

# BRUNCH MENU

SPRING 2018

## ◆ BITES ◆

<b>Pommes Frites</b> .....	5
<i>herbes de Provence glaze, truffle oil (add \$3), or salt &amp; pepper frites</i>	
<b>Housemade Pork Rinds</b> .....	6
<i>crispy fried pigskin, salt &amp; pepper or spicy</i>	
<b>Boiled Peanuts</b> .....	6
<i>boiled in scorpion pepper salt</i>	
<b>Salt &amp; Vinegar Potato Chips</b> .....	5
<i>housemade potato chips, sour cream onion dip</i>	
<b>Tusk Puppies</b> .....	5
<i>cornmeal breaded pimento cheese grits &amp; bacon jam with sorghum chili gastrique</i>	

## ◆ STARTERS ◆

<b>Arkansas Fritters</b> .....	9
<i>deep-fried Arkansas rice with ground beef, housemade sausage, roasted garlic, parmesan, sun-dried tomatoes &amp; lemon chipotle remoulade</i>	
<b>Charcuterie &amp; Cheese Board</b> .....	19
<i>Arkansas bacon, country paté, duck ham, local artisanal cheeses, pepper jelly, pickled vegetables, olives, capers &amp; stone ground mustard</i>	
<b>Sausage Trio</b> .....	12
<i>today's selection of housemade sausages with sorghum, stone ground mustard, pickled vegetables &amp; crostini</i>	
<b>Stuffed Shrooms</b> .....	9
<i>shrimp stuffed mushrooms, Ozark chow chow, horseradish remoulade &amp; gremolata</i>	



## BRUNCH ENTREES



<b>^Where the Buffalo Roam</b> .....	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>	
<b>^The "Teeree" Burger</b> .....	14
<i>Grass Roots ground lamb, pickled vegetables, horseradish remoulade &amp; feta, arugula, served with choice of side</i>	
<b>^Tusk Burger</b> .....	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 or pimento cheese \$2</i>	
<b>Chicken Club</b> .....	13
<i>grilled, blackened, fried or hot fried chicken, bacon, lettuce, tomato, onion, swiss &amp; cheddar, chipotle aioli, served with choice of side</i>	
<b>The Flintstones</b> .....	19/29
<i>applewood smoked baby-back ribs, housemade bbq sauce, on a bed of pommes frites, cole slaw</i>	
<b>Croque Y'all</b> .....	12
<i>Arkansas bacon, gruyere, bechamel, country white bread, sunny side egg, mixed greens tossed in sherry creole mustard vinaigrette</i>	
<b>Spring Flatbread</b> .....	16
<i>jalapeno vinaigrette, garlic, Ozark caviar, fresh herbs, red onion, jalapenos, feta &amp; parmesan</i>	
<b>BBQ Flatbread</b> .....	16
<i>chopped baby back rib meat, Tusk bacon, smoked loin &amp; jowl, red onions, jalapenos, gruyere, mozzarella, cilantro, scallions &amp; slaw</i>	

<b>^Left Coast Benedict</b> .....	10
<i>poached eggs, avocado, tomato, and arugula on an english muffin with hollandaise and choice of side</i>	
<b>^Southern Benedict</b> .....	10
<i>housemade bacon, housemade buttermilk biscuit, poached eggs &amp; sausage gravy, served with choice of side</i>	
<b>^Duck Ham Benedict</b> .....	13
<i>housemade duck ham, English muffin, poached eggs, hollandaise, served with choice of side</i>	
<b>^Eggs Any Way</b> .....	10
<i>eggs cooked to order, served with two sides &amp; toast</i>	
<b>^Country Breakfast</b> .....	16
<i>country fried paté, biscuits &amp; gravy, home fries, 2 eggs any way, choice of sausage or bacon</i>	
<b>^Which Came First?</b> .....	16
<i>buttermilk or hot fried chicken breast, egg any way, Ozark caviar, carrot cake waffle &amp; sorghum syrup</i>	
<b>Carrot Cake Waffle</b> .....	11
<i>traditional carrot cake made into a waffle with vanilla butter &amp; maple syrup, served with choice of two sides</i>	
<b>Lemon Soufflé Pancakes</b> .....	11
<i>soufflé-style lemon pancakes with vanilla butter &amp; maple syrup, served with choice of two sides</i>	
<b>Strawberry French Toast</b> .....	11
<i>country white bread stuffed with strawberry 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 \$2), herbes de Provence glazed frites, salt & pepper frites, Ozark caviar, spicy or 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

Spring Berry Salad.....10  
Tabletop Farms arugula, berries, candied pecans, bleu cheese, cucumbers & tomatoes

Crispy Pig Ear Salad.....10  
fried pig ears, mixed greens, tomatoes, candied pecans & feta

\* add grilled strip steak or chicken breast.....5

## Salad Dressings

ranch, bleu cheese, oil & vinegar, herb vinaigrette, balsamic vinaigrette, jalapeno lime vinaigrette, 1000 island, sherry-creole mustard vinaigrette

# KID'S BRUNCH

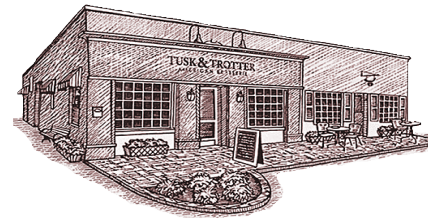
Kid's Lemon Soufflé Pancakes.....6  
kid's size soufflé-style lemon pancakes with vanilla butter & maple syrup, served with choice of side

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 frites(add \$2), herbes de Provence glazed frites, salt & pepper frites, Ozark caviar, spicy pork rinds, salt & pepper pork rinds, salt & vinegar potato chips, spicy boiled peanuts, house salad or fresh fruit



# INFUSIONS: HOUSE-INFUSED COCKTAILS

ON THE SWEET SIDE: VANILLA HONEY BOURBON PRESS - BEES KNEES

MANHATTANS: PEACH WHISKEY OR BLACK WALNUT

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

TANGY: JALAPENO MARGARITA - MANGO HABANERO MARGARITA - CRANBERRY SAGE MARGARITA

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

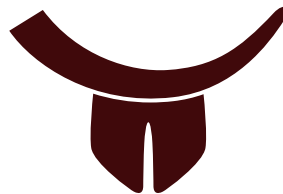
GRILLED JALAPENO - PICKLE - BACON - PIZZA - CHIPOTLE - BIRD'S EYE CHILI - WASABI - TEX MEX - TEQUILA LIME - SWEET & SPICY

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 • Chef de Cuisine 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.