

WELCOME TO TUSCARORA MILL!

FIRST COURSES

SEARED BEEF FONDUE -* Blue Cheese, Truffle Salt 13

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

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

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

MAINE LOBSTER -
Sweet Potato Polenta, Savory Lobster Butter 19

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

CORN CHOWDER - Bacon, Potato Hay 7/ 9

CRAB & BACON DIP -
Green Onion & Toasted Ciabatta 13

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

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

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

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 16

FLANK STEAK* - Crisp Romaine, Corn Relish,
Grilled Onion, Hard Boiled Egg & Chipotle Ranch 24 **

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

SWEET BERRY SALAD -
Mixed Greens, Strawberries, Mandarin Oranges,
Feta, Candied Pecans, Raspberry Vinaigrette 11

CAESAR - Romaine, Romano & Croutons 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,
Local Greens & 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 24

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

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

PAN SEARED HALIBUT -
Sautéed Pearl Couscous, Baby Arugula, Tomatoes,
Pine Nuts, Currants, Lemon Thyme Butter 36

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 40

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

GRILLED BEEF TIPS & SCALLOPS* -
Whipped Potatoes, Carrots, Greens Beans,
Red Wine & Horseradish Béarnaise Sauce 35

SEAFOOD BRODETTO - Salmon, Mussels, Shrimp
& Parmesan Polenta in Saffron Tomato Broth 26

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

GRILLED RACK OF LAMB - Scalloped Potatoes,
Bacon Braised Brussels Sprouts, Rosemary Sauce 48

GRILLED CREOLE SEASONED TROUT -
Lump Crab Meat, Almond Butter, Whipped Potatoes,
Asparagus, Carrots & Capers 21 / 27

SPRING RISOTTO - Sautéed Fava Beans, Asparagus,
Spinach, Zucchini, Tomato, Smoked Romano 22
-Great with Scallops or Shrimp 14

GRILLED DUCK BREAST* Wild Mushroom Risotto Cake,
Asparagus, Baby Carrots, & Cherry Glaze 35

SANDWICHES & SUCH

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

BLACKENED FISH TACOS - Seared Tilapia, Jalapeño,
Shredded Cabbage, Pico de Gallo, & Lime Crema 16

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

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

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

GLUTEN FREE BUNS / TOAST 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