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DINNER

FIRST  
THOUGHTS

**THE HEMINGWAY 12**  
White Rum, Lime, Grapefruit,  
Maraschino liqueur

**BOULEVARDIER 10**  
Bulleit Rye, Campari, Sweet Vermouth

**THE LAST WORD 12**  
Gin, Green Chartreuse,  
Lime, Maraschino liqueur

**PAMPLEMOUSSE SANGRIA 9**  
Tequila, Grapefruit Sweetness,  
Pinot Grigio, and a splash of Soda

APPETIZERS &  
SHARED  
PLATES

**CORN CHOWDER**  
Bacon, Potato Hay 6 / 8

**OYSTERS ON THE HALF SHELL\***  
Mignonette, Sriracha Cocktail Sauce AQ

**CRISPY CHESAPEAKE OYSTERS**  
Creamed Spinach, Curry, Black Salt 13

**CRISPY PORK BELLY "TACOS"**  
Scallion Pancakes, Korean Slaw, five spice  
Pork Cracklings, Sweet Chili Sauce 11

**MAINE LOBSTER**  
Sweet Potato Polenta, Lobster Butter 16

**LOCAL SQUASH BLOSSOMS**  
Stuffed Herbed Goat Cheese, Tomato  
Cracked Pepper Vinaigrette, Basil 11

**STEAMED MAINE MUSSELS**  
White Wine, Smoked Paprika Butter,  
Olives, Capers, Tomatoes, Ciabatta 15

**DUCK SAUSAGE**  
Currants, Truffle Grits, Bordelaise 10

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

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

**HOT SPANISH CRAB DIP**  
Old Baby Flat Breads, Ciabatta 10

**SEARED RARE TUNA \***  
Soba Noodles, Seaweed Salad, Wasabi,  
Pickled Ginger, Soy Glaze 12

SALADS

**CAESAR**  
Romaine, Romano, Croutons 8

**HOUSE**  
Local Greens, Asiago, Sunflower Seeds,  
Tomato, Champagne Vinaigrette 8

**BEETS & GOAT CHEESE**  
Mixed Greens, Red Onions, Spiced  
Walnuts, Champagne Vinaigrette 9

**SEAFOOD \***  
Shrimp, Lump Crab, Seared Rare Tuna,  
Avocado, Mango, Tomatoes, Curry Oil,  
Black Salt 19

**BABY WEDGE**  
Baby Iceberg, Smoked Gorgonzola  
Dressing, Bacon, Cracked Pepper,  
Tomato, Tobacco Onions 10

Desserts & Breads by Our Bakery [South Street Under](#)  
Our Kitchen uses Nuts, Dairy & Items containing Gluten. \*Consumption of raw or undercooked  
meats, seafood, shellfish or poultry may increase your risk of food-borne illness. August 2016

**MEDIUM  
PLATES**

**CRAB CAKES  
Warm Fingerling Potato &  
Green Bean Salad, Benton's  
Bacon, Lemon-Leek Aioli 26**

**GRILLED DUCK BREAST \*  
Grilled Pears, Great Northern  
Beans, Grilled Summer Vegetables,  
Hickory Glaze 25**

**SMOKED CHICKEN PENNE  
Caramelized Onion, Spinach, Peas,  
Smoked Bacon, Caramelized  
Onions, Romano Cream 18**

**GULF SHRIMP & GRITS  
Spinach, Tomatoes, Madeira,  
Virginia Ham, Country Grits 23**

**GRILLED FLANK STEAK\*  
Bourbon Molasses Glaze,  
Tobacco Onions, Whipped Potatoes,  
French Beans & Corn 19**

**HERBIVOROUS  
Caramelized Lemon Lentils,  
Marinara, Feta, Portabellas,  
Smoked Ratatouille 19**

**Great with Scallops,  
Shrimp or Salmon add 10**

**MAIN  
COURSES**

**AYRSHIRE FARMS ORGANIC CHICKEN  
Honey Lavender Glaze, Scalloped  
Potatoes, Sautéed Spinach with Pine  
Nuts and Currants 26**

**GRILLED BEEF & SEARED SCALLOPS  
Whipped Potatoes, Roasted Baby  
Carrots and French Beans, Red Wine &  
Horseradish-Béarnaise Sauces 27**

**HARRIS RANCH FILET MIGNON \*  
Cauliflower-Potato Gratin, Madeira  
Truffle Sauce French Beans with  
Corn & Sweet Onions 39**

**TUSKIE'S GAME PLATE  
Our Favorite Exotic Meats AQ**

**THE PORK PLATE  
Grilled Pork Loin\*, Stuffed Piquillo Pepper,  
Pork Belly, Collard Greens with Bacon, Pickled  
Onions, Sweet Potato Polenta, Marsala 25**

**GRILLED CREOLE SPICED TROUT  
Lump Crab, Almond Butter, Whipped  
Potatoes, Asparagus, Capers 19 / 26**

**PAN ROASTED FLORIDA GROUPER  
Local Heirloom Tomatoes, Cucumber-Melon  
Salad, Walnut-Beet Pesto,  
Blood Orange Vinaigrette 22 / 35**

**BRAISED MERINO LAMB SHANK  
Warm Quinoa & Faro Tabbouleh,  
Minted Yogurt, Red Wine 32**

**SIDE  
PLATES**

**WHIPPED OR SCALLOPED POTATOES 4  
TRUFFLED COUNTRY GRITS 4  
SWEET POTATO POLENTA 4  
CAULIFLOWER-POTATO  
GRATIN, ALMOND BUTTER 4  
FRENCH BEANS, CORN & SWEET ONIONS 6  
QUINOA & FARO TABBULEH 6**

**BACON BRAISED BRUSSELS SPROUTS 7  
WARM FINGERLING POTATO & GREEN  
BEAN SALAD BENTON'S BACON 7  
CAYENNE ONION RINGS 6  
PAN ROASTED ASPARAGUS 7  
ANGEL HAIR PASTA WITH MARINARA 6  
SAUTÉED MADEIRA MUSHROOMS 8**

**TUSCARORA MILL SUPPORTS OUR LOCAL FARMERS, GROWERS, WINERIES AND BREWERS!  
THROWING A PARTY? FROM TWO TO TWO HUNDRED,**

**LET TUSKIE'S PUT THE SPECIAL IN YOUR NEXT SPECIAL EVENT!**