

Tuskies Lunch!

FIRST THOUGHTS CIDER 12
Bourbon infused with Cinnamon & Apple,
Grand Marnier, & Apple Cider

SWEET BABY RYE 13
Rye infused with Peach, Crème
de Peach, Black Walnut Bitters

STARTERS CORN CHOWDER Bacon, Potato Hay 6 / 8

FRIED GREEN TOMATOES 12
Creamy Burrata Cheese, Fresh Basil,
Tomato Cracked Pepper Vinaigrette

CRISPY CHESAPEAKE OYSTERS 13
Creamed Spinach, Curry, Black Salt

HOT CRAB & BACON DIP 11
Green Onions, Everything Ciabatta

MAINE LOBSTER 17
Sweet Potato Polenta, Lobster Butter

ZUCCHINI FRIES with Curry Aioli 8

CRISPY GRILLED CHICKEN WINGS 10
Tangy Hot & Spicy Rub, Celery, Blue Cheese

CHICKEN & SHRIMP SPRING ROLLS 9
Sweet Chili Sauce, Daikon Slaw

SEARED BEEF FONDUE* 12
Blue Cheese, Toast, Truffle Salt

PORK BELLY TACOS 13
Korean Slaw, Sweet Chili Sauce

BBQ BACON WRAPPED SHRIMP 14
Corn Salsa, Grilled Onion, Chipotle Cream

SALADS

SEAFOOD* 20
Shrimp, Lump Crab, Seared Tuna, Baby Greens,
Avocado, Mango, Tomato, Curry Oil, Black Salt

FLANK STEAK SALAD 19
Crisp Romaine, Corn Relish, Grilled Onions,
Egg, & Chipotle Ranch Dressing

GRAIN SALAD 11
Quinoa, Farro, Black Beans, Butternut Squash,
Dried Cranberries, Baby Arugula, Pine Nuts,
Roasted Beets, Feta, Honey Mustard Vinaigrette

CAESAR Romaine, Croutons, Romano 9

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

HOUSE SALAD 9
Local and Artisan Greens, Asiago, Sunflower
Seeds, Tomato, Champagne Vinaigrette

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

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

SANDWICHES GRILLED ALL ANGUS 8OZ. BURGER* 16
Pat LaFrieda Beef, Smoked Cheddar,
Lettuce, Tomato, Onions, Pickles
- Add Smoked Bacon 2.50 Sub Blue Cheese 1.00

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

*Gluten Free Buns are available! 2

BLACKENED CHICKEN BLT & C 14
Havarti, Avocado, Chipotle Ranch
Cream, Everything 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 19
Spinach, Tomatoes, Virginia Ham, Madeira, Grits

PAN SEARED CHILEAN SEA BASS 21
Pumpkin Ricotta Gnocchi, Broccoli Rabe,
Spinach, Hazelnut Brown Butter

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

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

GRILLED LEMONGRASS CHICKEN SKEWERS 13
Green Soba Noodle Salad with Cucumbers, Red
Onions, Daikon Slaw & Sesame Soy Vinaigrette

PUMPKIN RAVIOLI 18
Sherry Goat Cheese Cream, Pumpkin Seed Oil,
Spiced Walnuts, Julienne Vegetables
-Great with Scallops, Shrimp or Salmon 10

MEATLOAF 13
Whipped Potatoes, Broccoli,
Roasted Tomato, & Mushroom Gravy

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

BLACKENED FISH TACOS 13
Pan Seared Tilapia, Jalapeño, Shredded Cabbage,
Pico de Gallo, Grilled Pineapple Salsa

GRILLED CREOLE SEASONED TROUT 14/20
Whipped Potatoes, Almond Butter,
Asparagus, Carrots, Capers

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

SEAFOOD BRODETTO 23
Salmon, Halibut, Mussels, & Shrimp,
Parmesan Polenta, Saffron Tomato Broth

CREEKSTONE PRIME FILET MIGNON 48
Cauliflower Potato Gratin, Bacon Braised Brussel
Sprouts, Gorgonzola Bordelaise

* 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.