

Welcome to Tuskie's

FIRST THOUGHTS "CIDER" 12
Apple Cinnamon infused Bourbon,
Grand Marnier, Cider, Cherry Bitters

STARTER CORN CHOWDER Bacon, Potato Hay 6 / 8

PORK BELLY TACOS 10
Scallion Pancakes, Korean Slaw,
Sweet Chili Sauce

FRIED GREEN TOMATOES 9
Creamy Burrata Cheese, Fresh Basil,
Tomato Cracked Pepper Vinaigrette

SESAME AHI TUNA* 12
Seaweed Salad, Wasabi Avocado Aioli,
Pickled Ginger

SALAD SEAFOOD* 19
Shrimp, Lump Crab, Seared Tuna, Baby Greens,
Avocado, Mango, Tomatoes, Curry Oil, Black Salt

FLANK STEAK SALAD 16
Crisp Romaine, Corn Relish, Grilled Onions,
Egg, & Chipotle Ranch Dressing

Spring Salad 10
English Peas, Fava Beans, Fennel,
Manchego Cheese, Spiced Walnuts,
Lemon & White Balsamic Vinaigrette

GRILLED CHICKEN SALAD 13
Asian Pears, Grapes, Celery, Blue Cheese,
Mixed Greens, Tomatoes, Spiced Walnuts

SANDWICH GRILLED ALL ANGUS 8OZ. BURGER* 14
Pat LaFrieda Beef, NYC Smoked Cheddar,
Lettuce, Tomato, Onions, Pickles
- Add Smoked Bacon 1.50 Sub Blue Cheese 1.00

THE BARN YARD "AU JUS" 13
Smoked Beef Brisket & Pork, Caramelized Onions,
Aged Provolone, Pepper Spread, Parmesan Ciabatta

*Gluten Free Buns are available! 2

ENTREE EGGS BENEDICT, TUSKIE'S STYLE* 13
Benton's Bacon, Grilled Sourdough, Hollandaise,
Poached Free Range Eggs, Potato & Green Beans

SHRIMP & GRITS 17
Spinach, Tomatoes, Virginia Ham, Madeira, Grits

Pan Seared Red Snapper 22
Almond & Carrot Farro, Frisse Herb Salad,
Turmeric Oil

CRAB CAKES 23
Warm Fingerling Potato & Green Bean Salad,
Benton's Bacon, Lemon-Leek Aioli

SMOKED CHICKEN PENNE 15
Peas, Bacon, Onions, Spinach, Romano Cream

FLATBREAD 12
Goat Cheese, Roasted Onions, Sun Dried Tomato
Chutney, Crispy Prosciutto, Arugula

HERBIVOROUS 17
Portabella Mushroom with
Smoked Ratatouille, Marinara,
Feta, Baby Carrots & Asparagus
-Great with Scallops, Shrimp or Salmon 10

PAMPLEMOUSSE SANGRIA 10
Tequila, Grapefruit Sweetness,
Pinot Grigio and a splash of Soda

CHICKEN & SHRIMP SPRING ROLLS 8
Sweet Chili Sauce, Daikon Slaw

SEARED BEEF FONDUE* 10
Blue Cheese, Toast, Truffle Salt

CRISPY CHESAPEAKE OYSTERS 13
Creamed Spinach, Curry, Black Salt

CRAB & ARTICHOKE DIP 8
Old Bay Flat Breads, Ciabatta

MAINE LOBSTER 16
Sweet Potato Polenta, Lobster Butte

CAESAR Romaine, Romano, Garlic Croutons 7

HOUSE 7
Local and Artisan Greens, Asiago, Sunflower
Seeds, Tomato, Champagne Vinaigrette

BABY WEDGE 9
Baby Iceberg, Smoked Gorgonzola Dressing,
Bacon, Cracked Pepper, Tomato, Tobacco Onions

Add to any Salad: Chicken 6
Shrimp, Salmon or Flank Steak 10

BLACKENED CHICKEN BLT & C 13
Havarti, Avocado, Chipotle Ranch
Cream, Parmesan Ciabatta

THE VEGGIE BURGER 12
Avocado, Ranch, Salsa, 8-Grain Bun
& Chipotle Ranch Salad

HOUSE MADE PASTRAMI REUBEN 15
Loaded High on Marbled Rye, Swiss
Cheese, Sauerkraut, Russian Dressing

TUSKIE'S MEATLOAF 12
Mushroom Sauce, Whipped Potatoes, Broccoli

BEEF & SPINACH RAVIOLIS 17
Almond Butter, Sautéed Spinach, Romano Cheese

SEARED SCALLOPS & GRILLED BEEF TIPS 27
Whipped Potatoes, French Beans and Corn
Red Wine and Hollandaise Sauces

Crispy Fish Tacos 13
Fried Cod, Mango & Avocado Salsa, Tomato,
Jalapeno, Shredded Lettuce, Pico de Gallo

GRILLED RAINBOW TROUT 14/20
Whipped Potatoes, Asparagus, Almond Butter

GRILLED FLANK STEAK* 20
Bourbon Molasses Glaze, Whipped Potatoes,
French Beans, Tobacco Onions

Seafood Brodetto
Fish, Mussels, & Shrimp, Parmesan Polenta,
Saffron Tomato Broth 23

THE SQUARE PLATE SPECIAL - 7.95 (WEEKDAYS)
Monday-Meatless | Tuesday - Beef | Wednesday - Chicken
Thursday - Chef's Surprise | Friday- Seafood

* Consuming raw or under-cooked foods increases the risk of food-borne illness Desserts & Breads by South Street Under
Feeling a little Brunchie on Saturdays? Check out our ala carte Brunch selections.