

# BRUNCH MENU

SUMMER/FALL 2019

## ◆ BITES ◆

<b>Pommes Frites</b> .....	7
<i>herbs de provence glaze, truffle oil, spicy or salt &amp; pepper frites</i>	
<b>Housemade Pork Rinds</b> .....	7
<i>crispy fried pork skin, salt &amp; pepper, cin-a-skin or spicy</i>	
<b>Boiled Peanuts</b> .....	6
<i>boiled in scorpion pepper salt</i>	
<b>Arkansas Fritters</b> .....	6
<i>deep-fried Arkansas rice with ground beef, housemade sausage, roasted garlic, parmesan, sun-dried tomatoes &amp; lemon chipotle remoulade</i>	

## ◆ STARTERS ◆

<b>Bac'n Tast'n</b> .....	14
<i>Arkansas &amp; Tusk bacon, smoked jowl-fig gastrique, pickled vegetables &amp; fall veggie hash</i>	
<b>Smoked Catfish Dip</b> .....	10
<i>sweet tea brined smoked catfish baked with collard greens, cream cheese, lemon zest, horseradish, garlic &amp; creme fraiche, topped with spicy pork rinds &amp; served with grilled flatbread</i>	
<b>Charcuterie &amp; Cheese Board</b> .....	19
<i>Arkansas bacon, country paté, duck ham, local artisanal cheeses, pepper jelly, pickled vegetables, capers &amp; stone ground mustard</i>	



## BRUNCH ENTRÉES

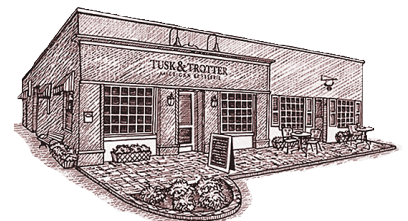


<b>^Where the Buffalo Roam</b> .....	16
<i>Bear Hollow Ranch bison, bacon, swiss &amp; cheddar, sautéed mushrooms, onions, &amp; peppers, fried over easy egg, chipotle aioli, served with choice of side</i>	
<b>^Hogzilla</b> .....	15
<i>wild boar, Tusk bacon, jowl jam, swiss cheese, pickled veggies, lettuce, tomato, onion &amp; horseradish remoulade, served with choice of side</i>	
<b>^Tusk Burger</b> .....	12
<i>44 Farms beef with choice of cheese; tomato, lettuce, onion &amp; house made pickles, served with choice of side</i>	
<i>- add bacon or pimento cheese \$2</i>	
<b>Chicken Club</b> .....	13
<i>grilled, blackened, fried or hot fried chicken, bacon, tomato, lettuce, onion, swiss &amp; cheddar, chipotle aioli, served with choice of side</i>	
<b>The Flintstones</b> .....	21/31
<i>applewood smoked baby-back ribs, housemade bbq sauce, on a bed of pommes frites, cole slaw</i>	
<b>Carnivore's Dilemma</b> .....	15
<i>meatballs &amp; sausage, pepperoni, kalamata olives, roasted red peppers, onions, garlic, olive oil, arugula, gruyere, parmesan &amp; mozzarella</i>	
<b>Seasonal Flatbread</b> .....	16
<i>jalapeno vinaigrette, apples, blackberries, grapes, basil, fall veggie hash, red onion, jalapeno &amp; cheese mix</i>	
<b>Wasted 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>^Left Coast Benedict</b> .....	11
<i>poached eggs, avocado, tomato, &amp; arugula on an english muffin with hollandaise and choice of side</i>	
<b>^Southern Benedict</b> .....	11
<i>housemade bacon, housemade buttermilk biscuit, poached eggs &amp; sausage gravy, served with choice of side</i>	
<b>^Duck Benedict</b> .....	11
<i>duck ham, English muffin, poached eggs, &amp; hollandaise served with choice of side</i>	
<b>^Eggs Any Way</b> .....	11
<i>eggs cooked to order, served with two sides &amp; toast</i>	
<b>^Country Breakfast</b> .....	16
<i>country fried paté, biscuits &amp; gravy, home fries, 2 eggs any way, choice of sausage or bacon</i>	
<b>^Which Came First?</b> .....	16
<i>buttermilk or hot fried chicken breast, over easy egg, fall veggie hash, carrot cake waffle &amp; sorghum syrup</i>	
<b>Carrot Cake Waffle</b> .....	12
<i>traditional carrot cake made into a waffle with vanilla butter &amp; maple syrup, served with choice of two sides</i>	
<b>Lemon Soufflé Pancakes</b> .....	12
<i>soufflé-style lemon pancakes with vanilla butter &amp; maple syrup, served with choice of two sides</i>	

### ////////// Gourmet Sides //////////

roasted potatoes, housemade country sausage, bacon, truffled frites (add \$2), herbs de provence glazed frites, spicy or salt & pepper frites, spicy or salt & pepper pork rinds, spicy boiled peanuts, seasonal vegetables or fresh fruit



## SOUP & SALADS

Vegetarian Soup du Jour.....4/6  
ask your server for today's selection

^Ozark Cobb Salad.....14  
local greens, local free-range chicken, bacon, soft boiled egg, bleu cheese, tomato & avocado

Brussels Sprout Caesar.....11  
roasted brussels sprouts, parmesan, red onion, apples, crostinis & bacon caesar dressing

Apple and Blackberry Salad.....11  
with local greens, red onion, tomato, feta cheese, pecans & balsamic vinaigrette

\* add grilled strip steak or chicken breast to any salad.....5

### Salad Dressings

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

## KID'S BRUNCH

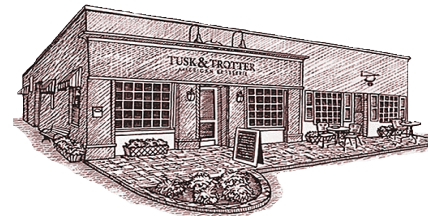
Kid's Lemon Soufflé Pancakes.....6  
kid's size soufflé-style lemon pancakes with vanilla butter & maple syrup, served with choice of side

Biscuit & Gravy.....6  
housemade buttermilk biscuit with sausage gravy, served with choice of side

^One Egg Any Way.....6  
one egg cooked to order, served with choice of side & toast

### Gourmet Sides

roasted potatoes, housemade country sausage, bacon, truffled frites (add \$2), herbs de provence glazed frites, spicy or salt & pepper frites, spicy pork rinds, salt & pepper pork rinds, spicy boiled peanuts, house salad or fresh fruit



## 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: MANGO HABANERO MARGARITA - CRANBERRY SAGE MARGARITA

-INFUSED BLOODY MARYS (\$7.5/EACH OR TRY A FLIGHT OF 3 FOR \$15)-

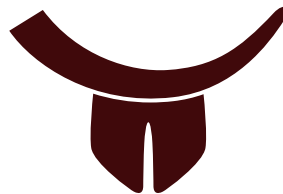
GRILLED JALAPENO - PICKLE - BACON - PIZZA - CHIPOTLE - BIRD'S EYE CHILI - WASABI - TEX MEX - TEQUILA LIME - SWEET & SPICY

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



**TUSK & TROTTER**  
AMERICAN BRASSERIE

Chef/Owner Rob Nelson • Chef de Cuisine Michael Langley • Bar Chef Scott Baker  
Sous Chef Luke Johnson • General Manager Dave Milligan

^Warning: May contain raw or undercooked meat, poultry, seafood, shellfish or eggs which may increase your risk of foodborne illness.