

* GLUTEN FREE *

◆ BITES ◆

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>	
Salt & Vinegar Potato Chips.....	5
<i>housemade potato chips served with sour cream onion dip</i>	

◆ STARTERS ◆

Roasted Bone Marrow.....	14
<i>roasted bone marrow, smoked jowl jam</i>	
Charcuterie & Cheese Board.....	19
<i>Arkansas bacon, country paté, duck pastrami, local cheese selection, pepper jelly, pickled vegetables, olives, capers & stone ground mustard</i>	
Crispy Pig Ear Nachos.....	12
<i>fried pig ear chips, housemade sausage, jalapeño, onions, bacon, housemade salsa, sour cream, cheddar cheese & scallions</i>	



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
<i>ground bison patty, bacon, Swiss & cheddar, sautéed mushrooms, peppers & onions, fried over easy egg & chipotle aioli on a gluten free bun</i>	
^The “Teeree” Burger.....	15
<i>ground lamb, pickled cucumber, onion, bell pepper, horseradish remoulade & feta served on a gluten free bun</i>	
^Tusk Burger.....	13
<i>Creekstone black angus beef with choice of cheese, lettuce, tomato, onion & housemade pickle served on a gluten free bun</i>	
<i>- add bacon \$2, add pimento cheese \$2</i>	

Free Range Chicken Club.....	14
<i>grilled or blackened chicken, bacon, pickles, onion, tomato, Swiss & cheddar cheese, chipotle aioli on a gluten free bun</i>	
BBQ Pig Sandwich.....	14
<i>Bansley Berkshire smoked jowl & loin, spicy pickles, Swiss cheese, cole slaw, housemade bbq sauce, & remoulade on a gluten free bun</i>	

* SOUP & SALADS *

Soup du Jour.....	4/6	Cassoulet Soup.....	6/9
<i>check with your server about availability</i>		<i>white beans, duck, lamb, and housemade sausage</i>	
^Ozark Cobb Salad.....	14	Crispy Pig Ear Salad.....	10
<i>mixed greens, local free-range chicken, bacon, soft boiled egg, bleu cheese, tomato & avocado</i>		<i>fried pig ears, mixed local greens, tomatoes, candied nuts & feta</i>	
Brussel Sprout Salad.....	12	^ add grilled flatiron steak or chicken.....	5
<i>seasonal vegetables, pears, apples, pecans, blue cheese & Arkansas bacon</i>			

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	21
<i>housemade Arkansas catfish pastrami, seasonal sauteed & pickled vegetables, fermented pepper sauce</i>	
The Flintstones	19/29
<i>applewood smoked baby-back ribs with Ozark peach sauce on a bed of salt & pepper frites with cole slaw</i>	
The Farmhouse	29
<i>house cured ham chop, pimento cheese grits topped with black truffle & pink peppercorn butter, over easy egg & fried arugula</i>	

^Steak Frites	26
<i>grilled grass fed flatiron steak with pomme frites</i>	
Roasted Cauliflower	16
<i>with marinated mushrooms, pickled vegetables, fermented pepper sauce, sauce gribiche, roasted radishes & fresh herbs</i>	
^Strip Steak	29
<i>12 ounce hand cut Creekstone strip steak, glazed winter veggies, bone marrow-horseradish potatoes & Tusk steak sauce</i>	

INFUSIONS: HOUSE-INFUSED COCKTAILS

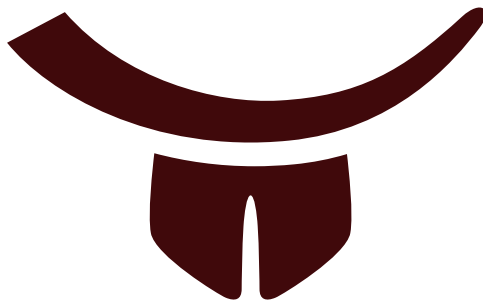
ON THE SWEET SIDE: VANILLA HONEY BOURBON PRESS - BEES KNEES
 MANHATTANS: PEACH WHISKEY - BLACK WALNUT - COCOA VANILLA & CHERRY
 REFRESHING: CUCUMBER MINT & LIME GIN - GRAPEFRUIT GIN & TONIC - HOU SEMADE GIN & TONIC
 TANGY: GINGER ORANGE ICE PICK - MANGO HABANERO MARGARITA - CRANBERRY SAGE MARGARITA

-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.....2.5
 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

^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