

# LUNCH/ DINNER

## AFTER FIVE ENTREES

\$27

### Which Came First?

butter milk or hot fried chicken breast, over easy egg, arugula, carrot cake waffle, sorghum syrup & fig & muscadine glaze

\$34

### Steak & Frites

coffee rubbed grilled coulotte steak, truffle pink peppercorn butter, arugula chimichurri and black garlic parmesan fries

\$29

### Pan fried Walleye

collard greens, pimento cheese grits, hot butter

\$37

### Bear Hollow Ranch Mulefoot

Ask about today's heritage pork cut with pimento grits, collard greens & muscadine fig glaze

\$24

### Grilled Eggplant

roasted chili & garlic eggplant, arugula chimichurri, toasted pumpkin seeds and black garlic parmesan fries

\$39

### Bone With A Hole

braised elk shank, smoked duck ham, cassoulet and arugula chimichurri

**House salad included  
with entree**

#### SALAD DRESSING

ranch, bleu cheese, oil & vinegar, balsamic vinaigrette, jalapeno lime vinaigrette, sorghum/dijon



Tusk and Trotter Hat  
\$22

Tusk and Trotter T-shirt  
\$20

Tusk and Trotter  
Rocks Glass \$10

## S T A R T E R S

Charcuterie Board.....25  
Edgewood cheddar, bleu cheese, stone ground mustard, pickled vegetables, pepper jelly & chefs selection of house cured meats

Pommes Frites.....9  
herbs de Provence glaze, spicy, parmesan truffle, salt & pepper frites

House Made Pork Rinds.....9  
parmesan black garlic truffle, salt & pepper or spicy

Pig Ear Nachos.....17  
crispy pig ears, sausage, bacon, house made "cheese whiz", lettuce, pico de gallo, scallions, jalapenos & sour cream

Arkansas Fritters.....8  
Arkansas rice with ground beef, parmesan, house made sausage, sun-dried tomatoes, dill & lemon chipotle remoulade

Boiled Peanuts .....8  
Boiled peanuts topped with scorpion salt

## PUBFARE

Items served with your choice of side

Tusk Burger.....15  
44 Farms beef, LTOP with choice of cheese -add bacon or pimento cheese \$2

Chicken Club.....16.5  
grilled, blackened, fried, or hot fried chicken breast, bacon, cheddar, swiss, chipotle aioli, LTOP

Where The Buffalo Roam.....19.5  
Bear Hollow Ranch bison patty, cheddar, swiss, bacon, chipotle aioli, over easy egg & LTOP

Sarah's Turkey Club .....16  
toasted cranberry pecan bread, cranberry aioli, swiss, cheddar, bacon, lettuce, tomato, and onion

Open Faced Catfish Pastrami.....16  
applewood smoked farm raised delta catfish with swiss, thousand island and chow chow

The Flintstones.....21/27  
applewood smoked & pickle brined spareribs basted in Tusk BBQ sauce, served with cole slaw and salt & pepper frites

## SALAD & FLATBREAD

Ozark Cobb Salad.....17  
local greens, grilled chicken, bacon, soft boiled egg, bleu cheese, tomatoes & avocado

Seasonal Salad.....15  
arugula, apple, pear, grape, red onion, feta, toasted pumpkin seeds with sorghum dijon vinaigrette

Truffle Shuffle Flatbread.....17  
sausage, house bacon, truffle oil, black garlic, red onion, mushrooms, olives, parmesan, mozzarella & arugula

Winter Flatbread.....17  
apple, pear, grape, red onion, pumpkin seed, feta, and arugula chimichurri

## SOUP

CUP.....4

BOWL.....8

## SIDES

herbs de Provence glazed frites, parmesan garlic truffle frites, spicy or salt & pepper frites  
spicy pork rinds, salt & pepper pork rinds, or parmesan black garlic truffle rinds, house salad,

## D E S S E R T

### T R O T T O N O V E R

sticky toffee pudding cake, maple bacon ice cream

### P O S S U M P I E

pecan crust, chocolate pudding, vanilla honey cream cheese & bourbon whipped cream

### A P P L E O F M Y P I E

fried hand pie, apple ice cream, apple marshmallow fluff & apple bacon glaze



# COCKTAILS

## HOUSE SPECIALTIES

**\$9**  
**PINEAPPLE JALAPENO MARGARITA**  
 El Jimador tequila infused with jalapenos & pineapple, topped with triple sec, pineapple juice, sweet & sour

**\$11**  
**MANGO HABANERO MARGARITA**  
 El Jimador Blanco Tequila infused with mango & habanero, served with pineapple juice, orange juice & sweet & sour with a habanero sugar rim

**\$9**  
**BEE'S KNEE'S**  
 Honey infused Rocktown vodka, topped with lemonade

**\$10**  
**CUCUMBER MINT & LIME GIN & TONIC**  
 cucumber mint & lime infused gin, topped with tonic water

**\$10**  
**GRAPEFRUIT GIN & TONIC**  
 grapefruit infused gin, topped with tonic water

**\$11**  
**CRANBERRY SAGE MARGARITA**  
 cranberry & ginger infused El Jimador, topped with cranberry juice, sweet & sour

**\$10**  
**STONE FRUIT PRESS**  
 stone fruit infused vodka, topped with soda and sptite

**\$10**  
**CHAMPAGNE SPRITZER**  
 Aperol, sparkling wine, splash of soda waiteer

# HAPPY HOUR

**DRINKS 4:00-6:00 MONDAY-FRIDAY \$7.00**

VANILLA HONEY BOURBON PRESS  
 PEACH WHISKEY MANHATTAN  
 GRAPEFRUIT GIN & TONIC  
 CUCUMBER MINT & LIME GIN & TONIC  
 BEE'S KNEE'S

**PREMIUM WELLS \$6.00**  
 ROCKTOWN VODKA, BEEFEATER'S GIN,  
 EL JIMADOR BLANCO TEQUILLA, 4  
 ROSES BOURBON, BACARDI LIGHT RUM  
 JOHNNY WALKER RED

**\$3.00**  
 HOUSEMADE PORK RINDS  
 POMMES FRITES

**\$9**  
**GINGER CHEER**  
 Rocktown vodka, orange juice, pineapple juice, ginger beer and a splash of cherry juice

### WHISKEY

**\$11**  
**VANILLA HONEY BOURBON PRESS**  
 4 roses bourbon infused with vanilla bean & honey served with soda & sprite

**\$12**  
**TUSK & TROTTER OLD FASHIONED**  
 Bulleit Rye, house made orange bitters, turbinado sugar & orange twist

**\$12**  
**BLACK WALNUT MANHATTAN**  
 black walnut bitters, turbinado sugar, sweet vermouth, plus Tusk & Trotter Woodford blend

**\$12**  
**PEACH WHISKEY MANHATTAN**  
 peach & sugar infused 4 roses bourbon with sweet vermouth

**\$12**  
**OZARK OLD FASHIONED**  
 Rock Town bourbon, coffee bitters, turbinado sugar & orange twist

**\$9 MADE WITH SCOTT'S BLOODY MARY MIX**

**PICKLE**  
 Rocktown vodka infused with dill pickles & pickling spice

**BIRD'S EYE CHILI**  
 Rocktown vodka infused with spicy burd's eye chillies

**BACON**  
 Rocktown vodka infused with bacon & black pepper

**HORSERADISH**  
 Rocktown vodka infused with horseradish

**CHIPOTLE**  
 Rocktown vodka infused with chipotle pepper

**PIZZA**  
 Rocktown vodka infused with basil, oregano, thyme, and sundried tomato

**TEX MEX**  
 Rocktown vodka infused with cilantro, cumin, jalapeno, lime

**SWEET & SPICY**  
 One part bird's eye chili , one part honey infused vodka

**TEQUILA LIME**  
 Jose Cuervo Gold tequila, Rose's lime juice, fresh lime juice with a kosher salt rim

**JALAPENO**  
 Rocktown vodka infused with grilled jalapeno

**WASABI**  
 Rocktown vodka infused with wasabi powder

**\$18 FLIGHTS**  
 CHOOSE ANY 3  
 BLOODY MARYS

### BY THE GLASS

MILOU CHARDONNAY D'OC, FRANCE.....	7
FLYING SOLO GRENACH BLANC VIOGNIER.....	9
URBAN REISLING.....	8
HESS SELECT CHARDONNAY.....	9
PROPHECY SAUVIGNON BLANC.....	9
CA' MONTINI PINOT GRIGI.....	10

W  
H  
I  
T  
E  
W  
I  
N  
E

### BY THE BOTTLE

MILOU CHARDONNAY D'OC, FRANCE.....	20
FLYING SOLO GRENACH BLANC VIOGNIER.....	32
URBAN REISLING.....	28
HESS SELECT CHARDONNAY.....	44
ZONIN PROSECCO SPLIT.....	10
MATUA SAUVIGNON BLANC.....	32
CA' MONTINI PINOT GRIGI.....	39
KEENAN CHARDONNAY 2013 .....	55
FROGS LEAP SAUVIGNON BLANC 2018.....	48

### BY THE GLASS

MILOU ROUGE D'OC FRANCE.....	7
UBSTANCE CABERNET.....	10
19 CRIMES SHIRAZ.....	8
DOM LAROQUE CAB FRANC.....	9
SEAN MINOR 4B PINOT NOIR NAPA CA.....	8
STERLING MERLOT CALIFORNIA.....	8

R  
E  
D  
W  
I  
N  
E

### BY THE BOTTLE

CAYMUS CABERNET SAUVIGNON NAPA VALLEY, CA.....	150
SUBSTANCE CABERNET.....	36
DOM LAROQUE CAB FRANC.....	32
BELLE GLOS PINOT NOIR SANTA MARIA VALLEY CA.....	90
STAGS LEAP PETITE SYRAH NAPA VALLEY 2019.....	75
KEENAN MERLOT 2018 NAPA VALLEY.....	92
HEITZ CELLARS CABERNET SAUVIGNON.....	120

## LOCAL BEER ON TAP

**Bentonville Brewing**  
 .....  
 Homewrecker IPA  
 Kolch  
 Space Goose

**Gotahold**  
 .....  
 Double IPA

**Ozark Brew Co.**  
 .....  
 APA  
 Lager  
 Cream Stout

**Fossil Cove**  
 .....  
 Birch Blonde  
 La Brea Brown Ale

**Hawk Moth**  
 .....  
 Howler Cream Ale

**New Province**  
 .....  
 Philosopher King IPA  
 Fallen Queen

**Black Apple**  
 .....  
 Seasonal