

# WELCOME TO TUSCARORA MILL!

## FIRST COURSES

SEARED BEEF FONDUE -\* Blue Cheese, Truffle Salt 13

CHICKEN & SHRIMP SPRING ROLLS -  
Sweet Chili Sauce & Daikon Slaw 14 +

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

CORN CHOWDER - Bacon, Potato Hay 7/9

PORK BELLY TACOS- Korean Slaw, Sweet Chili 13 +

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

SHRIMP & SCALLOP CEVICHE TOSTADA  
Jalapeño, Tomato, Red Onion, Avocado, Cilantro 18 +

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 ORA KING SALMON -  
Heirloom Tomato Salad, Cucumber, Cantaloupe, Red  
Onion, Baby Arugula, Mango Lime Vinaigrette 36

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

ROASTED ORGANIC CHICKEN - Fingerling Potatoes,  
Baby Carrots, Cipollini Onions, Red Wine Sauce 28

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

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

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 37

MEATLOAF - Whipped Potatoes, Broccoli,  
Roasted Tomato, Red Wine Mushroom Sauce 16 +

GRILLED CREOLE SEASONED TROUT -  
Lump Crab Meat, Almond Butter, Whipped Potatoes,  
Asparagus, Carrots & Capers 21 / 29

TOMATO & SPINACH RISOTTO -  
Grilled Vegetables, Fresh Basil, 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 17

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