

LUNCH MENU

◆ BITES ◆

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| Pommes Frites | 5 |
| <i>herbes de Provence glaze, truffle oil (add \$3), or salt & pepper frites</i> | |
| Housemade Pork Rinds | 6 |
| <i>crispy fried pigskin choice of salt & pepper or spicy</i> | |
| Boiled Peanuts | 6 |
| <i>boiled in scorpion pepper salt</i> | |
| Don't Blame the Butter for What the Bread Did | 6 |
| <i>house made red potato bread with roasted garlic, cheddar, scallions, rosemary served with bone marrow butter</i> | |
| Salt & Vinegar Potato Chips | 5 |
| <i>housemade potato chips served with sour cream onion dip</i> | |
| Figgy Toast | 7 |
| <i>fresh figs, sorghum, fromage blanc, fig jam, herbs & pink pepper berries on toasted country white bread</i> | |

◆ STARTERS ◆

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| Arkansas Fritters | 9 |
| <i>deep-fried Arkansas rice with Creekstone ground beef, housemade sausage, roasted garlic, parmesan, sun-dried tomatoes & roasted garlic-basil aioli</i> | |
| Cassoulet Cheese Frites | 10 |
| <i>country fried frites, cassoulet, housemade cheese wiz, tomatoes, scallions, bacon bits, sour cream</i> | |
| Roasted Bone Marrow | 14 |
| <i>roasted bone marrow, smoked jowl jam & crostini</i> | |
| Popcorn Escargot | 11 |
| <i>buttermilk battered escargot flash fried & served with lemon chipotle remoulade & Ozark chow chow</i> | |
| Charcuterie & Cheese Board | 19 |
| <i>Arkansas bacon, country paté, duck pastrami, artisanal cheese selection, pepper jelly, pickled vegetables, olives, capers & stone ground mustard</i> | |



LUNCH ENTREES



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

* Side item is not included with these menu items

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| ^Where the Buffalo Roam | 16 |
| <i>ground bison patty, bacon, Swiss & cheddar, sautéed mushrooms, peppers & onions, fried over easy egg & chipotle aioli on a locally made bun</i> | |
| ^The "Teeree" Burger | 14 |
| <i>ground lamb, pickled cucumber, onion, bell pepper, horseradish remoulade & feta served on a locally made bun</i> | |
| ^Tusk Burger | 12 |
| <i>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</i> | |
| The "Ozarkuban" | 13 |
| <i>our play on the Cuban sandwich! Bansley Berkshire smoked jowl & loin, spicy pickles, Swiss cheese, cole slaw, housemade bbq sauce, fried onion straws & remoulade on a locally made bun</i> | |
| Catfish Pastrami Reuben | 14 |
| <i>housemade Arkansas catfish pastrami with Ozark chow chow, Swiss cheese & 1000 island dressing on locally made marbled rye toast</i> | |
| Popcorn Escargot Po'boy | 14 |
| <i>buttermilk marinated escargot fried golden with lemon chipotle remoulade, Ozark chow chow, lettuce, tomato, onion, & pickles on locally made baguette</i> | |

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| Free Range Chicken Club | 13 |
| <i>grilled, blackened or fried chicken, bacon, lettuce, pickles, onion, tomato, Swiss & cheddar cheese, chipotle aioli on a locally made bun</i> | |
| The Big Cheesy | 11 |
| <i>American, Swiss & pimento cheese, peppers, onions, mushrooms, arugula, horseradish remoulade on buttery toasted country white bread with a cup of vegetarian soup</i> | |
| Turkey Club | 14 |
| <i>sliced turkey breast, bacon, tomato, onions, pickles, cranberry aioli, Swiss & cheddar on cranberry bread</i> | |
| *Carnivore's Dilemma | 15 |
| <i>housemade meatballs, italian sausage, pepperoni, kalamata olives, roasted red peppers, onions, garlic, olive oil, arugula, feta & mozzarella cheese served on a crispy housemade crust</i> | |
| *Crispy Pig Ear Nachos | 10 |
| <i>fried pig ear chips, housemade sausage, jalapeño, onions, bacon, housemade salsa, sour cream, cheddar cheese & scallions</i> | |
| *Autumn Flatbread | 16 |
| <i>jalapeño vinaigrette, garlic, brussel sprouts, edamame, fresh herbs, red onion, mushrooms, cauliflower, jalapenos, feta & parmesan</i> | |
| *Fall Fruit Bread | 16 |
| <i>figs, apples, pears, walnuts, brie, mozzarella, balsamic vinaigrette, garlic, mint & dill</i> | |

SOUP & SALADS

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

Cassoulet Soup.....6/9
white beans, duck, lamb, and housemade sausage

^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, Jalapeno Lime Vinaigrette,
Sherry-Creole Mustard Vinaigrette, 1000 island

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INFUSIONS: HOUSE-INFUSED COCKTAILS

ON THE SWEET SIDE: VANILLA HONEY BOURBON PRESS - BEES KNEES
MANHATTANS: PEACH WHISKEY - BLACK WALNUT - FIG

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

DAILY CRAVES

ONLY \$10!!!!

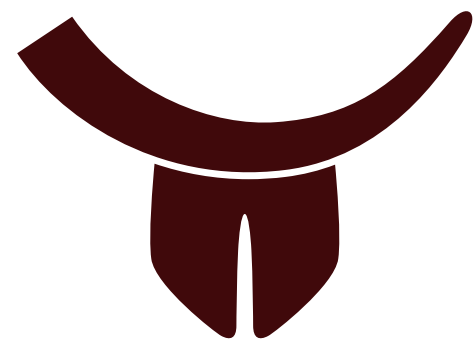
TUESDAY: DOUBLE CHEESEBURGER

WEDNESDAY: HOT BACON AND CHEESE

THURSDAY: REINVENTED BLT

FRIDAY: FISH & CHIPS

ONLY \$10!!!!



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