

LUNCH MENU

SUMMER 2017

◆ BITES ◆

Pommes Frites	5 ⁵⁰
<i>herbes de Provence glaze, truffle oil (add \$3), or salt & pepper frites</i>	
Housemade Pork Rinds	5 ⁵⁰
<i>crispy fried pigskin choice of 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>house made 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 served with sour cream onion dip</i>	
Edamame Tartare	7
<i>cured egg yolk, red potato bread & pepper sauce</i>	

◆ STARTERS ◆

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

^Where the Buffalo Roam	16 ⁵⁰
<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>	
^TNT Burger	10
<i>Creekstone black angus beef with choice of cheese, lettuce, tomato, onion & housemade pickle served on a locally made bun</i>	
<i>- add bacon \$2, add pimento cheese \$2</i>	
The "Ozarkuban"	12 ⁵⁰
<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>	
Ozark Cheese Steak	14
<i>sliced flatiron steak, sauteed peppers, onions, & mushrooms, horseradish remoulade & housemade cheese whiz</i>	

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>	
Shrimp Po'boy	14
<i>shrimp croquettes with lemon chipotle remoulade, tomato, onion, lettuce & house pickle on a locally made baguette</i>	
*Carnivore's Dilemma	13 ⁵⁰
<i>pizza with housemade meatballs, italian sausage, pepperoni, kalamata olives, roasted red peppers, onions, garlic, olive oil, arugula, feta & mozzarella cheese served on a crispy artisan housemade crust</i>	
*Ozark Summer Flatbread	16
<i>jalapeño vinaigrette, garlic, succotash, sundried tomatoes, stone fruit, jalapeño, brie & parmesan on a housemade flatbread</i>	
*Crispy Pig Ear Nachos	10
<i>fried pig ear chips, housemade sausage, jalapeño, onions, bacon, housemade salsa, sour cream, cheddar cheese & scallions</i>	
Popcorn Escargot Po'boy	14
<i>butter milk marinated escargot fried golden with lemon chipotle remoulade, Ozark chow chow, lettuce, tomato, onion, & pickles on locally made baguette</i>	

SOUP & SALADS

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

//////////////////// **SALAD DRESSINGS** //////////////////////
 Ranch, Blue Cheese, Oil & Vinegar, Herb Vinaigrette, Balsamic Vinaigrette, Jalapeño 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 - 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

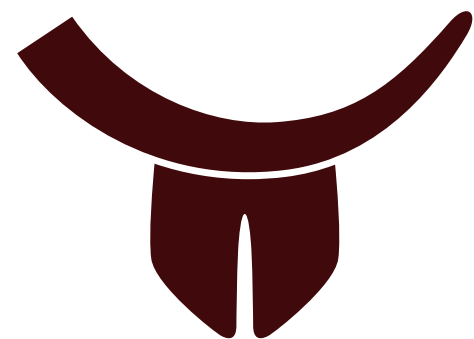
HOUSE MADE SODAS - Orange Soda, Root Beer, Orange Cream Soda.....5

DAILY CRAVES

ONLY \$10!!!!

- TUESDAY: DOUBLE CHEESEBURGER
- WEDNESDAY: DUCK PASTRAMI REUBEN
- 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