

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

CRISPY PORK BELLY "TACOS"
Scallion Pancakes, Korean Slaw,
Sweet Chili Sauce 11

MAINE LOBSTER
Sweet Potato Polenta, Lobster Butter 16

CAESAR SALAD Romaine, Romano, Croutons 8

BUBBLY CRAB & ARTICHOKE DIP
Old Bay Flat Breads, Ciabatta 10

AHI TUNA POKE*
Shoyu, Furikake, Sweet Onion,
Mango, Seaweed Salad 14

SEARED BEEF FONDUE*
Blue Cheese Cream, Toast Points,
& Truffle Salt 12

FRIED GREEN TOMATOES
Greens, Burrata, Tomato Dill Vinaigrette, Basil 10

AUTUMN SALAD
Ruby Red Beets, Acorn Squash,
D'anjou Pears, Pepitas, Goat Cheese,
Greens, Apple Cider Vinaigrette 10

HOUSE SALAD
Champagne Vinaigrette, Asiago,
Sunflower Seeds, Tomato 8

BABY ICEBERG WEDGE SALAD
Smoky Gorgonzola Dressing, Bacon,
Tomato, Crisp Onions 9

MEDIUM PLATES

GULF SHRIMP & GRITS
Spinach, Tomatoes, Madeira,
Virginia Ham, Country Grits 23

HERBIVOROUS
Grilled Royal Trumpet Mushrooms, Sautéed
Spinach & Currants, Curried Butternut
Squash Puree, Honey Balsamic Vinegar 19
-Great with Scallops, Shrimp or Salmon 10

PUMPKIN TORTELLONI
BROWN BUTTER, SAGE, SPICED WALNUTS,
CRISPY CARROTS, ROMANO 18

CLAM BAKE
Little Neck Clams, Mussels, Shrimp, Beer Broth,
New Potatoes, Sausage, Baby Corn 20

SMOKED CHICKEN PENNE
Peas, Spinach, Smoked Bacon, Romano
Cream, Caramelized Onions 18

CRAB CAKES
Benton's Bacon, Lemon-Leek Aioli, Warm
Fingerling Potato & Green Bean Salad 27

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, 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

GRILLED HUDSON VALLEY DUCK BREAST*
Spaghetti squash, Braised Kale,
Cherries, & Hickory Glaze 25

PAN SEARED WILD CAUGHT HALIBUT
Baby Bok Choy, Fingerling Potatoes,
Fennel, Shitakes, & Lemongrass Broth 32

GRILLED CREOLE SPICED TROUT
Lump Crab, Almond Butter, Whipped Potatoes,
Asparagus, Capers 19 / 26

BRAISED LAMB SHANK
Black Truffle and Parmesan Polenta,
Asparagus, Baby Carrots and Rosemary Jus 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