

# 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 bacon mustard butter*
- Salt & Vinegar Potato Chips.....5  
*housemade potato chips with sour cream onion dip*
- Tusk Puppies.....5  
*cornmeal breaded pimento cheese grits & bacon jam with sorghum chili gastrique*
- 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, pickled vegetables on gruyere whipped potatoes*
- Sausage Trio.....12  
*today's selection of housemade sausages with stone ground mustard, sorghum, pickled vegetables & crostini*
- Charcuterie & Cheese Board.....19  
*Arkansas bacon, country paté, duck ham, local artisanal cheeses, pepper jelly, pickled vegetables, capers stone ground mustard*

## ✿ SOUP, SALADS & FLATBREAD ✿

- Vegetarian Soup du Jour.....4/6
- 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*
- 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*
- Carnivore's Dilemma.....15  
*meatballs, sausage, pepperoni, kalamata olives, roasted red peppers, onions, garlic, olive oil, arugula, feta & mozzarella cheese served on a crispy artisanal crust*
- Spring Flatbread.....16  
*jalapeno vinaigrette, garlic, Ozark caviar, fresh herbs, red onion, jalapeños, feta & parmesan*
- BBQ Flatbread.....16  
*chopped baby back rib meat, Tusk bacon, smoked loin & jowl, red onions, jalapeños, gruyere, mozzarella, cilantro, scallions & cole slaw*

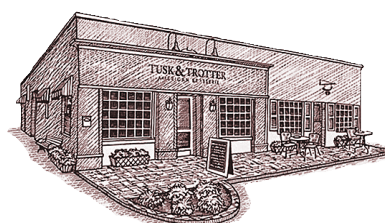
### SALAD DRESSINGS

ranch, bleu 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, Ozark caviar, carrot cake waffle topped with maple-bacon béchamel*
- The Ham Chop.....28  
*house cured ham chop, chili emulsion, Ozark caviar, edamame hummus, pink pepper berry butter, Tusk puppies*
- The Flintstones.....19/29  
*applewood smoked baby-back ribs, housemade bbq sauce on a bed of salt & pepper frites with cole slaw*
- Hummus Amongst Us.....18  
*edamame hummus, Ozark caviar, grilled flatbread, chili emulsion, Anaheim pepper sauce & grilled vegetables*
- Pickled Cod.....21  
*parmesan crusted, edamame hummus, chili emulsion, Anaheim pepper sauce & grilled vegetables*
- What the Duck.....27  
*duck breast ham, Ozark caviar, crushed pork cracklins, Anaheim pepper sauce & duck fat powder*
- ^Coffee Strip.....29  
*coffee marinated strip steak, Ozark caviar, gruyere whipped potatoes*



# **PUB FARE**

Served with your choice of Herbes de Provence glazed frites, truffle frites (add \$2), salt & pepper frites, salt & vinegar potato chips, spicy pork rinds, salt & pepper pork rinds, spicy boiled peanuts, house salad, Ozark caviar or fruit.

-Add an additional side for \$3

<p><b>^Where the Buffalo Roam</b>.....16 ground bison patty, bacon, Swiss &amp; cheddar, sautéed mushrooms, onions, &amp; peppers, fried over easy egg, chipotle aioli</p> <p><b>^The “Teeree” Burger</b>.....14 Grass Roots ground lamb, pickled vegetables, horseradish remoulade &amp; feta</p> <p><b>^Tusk Burger</b>.....12 12 Stones Ranch beef with choice of cheese, lettuce, tomato, onion &amp; housemade pickle - add bacon or pimento cheese \$2</p> <p><b>The “Ozarkuban”</b>.....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 &amp; remoulade</p> <p><b>Catfish Pastrami Reuben</b>.....14 housemade Arkansas catfish pastrami with Ozark chow chow, Swiss cheese &amp; 1000 island dressing on marbled rye</p>	<p><b>Sausage Hoagie</b>.....13 housemade kielbasa, gruyere, stone ground mustard, sauteed onions, peppers &amp; mushrooms on a hoagie roll</p> <p><b>Chicken Club</b>.....13 grilled, blackened, fried, or hot fried chicken breast, bacon, lettuce, tomato, onions, pickles, chipotle aioli, Swiss &amp; cheddar</p> <p><b>The Big Cheesy</b>.....11 American, Swiss &amp; pimento cheese, peppers, onions, mushrooms, arugula, horseradish remoulade on buttery toasted country white bread with a cup of vegetarian soup</p> <p><b>High South Banh Mi</b>.....14 smoked pork loin, Bansley pork jowl, pickled carrots, jalapeno &amp; onions, cilantro &amp; pate spread</p> <p><b>Round Of Beers for the Kitchen</b>.....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 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**

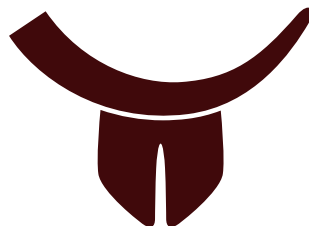
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**LIBATIONS** - Orange Juice, Apple Juice, Grapefruit Juice, Tomato Juice, Soda, Iced Tea, or Coffee.....2.5

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

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## TUSK & TROTTER

A M E R I C A N   B R A S S E R I E

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.

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