

DINNER MENU

◆ BITES ◆

- Pommes Frites**..... 5
herbes de Provence glaze, truffle oil (\$3), or salt & pepper frites
- Housemade Pork Rinds**..... 6
crispy fried pork skin, salt & pepper or spicy
- Boiled Peanuts**..... 6
boiled in scorpion pepper salt
- Don't Blame the Butter for What the Bread Did**..... 6
housemade red potato bread with roasted garlic, cheddar, scallions & rosemary with bone marrow butter
- Salt & Vinegar Potato Chips**..... 5
housemade potato chips with sour cream onion dip
- Oatmeal Cream Pie**..... 12
foie gras mousse, black mission figs, candied pecans, fig jam, dill & Mom's oatmeal cookies
- Stuffed Shrooms**..... 9
shrimp stuffed mushrooms, Ozark chow chow, horseradish remoulade & gremolata

◆ STARTERS ◆

- Arkansas Fritters**..... 9
fried Arkansas rice with ground beef, parmesan, housemade sausage, sun-dried tomatoes & lemon chipotle remoulade
- Cassoulet Cheese Frites**..... 10
country fried frites, cassoulet, housemade cheese wiz, tomatoes, scallions, bacon bits & sour cream
- Crispy Pig Ear Nachos**..... 12
fried pig ear chips, sausage, jalapeño, onions, bacon, pico de gallo, sour cream, scallions, shredded lettuce & housemade cheese wiz
- Bac'n Tast'n**..... 13
fried Arkansas & Tusk bacon, smoked jowl- fig gastrique, bone marrow-horseradish potatoes & glazed winter vegetables
- Roasted Bone Marrow**..... 14
roasted bone marrow, smoked jowl jam & crostini
- Charcuterie & Cheese Board**..... 19
Arkansas bacon, country paté, duck ham, artisanal cheese selection, pepper jelly, pickled vegetables, olives, capers & stone ground mustard

❖ SOUP, SALADS & FLATBREAD ❖

- Vegetarian Soup du Jour**..... 4/6
ask your server for today's selection
- Cassoulet Soup**..... 6/9
white beans, duck, lamb & 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
- Carnivore's Dilemma**..... 15
housemade meatballs & sausage, pepperoni, kalamata olives, roasted red peppers, onions, garlic, olive oil, arugula, feta & mozzarella cheese served on a crispy artisanal crust
- Winter Flatbread**..... 16
jalapeño vinaigrette, garlic, brussel sprouts, edamame, fresh herbs, red onion, mushrooms, cauliflower, radishes, jalapeños, feta & parmesan

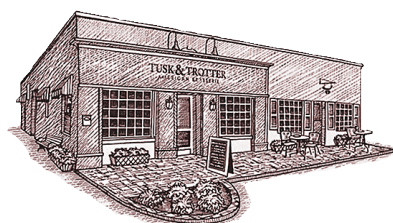
//////////////////// SALAD DRESSINGS //////////////////////

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**..... 23
choice of buttermilk or 'hot' fried chicken breast, seasonal vegetables, carrot cake waffle topped with maple-bacon béchamel
- ^Surf & Turf**..... 29
grilled flat iron steak, shrimp stuffed mushroom, bacon glazed winter vegetables, Ozark chow chow & horseradish remoulade
- The Farmhouse**..... 28
house cured ham chop, pimento cheese grits topped with black truffle & pink pepperberry butter, over easy egg & fried arugula
- The Flintstones**..... 19/29
applewood smoked baby-back ribs, housemade bbq sauce on a bed of salt & pepper frites with cole slaw
- Roasted Cauliflower**..... 16
with marinated mushrooms, pickled vegetables, fermented pepper sauce, sauce gribiche & roasted radishes
- Delta Delight**..... 21
housemade Arkansas catfish pastrami, roasted cauliflower, winter glazed vegetables, pickled vegetables, pimento cheese grits & fermented pepper sauce
- Duck Normandy**..... 26
duck breast "ham", apples in calvados cream, winter glazed vegetables with bone marrow-horseradish potatoes
- ^Strip Steak**..... 29
12 ounce hand cut Creekstone strip steak, glazed winter veggies, bone marrow-horseradish potatoes & Tusk steak sauce



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 this items

<p>^Where the Buffalo Roam.....16 ground bison patty, bacon, Swiss & cheddar, sautéed mushrooms, onions, & peppers, fried over easy egg, chipotle aioli</p> <p>^The “Teeree” Burger.....14 Grass Roots ground lamb, pickled vegetables, horseradish remoulade & feta</p> <p>^Tusk Burger.....12 12 Stones Ranch beef with choice of cheese, lettuce, tomato, onion & housemade pickle - add bacon \$2 - add pimento cheese \$2</p> <p>The “Ozarkuban”.....13 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</p> <p>Catfish Pastrami Reuben.....14 housemade Arkansas catfish pastrami with Ozark chow chow, Swiss cheese & 1000 island dressing on marbled rye</p> <p>Turkey Club.....14 sliced turkey breast, bacon, tomato, arugula, cranberry aioli, Swiss & cheddar on cranberry-pecan bread</p>	<p>Chicken Club.....13 grilled, blackened or fried chicken breast, bacon, lettuce, tomato, onions, pickles, chipotle aioli, Swiss & cheddar</p> <p>*The Big Cheesy.....11 American, Swiss & pimento cheese, peppers, onions, mushrooms, arugula, horseradish remoulade on buttery toasted country white bread with a cup of vegetarian soup</p> <p>Shrimp Sandwich.....14 shrimp croquette, remoulade, gruyere, lettuce, tomato, onion, & pickles</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 - FIG

REFRESHING: CUCUMBER MINT & LIME GIN - GRAPEFRUIT GIN & TONIC - HOUSEMADE GIN & TONIC

TANGY: MANGO HABANERO MARGARITA - CRANBERRY SAGE MARGARITA

INFUSED BLOODY MARYS (\$7.5/EACH OR TRY A FLIGHT OF 3 FOR \$15)

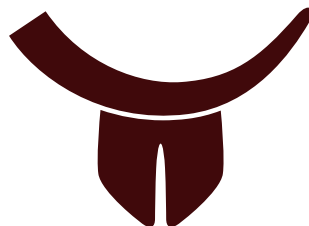
GRILLED JALAPENO - PICKLE - BACON - PIZZA - CHIPOTLE - BIRD'S EYE CHILI - WASABI - TEX MEX - TEQUILA LIME - SWEET & SPICY

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.

We welcome guests with special dietary needs. Please alert your server if you have food allergies or intolerances.