

DINNER MENU

◆ BITES ◆

Pommes Frites	5
<i>herbes de Provence glaze, truffle oil (\$3), or salt & pepper frites</i>	
Housemade Pork Rinds	6
<i>crispy fried pork skin, salt & pepper or spicy</i>	
Boiled Peanuts	6
<i>boiled in scorpion pepper salt</i>	
Black Apple Cornbread	5
<i>cast iron skillet cornbread with black apple butter</i>	
Arkansas Fritters	6
<i>fried Arkansas rice with ground beef, parmesan, housemade sausage, sun-dried tomatoes & lemon chipotle remoulade</i>	

◆ STARTERS ◆

Crispy Pig Ear Nachos	12
<i>fried pig ear chips, sausage, jalapeño, onions, bacon, pico de gallo, sour cream, scallions, shredded lettuce & housemade cheese wiz</i>	
Bac'n Tast'n	13
<i>fried Arkansas & Tusk bacon, smoked jowl-fig gastrique, pickled vegetables on pine nut pilaf</i>	
Smoked Catfish Dip	10
<i>sweet tea brined smoked catfish baked with collard greens, cream cheese, lemon zest, horseradish, garlic & creme fraiche, topped with spicy pork rinds & served with grilled flatbread</i>	
Charcuterie & Cheese Board	19
<i>Arkansas bacon, country paté, butcher's bologna, duck cherry & black walnut sausage, local artisanal cheeses, pepper jelly, pickled vegetables, capers & stone ground mustard</i>	

❖ SOUP, SALADS & FLATBREAD ❖

Vegetarian Soup du Jour	4/6	Carnivore's Dilemma	15
<i>red beans, white beans, lentils & housemade sausage</i>		<i>meatballs, sausage, pepperoni, kalamata olives, roasted red peppers, onions, garlic, olive oil, arugula, feta & mozzarella cheese served on a crispy artisanal crust</i>	
Peasant Soup	5/8	Autumn Flatbread	16
<i>red beans, white beans, lentils & housemade sausage</i>		<i>jalapeno vinaigrette, garlic, brussel sprouts, acorn squash, apples, pears, fresh herbs, red onion, jalapeños, feta & parmesan</i>	
^Ozark Cobb Salad	14	BBQ Flatbread	16
<i>mixed greens, local free-range chicken, bacon, soft boiled egg, bleu cheese, tomato & avocado</i>		<i>chopped baby back rib meat, Tusk bacon, smoked loin & jowl, red onions, jalapenos, gruyere, mozzarella, cilantro, scallions & cole slaw</i>	
Fruit & Squash Salad	11		
<i>cherries, apples, pears, acorn squash, green tomatoes, brussel sprouts, bleu cheese & mixed greens</i>			
Crispy Pig Ear Salad	10		
<i>fried pig ears, mixed greens, tomatoes, candied pecans & feta</i>			

//////////////////// SALAD DRESSINGS //////////////////////

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

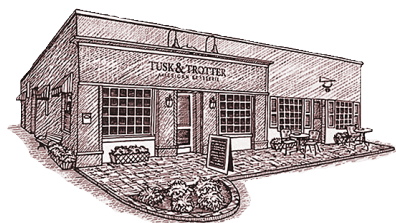


ENTREES



house salad included with entrée

Fried Chicken & Waffles	23	Quit Squabbling	26
<i>choice of buttermilk or 'hot' fried chicken breast, seasonal vegetables, carrot cake waffle topped with maple-bacon béchamel</i>		<i>cured and smoked squab, sweet potato dumpling, pine nut pilaf, cipollini onions, marinated portobello & port wine demi-glace</i>	
Tomahawk Pork Chop	37	^Bone in Strip Steak	35
<i>coffee marinated Duroc double chop, acorn squash/horseradish puree, seasonal vegetables & orange whipped potatoes</i>		<i>grilled bone in 44 Farms strip steak, orange whipped potatoes, seasonal vegetables & acorn squash/horseradish puree</i>	
The Flintstones	21/31	^Ribeye Feast for Two	79
<i>applewood smoked Duroc baby-back ribs, housemade bbq sauce on a bed of salt & pepper frites with cole slaw</i>		<i>grilled bone in ribeye, black apple cornbread, two acorn squash salads, orange whipped potatoes & seasonal vegetables</i>	
Grilled Portobello	18		
<i>marinated portobello, crimini & shiitake mushrooms, sweet potato dumpling, cipollini onions, vegetarian port wine demi-glace on pine nut pilaf</i>			
Sweet Tea Brined Catfish	21		
<i>ginger sauce, fried green tomatoes & orange whipped potatoes</i>			



PUB FARE

Served with your choice of Herbes de Provence glazed frites, truffle frites (add \$2), salt & pepper frites, spicy pork rinds, salt & pepper pork rinds, spicy boiled peanuts, house salad or seasonal vegetables

-Add an additional side for \$3

<p>^Where the Buffalo Roam 16 ground bison patty, bacon, Swiss & cheddar, lettuce, pickles, sautéed mushrooms, onions, & peppers, fried over easy egg, chipotle aioli</p> <p>^The “Teeree” Burger 14 Grass Roots ground lamb, pickled vegetables, horseradish remoulade & feta</p> <p>^Tusk Burger 12 44 Farms beef with choice of cheese, lettuce, tomato, onion & housemade pickle - add bacon or pimento cheese \$2</p> <p>The “Ozarkuban” 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 & remoulade</p> <p>Catfish Pastrami Reuben 14 housemade Arkansas catfish pastrami with Ozark chow chow, Swiss cheese & 1000 island dressing on marbled rye</p>	<p>Turkey Club 14 sliced turkey breast, bacon, tomato, onion, arugula, cranberry aioli, Swiss & cheddar on cranberry-pecan bread</p> <p>Chicken Club 13 grilled, blackened, fried, or hot fried chicken breast, bacon, lettuce, tomato, onions, pickles, chipotle aioli, Swiss & cheddar</p> <p>The Big Cheesy 11 American, Swiss & pimento cheese, peppers, onions, mushrooms, arugula, horseradish remoulade on buttery toasted country white bread with a cup of vegetarian soup</p> <p>Portobello Samich 13 grilled marinated portobello, gruyere, cipollini onions, tomato, arugula & horseradish remoulade</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

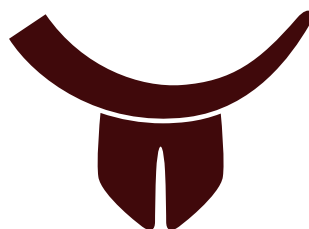
INFUSED BLOODY MARYS

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 • Sous Chef Hana Moursy

Bar Chef Scott Baker • 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.