

Welcome to Tuskie's

FIRST THOUGHTS	"CIDER" 12 Apple Cinnamon infused Bourbon, Grand Marnier, Cider, Cherry Bitters	The Fruit Cake 12 Vodka infused with Cranberry, Pear, Orange, Ginger, & Orange Bitters
STARTERS	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 Za'atar Smoked Branzino Dip 10 Pickled Red Onions, Flat Bread, Crostini	CHICKEN LIVER PÂTÉ 10 Blackberry Jam, Balsamic Glaze, Grilled Ciabatta 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 MAINE LOBSTER 16 Sweet Potato Polenta, Lobster Butter
SALADS	SEAFOOD* 19 Shrimp, Lump Crab, Seared Tuna, Baby Greens, Avocado, Mango, Tomato, Curry Oil, Black Salt FLANK STEAK SALAD 16 Crisp Romaine, Corn Relish, Grilled Onions, Egg, & Chipotle Ranch Dressing AUTUMN SALAD 10 Organic Greens, Ruby Red Beets, Squash, Pepitas, Goat Cheese, Pears, Mulled Apple Cider Vinaigrette CAESAR 7 Romaine, Croutons, Romano	GRILLED CHICKEN SALAD 13 Asian Pears, Grapes, Celery, Blue Cheese, Mixed Greens, Tomatoes, Spiced Walnuts 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
		<hr/> Add to any Salad: Chicken 6 Shrimp, Salmon or Flank Steak 10 <hr/>
SANDWICH	GRILLED ALL ANGUS 8OZ. BURGER* 14 <i>Pat LaFrieda Beef</i> , 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	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
ENTREES	EGGS BENEDICT, TUSKIE'S STYLE* 13 Benton's Bacon, Grilled Sourdough, Hollandaise, Poached Free Range Eggs, Potato & Green Beans SHRIMP & GRITS 18 Spinach, Tomatoes, Virginia Ham, Madeira, Grits CHESAPEAKE ROCKFISH 22 Parmesan Crust, Wild Mushroom Orzo, Asparagus and Sweet Onions, Truffle Beurre Blanc 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	TUSKIE'S MEATLOAF 12 Whipped Potatoes, Broccoli, Roasted Tomato, & Mushroom Gravy PUMPKIN RAVIOLI 18 Sherry Goat Cheese Cream, Spiced Walnuts, Pumpkin Seeds Oil, Julienne Vegetables 18 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, Tomatoes, Jalapeño, Shredded Lettuce, Pico de Gallo GRILLED CREOLE SPICED BRANZINO 14/20 Lump Crab, Almond Butter, Whipped Potatoes, Asparagus, Capers GRILLED FLANK STEAK* 20 Bourbon Molasses Glaze, Whipped Potatoes, French Beans, Tobacco Onions SEAFOOD BRODETTO 23 Fish, Mussels, & Shrimp, Parmesan Polenta, Saffron Tomato Broth

* 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.