

# BRUNCH MENU

WINTER 2018

## ◆ 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; lemon chipotle remoulade</i>	
Charcuterie & Cheese Board.....	19
<i>Arkansas bacon, country paté, duck ham, artisanal cheese selection, pepper jelly, pickled vegetables, olives, capers &amp; stone ground mustard</i>	
Roasted Bone Marrow.....	14
<i>roasted bone marrow, smoked jowl jam &amp; crostini</i>	
Stuffed Shrooms.....	9
<i>shrimp stuffed mushrooms, Ozark chow chow, horseradish remoulade &amp; gremolata</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 with choice of side</i>	
^The “Teeree” Burger.....	14
<i>Grass Roots ground lamb, pickled vegetables, horseradish remoulade &amp; feta, served with choice of side</i>	
^Tusk Burger.....	12
<i>12 Stone Ranch beef with choice of cheese; lettuce, tomato, onion &amp; house made pickle, served with choice of side</i>	
<i>- add bacon \$2 add Pimento cheese \$2</i>	
Chicken Club.....	13
<i>grilled, blackened fried or hot fried chicken, bacon, lettuce, tomato, swiss &amp; cheddar, chipotle aioli, served with choice of side</i>	
The Flintstones.....	19/29
<i>applewood smoked baby-back ribs, housemade bbq sauce, pommes frites, cole slaw</i>	
Shrimp Sandwich.....	14
<i>shrimp croquette, remoulade, gruyere, lettuce, tomato, onion, &amp; pickles</i>	
Croque Y’all.....	12
<i>Arkansas bacon, gruyere, bechamel, country white bread, sunny side egg, mixed greens tossed in sherry creole mustard vinaigrette</i>	
Winter Flatbread.....	16
<i>jalapeños, garlic, brussel sprouts, edamame, fresh herbs, red onion, mushrooms, cauliflower, radishes, feta &amp; parmesan</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>	
^Eggs Any Way.....	10
<i>eggs cooked to order, served with two sides &amp; toast</i>	
^Country Breakfast.....	16
<i>country fried paté, biscuits &amp; gravy, home fries, 2 eggs any way, choice of sausage or bacon</i>	
^Which Came First?.....	16
<i>buttermilk or hot fried chicken breast, egg any way, glazed winter vegetables, 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>	
Lemon Soufflé Pancakes.....	11
<i>soufflé-style lemon pancakes 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>	

### ////////// 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

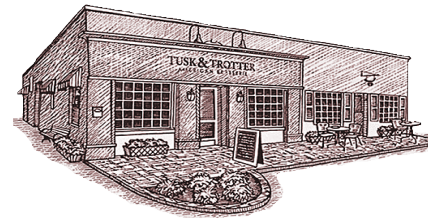
Kid's Lemon Soufflé Pancakes.....6  
kid's size soufflé-style lemon pancakes with vanilla butter &  
maple syrup, served with choice of side

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)-

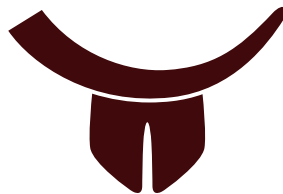
GRILLED JALAPENO - PICKLE - BACON - PIZZA - CHIPOTLE - BIRD'S EYE CHILI - WASABI - TEX MEX - TEQUILA LIME - SWEET & SPICY

LIBATIONS - Orange Juice, Apple Juice, Grapefruit Juice, Tomato Juice, Soda, Iced Tea, or Coffee.....2.5

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  
Sommelier/Sous Chef Katherine O'Leary-Cole ● General Manager Dave Milligan

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