

# LUNCH 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, choice of salt &amp; pepper or spicy</i>	
<b>Boiled Peanuts</b> .....	6
<i>boiled in scorpion pepper salt</i>	
<b>Don't Blame the Butter for What the Bread Did</b> .....	6
<i>house made red potato bread with roasted garlic, cheddar, scallions, rosemary served with bacon mustard butter</i>	
<b>Salt &amp; Vinegar Potato Chips</b> .....	5
<i>housemade potato chips served with 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>Cassoulet Cheese Frites</b> .....	10
<i>country fried frites, cassoulet, housemade cheese wiz, tomatoes, scallions, bacon bits, sour cream</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>	
<b>Charcuterie &amp; Cheese Board</b> .....	19
<i>Arkansas bacon, country paté, duck ham, artisanal cheese selection, pepper jelly, pickled vegetables, olives, capers &amp; stone ground mustard</i>	



## LUNCH ENTREES



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

\* Side item is not included with these menu items

<b>^Where the Buffalo Roam</b> .....	16
<i>ground bison patty, bacon, Swiss &amp; cheddar, sautéed mushrooms, peppers &amp; onions, fried over easy egg &amp; chipotle aioli</i>	
<b>^The "Teeree" Burger</b> .....	14
<i>ground lamb, pickled cucumber, onion, bell pepper, horseradish remoulade &amp; feta</i>	
<b>^Tusk Burger</b> .....	12
<i>12 Stone Ranch beef with choice of cheese, lettuce, tomato, onion &amp; housemade pickle - add bacon or pimento cheese \$2</i>	
<b>The "Ozarkuban"</b> .....	13
<i>Bansley Berkshire smoked jowl &amp; loin, spicy pickles, Swiss cheese, cole slaw, housemade bbq sauce, fried onion straws &amp; remoulade</i>	
<b>Catfish Pastrami Reuben</b> .....	14
<i>housemade Arkansas catfish pastrami with Ozark chow chow, Swiss cheese &amp; 1000 island dressing on marbled rye toast</i>	
<b>*Croque Y'all</b> .....	12
<i>Arkansas bacon, gruyere, bechamel, country white bread, sunny side egg &amp; mixed greens tossed in sherry creole mustard vinaigrette</i>	
<b>*Crispy Pig Ear Nachos</b> .....	12
<i>fried pig ear chips, housemade sausage, jalapeño, onions, bacon, pico de gallo, sour cream, cheese sauce, lettuce &amp; scallions</i>	
<b>High South Banh Mi</b> .....	14
<i>smoked pork loin, Bansley pork jowl, pickled carrots, jalapeno &amp; onions, cilantro &amp; pate spread</i>	

<b>Chicken Club</b> .....	13
<i>grilled, blackened, fried or hot fried chicken, bacon, lettuce, pickles, onion, tomato, swiss &amp; cheddar cheese, chipotle aioli</i>	
<b>The Big Cheesy</b> .....	11
<i>American, Swiss &amp; pimento cheese, peppers, onions, mushrooms, arugula, horseradish remoulade on buttery toasted country white bread with a cup of vegetarian soup</i>	
<b>Sausage Hoagie</b> .....	13
<i>housemade kielbasa, gruyere, stone ground mustard, sauteed onions, peppers &amp; mushrooms on a hoagie roll</i>	
<b>*Carnivore's Dilemma</b> .....	15
<i>housemade meatballs &amp; sausage, pepperoni, kalamata olives, roasted red peppers, onions, garlic, olive oil, arugula, feta &amp; mozzarella cheese served on a crispy artisanal crust</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>The Flintstones</b> .....	19/29
<i>applewood smoked baby-back ribs, housemade bbq sauce, on a bed of pommes frites, cole slaw</i>	

# SOUP & SALADS

Vegetarian Soup du Jour.....4/6 <i>ask your server for today's selection</i>	Spring Berry Salad.....10 <i>Tabletop Farms arugula, berries, candied pecans, bleu cheese, cucumbers &amp; tomatoes</i>
Cassoulet Soup.....6/9 <i>white beans, duck, lamb, and housemade sausage</i>	Crispy Pig Ear Salad.....10 <i>fried pig ears, mixed greens, tomatoes, candied pecans &amp; feta</i>
^Ozark Cobb Salad.....14 <i>mixed greens, local free-range chicken, bacon, soft boiled egg, bleu cheese, tomato &amp; avocado</i>	

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

//////////////////////////////////// **SALAD DRESSINGS** //////////////////////////////////////  
*ranch, bleu cheese, oil & vinegar, herb vinaigrette, balsamic vinaigrette, jalapeño lime vinaigrette, sherry-creole mustard vinaigrette, 1000 island*  
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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

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

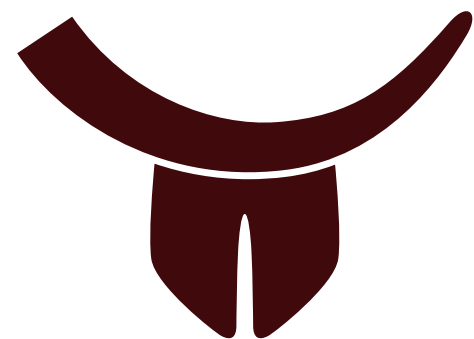
HOUSE MADE SODAS - Orange Soda, Root Beer, Orange Cream Soda.....5

## DAILY CRAVES

ONLY \$10!!!!

- TUESDAY: DOUBLE CHEESEBURGER
- WEDNESDAY: STEAK SANDWICH
- THURSDAY: REINVENTED BLT
- FRIDAY: FISH & CHIPS

ONLY \$10!!!!



# 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.