

# \* GLUTEN FREE \*

## ◆ BITES ◆

Pommes Frites.....	5
<i>herbes de Provence glaze, truffle oil (add \$3), or salt &amp; pepper frites</i>	
Housemade Pork Rinds.....	6
<i>crispy fried pigskin choice of salt &amp; pepper or spicy</i>	
Boiled Peanuts.....	6
<i>boiled in scorpion pepper salt</i>	

## ◆ STARTERS ◆

Bac'n Tast'n.....	13
<i>fried Arkansas &amp; Tusk bacon, smoked jowl- fig gastrique, pickled vegetables on pine nut pilaf</i>	
Charcuterie & Cheese Board.....	19
<i>Arkansas bacon, country paté, duck ham, local artisanal cheeses, pepper jelly, pickled vegetables, olives, capers &amp; stone ground mustard</i>	
Crispy Pig Ear Nachos.....	12
<i>fried pig ear chips, housemade sausage, jalapeño, onions, bacon, pico de</i>	



## 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, house salad, spicy pork rinds, salt & pepper pork rinds, spicy boiled peanuts, or seasonal vegetables*  
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^Where the Buffalo Roam.....	17
<i>ground bison patty, bacon, Swiss &amp; cheddar, sautéed mushrooms, peppers &amp; onions, fried over easy egg &amp; chipotle aioli on a gluten free bun</i>	
^The "Teeree" Burger.....	15
<i>ground lamb, pickled vegetables, arugula, horseradish remoulade &amp; feta served on a gluten free bun</i>	
^Tusk Burger.....	13
<i>44 Farms Ranch beef with choice of cheese, lettuce, tomato, onion &amp; housemade pickle served on a gluten free bun</i>	
<i>- add bacon or pimento cheese \$2</i>	

Free Range Chicken Club.....	14
<i>grilled or blackened chicken, bacon, lettuce, pickles, onion, tomato, swiss &amp; cheddar cheese, chipotle aioli on a gluten free bun</i>	
BBQ Pig Sandwich.....	14
<i>Bansley Berkshire smoked jowl &amp; loin, spicy pickles, Swiss cheese, cole slaw, housemade bbq sauce, &amp; remoulade on a gluten free bun</i>	
Portobello Samich.....	13
<i>grilled marinated portobello, gruyere, cipollini onions, tomato, arugula &amp; horseradish remoulade on a gluten free bun</i>	

## \* SOUP & SALADS \*

^Ozark Cobb Salad.....	14
<i>mixed greens, local free-range chicken, bacon, soft boiled egg, bleu cheese, tomato &amp; avocado</i>	
Fruit & Squash Salad.....	11
<i>cherries, apples, pears, acorn squash, green tomatoes, brussel sprouts, bleu cheese &amp; mixed greens</i>	
Crispy Pig Ear Salad.....	10
<i>fried pig ears, mixed local greens, tomatoes, candied nuts &amp; feta</i>	
^ add grilled strip steak or chicken.....	5

Peasant Soup.....	5/8
<i>red beans, white beans, lentils &amp; housemade sausage</i>	
Vegetarian Soup du Jour.....	4/6
<i>check with your server for today's selection</i>	

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

- Grilled Portobello**.....18  
marinated portobello, crimini & shiitake mushrooms, sweet potato dumpling, cipollini onions, vegetarian port wine demi-glace on pine nut pilaf
- Sweet Tea Brined Catfish**.....21  
ginger sauce, fried green tomatoes & orange whipped potatoes
- Tomahawk Pork Chop**.....37  
coffee marinated Duroc double chop, acorn squash/horseradish puree, seasonal vegetables & orange whipped potatoes

- The Flintstones**.....19/29  
applewood smoked baby-back ribs with housemade bbq sauce on a bed of salt & pepper frites with cole slaw
- Quit Squabbling**.....26  
cured and smoked squab, sweet potato dumpling, pine nut pilaf, cipollini onions, marinated portobello & port wine demi-glace
- ^Bone in Strip Steak**.....35  
grilled bone in 44 Farms strip steak, orange whipped potatoes, seasonal vegetables & acorn squash/horseradish puree
- ^Ribeye Feast for Two**.....79  
grilled bone in ribeye, black apple cornbread, two acorn squash

## 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)-

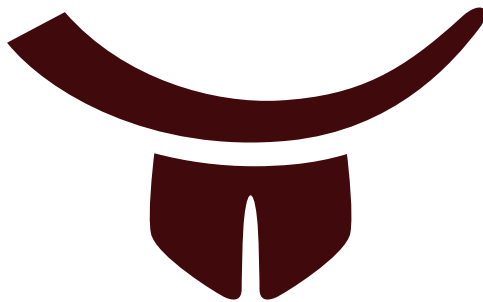
GRILLED JALAPENO • PICKLE • BACON • PIZZA • CHIPOTLE • BIRD'S EYE CHILI • WASABI • TEX MEX • TEQUILA LIME • SWEET & SPICY

**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