

# 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

PORK BELLY TACOS- Korean Slaw, Sweet Chili 13+

BBQ BACON WRAPPED SHRIMP -  
Corn Salsa, Grilled Onion, Chipotle Cream 16

HONEY GOAT CHEESE DIP -  
Smoked Bacon, Green Onions,  
Balsamic, Toast Points 14

CORN CHOWDER Bacon, Potato Hay 7 / 9

FRIED GREEN TOMATOES -  
Pimento Cheese & Tomato Jam 12 +

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

MAINE LOBSTER-  
Sweet Potato Polenta, Savory Lobster Butter 19

CRISPY CHESAPEAKE OYSTERS-  
Creamed Spinach, Curry Aioli, Black Salt 16 +

TOMATO & BURRATA -  
Dill Tomato Vinaigrette, Basil,  
Pine Nuts & Aged Balsamic 14

## 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 25

GRILLED PORK RIBEYE\* - Benton's Bacon, Cherry  
Glaze, Sweet Potato Polenta, with Fennel & Apples 30

CREEKSTONE PRIME FILET MIGNON\* -  
Sweet Potato and Leek Gratin, Gorgonzola Bordelaise  
& Bacon Braised Brussels Sprouts 48

PAN SEARED ORA KING SALMON-  
Ricotta Gnocchi, Fiddlehead Ferns, Leeks,  
Crisped Shiitakes, Sweet Corn Butter 38

ROASTED RACK OF LAMB -  
Whipped Potatoes, French Beans, Sweet Onions,  
Roasted Baby Carrots, & Red Wine Sauce 48

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

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

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

SMOKED CHICKEN RIGATONI - Spinach, Smoked  
Bacon, Caramelized Onions, Peas, Romano Cream 21 +

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

SPRING RISOTTO - Asparagus, Wild Leeks,  
Fiddlehead Ferns, Spinach, Zucchini, Burrata Cheese 24  
*With Scallops, Shrimp or Salmon add 14*

GRILLED DUCK BREAST\*  
Parmesan Spaetzle, Roasted Butternut Squash,  
Wild Mushrooms & Bacon Fig Sauce 35 +

CRAB CAKES - Warm Fingerling Potato  
& Green Bean Salad, Lemon & Leek Aioli 40

## SANDWICHES & SUCH

GRILLED ANGUS BURGER\* - PAT LaFrieda, NYC  
Fully Garnished with Smoked Cheddar 19  
- SUB BLUE CHEESE 1.00

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 a Green Bean 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

\* 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 County Famous Buffet!  
+ Items Can Not be made Gluten Free *Gluten Free Bun/Toast 2.50*