

# \* GLUTEN FREE \*

## ◆ BITES ◆

- Pommes Frites.....5<sup>50</sup>  
*herbes de Provence glaze, truffle oil (add \$3), or salt & pepper frites*
- Housemade Pork Rinds.....5<sup>50</sup>  
*crispy fried pigskin choice of salt & pepper or spicy*
- Boiled Peanuts.....5<sup>50</sup>  
*boiled in scorpion pepper salt*
- Salt & Vinegar Potato Chips.....5<sup>50</sup>  
*housemade potato chips served with sour cream onion dip*

## ◆ STARTERS ◆

- When Pigs Fly.....13<sup>50</sup>  
*3 smoked mini pork shanks, fried & tossed in a sorghum glaze*
- Roasted Bone Marrow.....13<sup>50</sup>  
*roasted bone marrow, smoked jowl jam*
- Charcuterie & Cheese Board.....19<sup>50</sup>  
*Arkansas bacon, country paté, duck pastrami, local cheese selection, pepper jelly, pickled vegetables, olives, capers & stone ground mustard*



## PUB FARE



Served with your choice of side, add a side salad for \$3

### Side Items

herbes de Provence glazed frites, truffled frites (add \$3), salt & pepper frites, salt & vinegar potato chips, spicy pork rinds, salt & pepper pork rinds, spicy boiled peanuts, seasonal vegetables, or fruit

- ^Where the Buffalo Roam.....17<sup>50</sup>  
*ground bison patty, bacon, Swiss & cheddar, sautéed mushrooms, peppers & onions, fried over easy egg & chipotle aioli on a gluten free bun*
- ^The “Teeree” Burger.....15  
*ground lamb, pickled cucumber, onion, bell pepper, horseradish remoulade & feta served on a gluten free bun*
- ^TNT Burger.....12  
*Creekstone black angus beef with choice of cheese, lettuce, tomato, onion & housemade pickle served on a gluten free bun*  
*- add bacon \$2, add pimento cheese \$2*

- Free Range Chicken Club.....14  
*grilled, or blackened chicken, bacon, pickles, onion, tomato, Swiss & cheddar cheese, chipotle aioli on a gluten free bun*
- \*Crispy Pig Ear Nachos.....10  
*fried pig ear chips, housemade sausage, jalapeño, onions, bacon, housemade salsa, sour cream, cheddar cheese & scallions*

## \* SOUP & SALADS \*

- Soup du Jour.....4/6  
*check with your server about availability*
- ^Ozark Cobb Salad.....13<sup>50</sup>  
*mixed greens, local free-range chicken, bacon, soft boiled egg, bleu cheese, tomato & avocado*
- Farmer’s Market Tomato Salad.....8<sup>50</sup>  
*mixed greens, fresh herb vinaigrette & pickled vegetables*
- Berry & Citrus.....11  
*mixed berries & citrus over arugula, mixed greens & mint with spiced nuts and balsamic vinaigrette*
- Crispy Pig Ear Salad.....10  
*fried pig ears, mixed local greens, tomatoes, candied nuts & feta*
- Stone Fruit & Watermelon.....11  
*farm fresh tomatoes, cucumber, feta cheese, candied pecans & wild arugula with jalapeño vinaigrette*
- ^ add grilled flatiron steak, chicken, or salmon.....5

### SALAD DRESSINGS

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



**OUR KITCHEN DOES NOT HAVE AN ISOLATED GLUTEN FREE AREA SO THERE IS A POSSIBILITY OF GLUTEN CONTAMINATION ESPECIALLY WITH FRIED ITEMS**



# ENTREES



Available after 5:00 PM  
house salad included with entrée

**Delta Delight**.....18<sup>50</sup>

housemade Arkansas catfish pastrami, grilled watermelon, succotash, pickled summer vegetables & fermented pepper sauce

**Peachy Ribs**.....18/28

applewood smoked baby-back ribs with Ozark peach sauce on a bed of salt & pepper fries with cole slaw

**The Farmhouse**.....28<sup>50</sup>

house cured ham chop, pimento cheese grits topped with black truffle & pink peppercorn butter, over easy egg & fried arugula

**^Coho Salmon Escabeche**.....23

pan seared wild salmon glazed in Ozark peach sauce, with citrus, stone fruit, smoked root veg & soybean-cilantro puree

**^Steak Frites**.....26

grilled grass fed flatiron steak with pomme frites

## 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)-

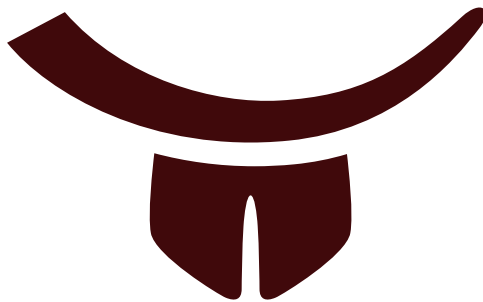
GRILLED JALAPENO • PICKLE • BACON • PIZZA • CHIPOTLE • BIRD'S EYE CHILI • WASABI • TEX MEX • TEQUILA LIME • SWEET & SPICY

**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

A M E R I C A N   B R A S S E R I E

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