

GLUTEN FREE

◆ BITES ◆

- Pommes Frites.....5
herbes de Provence glaze, truffle oil (add \$3), or salt & pepper frites
- Housemade Pork Rinds.....6
crispy fried pigskin choice of salt & pepper or spicy
- Boiled Peanuts.....6
boiled in scorpion pepper salt
- Salt & Vinegar Potato Chips.....5
housemade potato chips served with sour cream onion dip

◆ STARTERS ◆

- Sausage Trio.....12
today's selection of housemade sausages, sorghum with stone ground mustard & pickled vegetables
- Charcuterie & Cheese Board.....19
Arkansas bacon, country paté, duck ham, local artisanal cheeses, pepper jelly, pickled vegetables, olives, capers & stone ground mustard
- Crispy Pig Ear Nachos.....12
fried pig ear chips, housemade sausage, jalapeño, onions, bacon, pico de gallo, sour cream, cheddar cheese & scallions



PUB FARE



Served with your choice of side, add an additional side for \$3

Side Items

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

- ^Where the Buffalo Roam.....17
ground bison patty, bacon, Swiss & cheddar, sautéed mushrooms, peppers & onions, fried over easy egg & chipotle aioli on a gluten free bun
- ^The "Teeree" Burger.....15
ground lamb, pickled vegetables, arugula, horseradish remoulade & feta served on a gluten free bun
- ^Tusk Burger.....13
*12 Stone Ranch beef with choice of cheese, lettuce, tomato, onion & housemade pickle served on a gluten free bun
- add bacon or pimento cheese \$2*

- Free Range Chicken Club.....14
grilled or blackened chicken, bacon, lettuce, pickles, onion, tomato, swiss & cheddar cheese, chipotle aioli on a gluten free bun
- BBQ Pig Sandwich.....14
Bansley Berkshire smoked jowl & loin, spicy pickles, Swiss cheese, cole slaw, housemade bbq sauce, & remoulade on a gluten free bun
- Sausage Sandwich.....14
housemade kielbasa, gruyere, stone ground mustard, sauteed onions, peppers & mushrooms on a gluten free bun

❖ SOUP & SALADS ❖

- ^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 local greens, tomatoes, candied nuts & feta
- ^ add grilled strip steak or chicken.....5

- Cassoulet Soup.....6/9
white beans, duck, lamb & housemade sausage
- Vegetarian Soup du Jour.....4/6
check with your server for today's selection

SALAD DRESSINGS

ranch, bleu 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

What the Duck27 <i>duck breast ham, Ozark caviar, crushed pork cracklins, Anaheim chili sauce & duck fat powder</i>	Hummus Amongst Us16 <i>edamame hummus, Ozark caviar, grilled vegetables, chili emulsion, Anaheim pepper sauce</i>
Pickled Cod21 <i>parmesan crusted, edamame hummus, chili emulsion, Anaheim chili sauce & grilled vegetables</i>	The Ham Chop28 <i>house cured ham chop, chili emulsion, Ozark caviar, edamame hummus, pink pepper berry butter & gruyere whipped potatoes</i>
^Coffee Strip29 <i>coffee marinated strip steak, Ozark caviar, gruyere whipped potatoes</i>	The Flintstones19/29 <i>applewood smoked baby-back ribs with housemade bbq sauce on a bed of salt & pepper frites with cole slaw</i>

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/EACH OR TRY A FLIGHT OF 3 FOR \$15)-

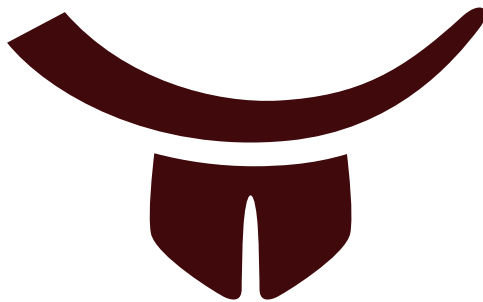
GRILLED JALAPENO • PICKLE • BACON • PIZZA • CHIPOTLE • BIRD'S EYE CHILI • WASABI • TEX MEX • TEQUILA LIME • SWEET & SPICY

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

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

^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