

DINNER MENU

◆ BITES ◆

Pommes Frites	5 ⁵⁰
<i>herbes de Provence glaze, truffle oil (\$3), or salt & pepper frites</i>	
Housemade Pork Rinds	5 ⁵⁰
<i>crispy fried pork skin, salt & pepper or spicy</i>	
Boiled Peanuts	5 ⁵⁰
<i>boiled in scorpion pepper salt</i>	
Don't Blame the Butter for What the Bread Did	6 ⁵⁰
<i>housemade red potato bread with roasted garlic, cheddar, scallions, rosemary served with bone marrow butter</i>	
Salt & Vinegar Potato Chips	5 ⁵⁰
<i>housemade potato chips, sour cream onion dip</i>	
Edamame Tartare	7
<i>cured egg yolk, red potato bread & pepper sauce</i>	

◆ STARTERS ◆

Arkansas Fritters	9 ⁵⁰
<i>fried Arkansas rice with Creekstone ground beef, parmesan, housemade sausage, sun-dried tomatoes & basil aioli</i>	
When Pigs Fly	13 ⁵⁰
<i>3 smoked mini pork shanks, fried & tossed in a sorghum glaze</i>	
Popcorn Escargot	11
<i>buttermilk battered escargot flash fried served with lemon chipotle remoulade & Ozark chow chow</i>	
Roasted Bone Marrow	13 ⁵⁰
<i>roasted bone marrow, smoked jowl jam & crostini</i>	
Charcuterie & Cheese Board	19 ⁵⁰
<i>Arkansas bacon, country paté, duck pastrami, local cheese selection, pepper jelly, pickled vegetables, olives, capers & stone ground mustard</i>	

✿ SOUP & SALADS ✿

Soup du Jour	4/6
<i>ask your server about today's selection</i>	
^Ozark Cobb Salad	13 ⁵⁰
<i>mixed greens, local free-range chicken, bacon, soft boiled egg, bleu cheese, tomato & avocado</i>	
Farmer's Market Tomato Salad	8 ⁵⁰
<i>mixed greens, herb vinaigrette & pickled vegetables</i>	

Stone Fruit & Watermelon	11
<i>farm fresh tomatoes, cucumber, feta cheese, candied pecans & wild arugula with jalapeño vinaigrette</i>	
Crispy Pig Ear Salad	10
<i>fried pig ears, mixed greens, tomatoes, candied pecans & feta</i>	
Berry & Citrus	11
<i>mixed berry & citrus, arugula, mixed greens, mint & spicy pecans with balsamic vinaigrette</i>	

*add grilled flatiron steak, chicken, or coho salmon.....5

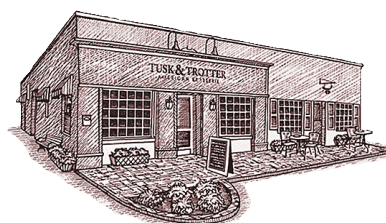
////////// SALAD DRESSINGS //////////

Ranch, Blue Cheese, Oil & Vinegar, Herb Vinaigrette, Balsamic Vinaigrette, Jalapeño Lime Vinaigrette, Sherry-Creole Mustard Vinaigrette, 1000 Island

👉 ENTREES 👈

house salad included with entrée

Fried Chicken & Waffles	22 ⁵⁰	Seafood & Dumplings	32 ⁵⁰
<i>choice of buttermilk or 'hot' fried chicken breast, succotash, walnut carrot cake waffle topped with maple-bacon béchamel</i>		<i>Maine lobster, coho salmon & sun shrimp in a seafood cream sauce with soybeans, mushrooms, peppers, onions & buttermilk biscuit dumplings</i>	
Shrimp, Pig & Grits	19	Delta Delight	18 ⁵⁰
<i>shrimp croquette, applewood smoked pork belly, War Eagle Mill grits & seafood corn creme</i>		<i>housemade Arkansas catfish pastrami, grilled watermelon, succotash, pickled summer vegetables & fermented pepper sauce</i>	
The Farmhouse	28 ⁵⁰	Boulettes	17
<i>house cured ham chop, pimento cheese grits topped with black truffle & pink peppercorn butter, over easy egg & fried arugula</i>		<i>lamb and pork meatballs, escargot-wild mushroom sauce, smoked root vegetables & roasted feta</i>	
The Flintstones	18/28	^Funkalicious	32
<i>applewood smoked baby-back ribs, housemade BBQ sauce on a bed of salt & pepper frites with cole slaw</i>		<i>grilled koji rubbed "dry-aged" flatiron steak, lobster ravigotte, succotash, and root vegetable mash</i>	
Beans & Cornbread	27 ⁵⁰		
<i>housemade duck confit, duck pastrami, cracklin cornbread & cassoulet</i>			
^Coho Salmon Escabeche	23		
<i>panko crusted wild salmon glazed in Ozark peach sauce, with citrus, stone fruit, smoked root veg & soybean-cilantro puree</i>			



PUB FARE

Served with your choice of Herbes de Provence glazed frites, truffle frites (add \$3), salt & pepper frites, salt & vinegar potato chips, spicy pork rinds, salt & pepper pork rinds, spicy boiled peanuts, seasonal vegetables or fruit. -Add a side salad for \$3-

* Side items not included with these items

<p>^Where the Buffalo Roam.....16⁵⁰ ground bison patty, bacon, Swiss & cheddar, sautéed mushrooms, onions, & peppers, fried over easy egg, chipotle aioli served on a locally made bun</p> <p>^The “Teeree” Burger.....14⁵⁰ Grass Roots ground lamb, pickled cucumber, onion, bell pepper, horseradish remoulde & feta served on a locally made bun</p> <p>^TNT Burger.....10 Creekstone black angus beef with choice of cheese, lettuce, tomato, onion & housemade pickle served on a locally made bun - add bacon \$2, add pimento cheese \$2</p> <p>The “Ozarkuban”.....12⁵⁰ our play on the Cuban sandwich! House-cured pork jowl, smoked pork loin, spicy pickles, Swiss cheese, cole slaw, housemade bbq sauce, fried onion straws & remoulade on a locally made bun</p> <p>Catfish Pastrami Reuben.....14 housemade Arkansas catfish pastrami with Ozark chow chow, Swiss cheese & 1000 island dressing on locally made marbled rye toast</p> <p>Shrimp Po’boy.....14 shrimp croquettes with lemon chipotle remoulade, tomato, onion, lettuce & house pickle on a locally made baguette</p>	<p>^Ozark Cheese Steak.....14 sliced flatiron steak, sauteed peppers, onions, & mushrooms, horseradish remoulade & housemade cheese whiz</p> <p>*Carnivore's Dilemma.....13⁵⁰ pizza with housemade meatballs, italian sausage, pepperoni, kalamata olives, roasted red peppers, onions, garlic, olive oil, arugula, feta & mozzarella cheese served on a crispy housemade crust</p> <p>*Ozark Summer Flatbread.....16 jalapeño vinaigrette, garlic, succotash, sundried tomatoes, stone fruit, jalapeño, brie & parmesan on a housemade flatbread</p> <p>*Crispy Pig Ear Nachos.....10 fried pig ear chips, housemade Italian sausage, jalapeño, onions, bacon, housemade salsa, sour cream, scallions & cheddar cheese</p> <p>Free Range Chicken Club.....13 grilled, blackened or fried Crystal Lake chicken, bacon, lettuce, tomato, onions, pickles, chipotle aioli, Swiss & cheddar</p> <p>Round Of Beers for the Kitchen.....15 buy the kitchen a round of beers</p>
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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: GINGER ORANGE ICE PICK • MANGO HABANERO MARGARITA • CRANBERRY SAGE MARGARITA

INFUSED BLOODY MARYS (\$7/EACH OR TRY A FLIGHT OF 3 FOR \$15)

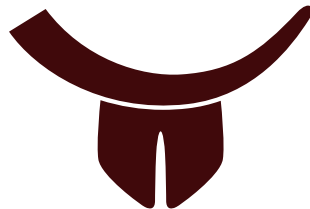
GRILLED JALAPENO • PICKLE • BACON • PIZZA • CHIPOTLE • BIRD'S EYE CHILI • WASABI • TEX MEX • TEQUILA LIME • SWEET & SPICY

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