



# BRUNCH MENU



AUTUMN 2017

## ◆ BITES ◆

Pommes Frites.....	5
<i>herbes de Provence glaze, truffle oil (add \$3), or salt &amp; pepper frites</i>	
Housemade Pork Rinds.....	6
<i>crispy fried pigskin, salt &amp; pepper or spicy</i>	
Boiled Peanuts.....	6
<i>boiled in scorpion pepper salt</i>	
Salt & Vinegar Potato Chips.....	5
<i>housemade potato chips, sour cream onion dip</i>	

## ◆ STARTERS ◆

Arkansas Fritters.....	9
<i>deep-fried Arkansas rice with Creekstone ground beef, housemade sausage, roasted garlic, parmesan, sun-dried tomatoes &amp; roasted garlic-basil aioli</i>	
Charcuterie & Cheese Board.....	19
<i>Arkansas bacon, country paté, head cheese, duck pastrami, artisanal cheese selection, pepper jelly, pickled vegetables, olives, capers &amp; stone ground mustard</i>	
Popcorn Escargot.....	11
<i>buttermilk battered escargot fried golden &amp; served with lemon chipotle remoulade</i>	
Roasted Bone Marrow.....	14
<i>roasted bone marrow, smoked jowl jam &amp; crostini</i>	



## BRUNCH ENTREES



^Where the Buffalo Roam.....	16
<i>ground bison patty, bacon, swiss &amp; cheddar, sautéed mushrooms, onions, &amp; peppers, fried over easy egg, chipotle aioli served on a locally made bread bun, served with choice of side</i>	
^The “Teeree” Burger.....	14
<i>Grass Roots ground lamb, pickled cucumber, onion, bell pepper, horseradish crème &amp; feta served on a locally made bread bun, served with choice of side</i>	
^Tusk Burger.....	12
<i>Creekstone black angus beef with choice of cheese; lettuce, tomato, onion &amp; house made pickle served on a locally made bread bun, served with choice of side</i>	
<i>- add bacon \$2 add Pimento cheese \$2</i>	
Free Range Chicken Club.....	13
<i>grilled, blackened or fried chicken, bacon, lettuce, tomato, swiss &amp; cheddar, chipotle aioli, on a locally made bread bun, served with choice of side</i>	
The Flintstones.....	19/29
<i>applewood smoked baby-back ribs, housemade BBQ sauce, pommes frites, cole slaw</i>	
^Eggs Any Way.....	10
<i>eggs cooked to order, served with two sides &amp; toast</i>	
Lemon Soufflé Pancakes.....	11
<i>soufflé-style lemon pancakes with vanilla butter &amp; maple syrup, served with choice of two sides</i>	

^Left Coast Benedict.....	10
<i>avocado, tomato, and arugula on an english muffin with hollandaise and your choice of side</i>	
^Southern Benedict.....	10
<i>housemade bacon, housemade buttermilk biscuit, poached eggs &amp; sausage gravy, served with choice of side</i>	
^Duck Ham Benedict.....	13
<i>housemade duck ham, English muffin, poached eggs, hollandaise sauce, served with choice of side</i>	
^Shrimp Benedict.....	12
<i>shrimp croquette, poached eggs, tomato, English muffin, hollandaise sauce, served with choice of side</i>	
^Country Breakfast.....	16
<i>country fried paté, biscuits &amp; gravy, home fries, 2 eggs anyway, choice of sausage or bacon</i>	
^Which Came First?.....	15
<i>buttermilk or hot fried chicken breast, egg anyway, succotash tossed in bacon vinaigrette, carrot cake waffle, sorghum syrup</i>	
Carrot Cake Waffle.....	11
<i>traditional carrot cake made into a waffle with vanilla butter &amp; maple syrup, served with choice of two sides</i>	
Figgy French Toast.....	11
<i>country white bread stuffed with fig jam, battered &amp; fried golden brown, topped with cinnamon sugar &amp; sorghum, served with fresh fruit &amp; bacon</i>	
Autumn Flatbread.....	16
<i>jalapeños, garlic, brussel sprouts, edamame, fresh herbs, red onion, mushrooms, cauliflower, feta &amp; parmesan</i>	
Fall Fruit Bread.....	16
<i>figs, apples, pears, walnuts, brie, mozzarella, balsamic vinaigrette, garlic, mint &amp; dill</i>	

### ////////// Gourmet Sides //////////

*roasted potatoes, housemade country sausage, bacon, truffled frites (add \$3), herbes de Provence glazed frites, salt & pepper frites, seasonal vegetables, spicy pork rinds, salt & pepper pork rinds, salt & vinegar potato chips, spicy boiled peanuts or fresh fruit*



## SOUP & SALADS

Vegetarian Soup du Jour.....4/6  
ask your server for today's selection

^Ozark Cobb Salad.....14  
mixed greens, local free-range chicken, bacon, soft boiled egg,  
bleu cheese, tomato & avocado

Brussel Sprout Salad.....12  
seasonal vegetables, pears, apples, pecans, blue cheese &  
Arkansas bacon

Crispy Pig Ear Salad.....10  
fried pig ears, mixed greens, tomatoes, candied pecans & feta

\*add grilled flatiron steak, chicken, or shrimp croquette.....5

### Salad Dressings

Ranch, Blue Cheese, Oil & Vinegar, Herb Vinaigrette,  
Balsamic Vinaigrette, Jalapeño Lime Vinaigrette,  
Sherry-Creole Mustard Vinaigrette

## KID'S BRUNCH

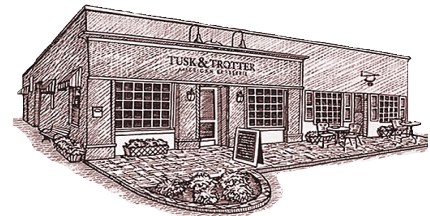
Kid's Lemon Soufflé Pancakes.....6<sup>50</sup>  
kid's size soufflé-style lemon pancakes with vanilla butter &  
maple syrup, served with choice of side

Biscuit & Gravy.....6  
housemade buttermilk biscuit with sausage gravy, served  
with choice of side

^One Egg Any Way.....6  
one egg cooked to order, served with choice of side & toast

### Gourmet Sides

roasted potatoes, housemade country sausage,  
bacon, truffled fries(add \$3), herbes de Provence glazed  
frites, salt & pepper frites, seasonal vegetables, spicy pork  
rinds, salt & pepper pork rinds, salt & vinegar potato chips,  
spicy boiled peanuts or fresh fruit



## INFUSIONS: HOUSE-INFUSED COCKTAILS

ON THE SWEET SIDE: VANILLA HONEY BOURBON PRESS - BEES KNEES

MANHATTANS: PEACH WHISKEY - BLACK WALNUT - COCOA VANILLA & CHERRY

REFRESHING: CUCUMBER MINT & LIME GIN - GRAPEFRUIT GIN & TONIC - HOUSEMADE GIN & TONIC

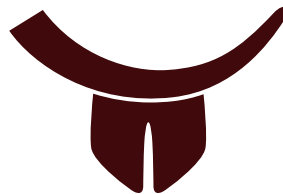
TANGY: ORANGE CLOVE MARGARITA - MANGO HABANERO MARGARITA - CRANBERRY SAGE MARGARITA

-INFUSED BLOODY MARYS (\$7.5/EACH OR TRY A FLIGHT OF 3 FOR \$15)-

GRILLED JALAPENO - PICKLE - BACON - PIZZA - CHIPOTLE - BIRD'S EYE CHILI - WASABI - TEX MEX - TEQUILA LIME - SWEET & SPICY

LIBATIONS - Orange Juice, Apple Juice, Grapefruit Juice, Tomato Juice, Soda, Iced Tea, or Coffee.....2  
Spectacular Grapefruit Soda \$4, French Press Coffee \$4, Barritts Ginger Beer \$5,  
Mountain Valley Still, or Sparkling Spring Water \$5

HOUSE MADE SODAS - Orange Soda, Root Beer, Orange Cream Soda.....5



**TUSK & TROTTER**  
AMERICAN BRASSERIE

Chef/Owner Rob Nelson • Executive Sous Chef Michael Langley • Bar Chef Scott Baker

^Warning: May contain raw or undercooked meat, poultry, seafood, shellfish or eggs which may increase your risk of foodborne illness.

We welcome guests with special dietary needs. Please alert your server if you have food allergies or intolerances