24 **
-Great with Scallops or Shrimp 14

GRILLED DUCK BREAST* Spaghetti Squash, Asparagus, Shiitakes, Cherries, Blackberry Sauce 36

SANDWICHES

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

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

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

GRILLED ANGUS BURGER* - PAT LaFrieda, NYC Fully Garnished with Smoked Cheddar 19

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

-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