

BRUNCH MENU

SUMMER/FALL 2019

◆ BITES ◆

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

◆ STARTERS ◆

That's Belly Bovine!	16
<i>bone marrow with Arkansas & Tusk bacon, smoked jowl-fig gastrique, pickled vegetables & Hoppin' John</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, duck ham, local artisanal cheeses, pepper jelly, pickled vegetables, capers & stone ground mustard</i>	



BRUNCH ENTRÉES

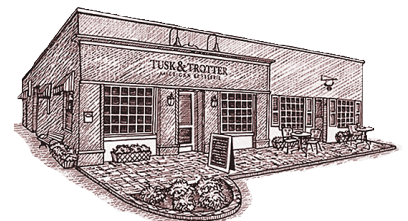


^Where the Buffalo Roam	16
<i>Bear Hollow Ranch bison, bacon, swiss & cheddar, sautéed mushrooms, onions, & peppers, fried over easy egg, chipotle aioli, served with choice of side</i>	
^Hogzilla	15
<i>wild boar, Tusk bacon, jowl jam, swiss cheese, pickled veggies, lettuce, tomato, onion & horseradish remoulade, served with choice of side</i>	
^Tusk Burger	12
<i>Osage Creek beef with choice of cheese; tomato, lettuce, onion & house made pickles, served with choice of side</i>	
<i>- add bacon or pimento cheese \$2</i>	
Chicken Club	13
<i>grilled, blackened, fried or hot fried chicken, bacon, tomato, lettuce, onion, swiss & cheddar, chipotle aioli, served with choice of side</i>	
The Flintstones	21/31
<i>applewood smoked baby-back ribs, housemade bbq sauce, on a bed of pommes frites, cole slaw</i>	
Carnivore's Dilemma	15
<i>meatballs & sausage, pepperoni, kalamata olives, roasted red peppers, onions, garlic, olive oil, arugula, gruyere, parmesan & mozzarella</i>	
Seasonal Flatbread	16
<i>jalapeno vinaigrette, pickled watermelon rind, blackberries, cherries, grapes, basil, succotash, red onion, jalapeno & cheese mix</i>	
Wasted Flatbread	16
<i>chopped baby back rib meat, Tusk bacon, smoked loin & jowl, red onions, jalapenos, gruyere, mozzarella, cilantro, scallions & slaw</i>	

^Left Coast Benedict	11
<i>poached eggs, avocado, tomato, & arugula on an english muffin with hollandaise and choice of side</i>	
^Southern Benedict	11
<i>housemade bacon, housemade buttermilk biscuit, poached eggs & sausage gravy, served with choice of side</i>	
^Duck Benedict	11
<i>duck ham, English muffin, poached eggs, & hollandaise served with choice of side</i>	
^Eggs Any Way	11
<i>eggs cooked to order, served with two sides & toast</i>	
^Country Breakfast	16
<i>country fried paté, biscuits & gravy, home fries, 2 eggs any way, choice of sausage or bacon</i>	
^Which Came First?	16
<i>buttermilk or hot fried chicken breast, over easy egg, succotash, pickled watermelon rind, carrot cake waffle & sorghum syrup</i>	
Carrot Cake Waffle	12
<i>traditional carrot cake made into a waffle with vanilla butter & maple syrup, served with choice of two sides</i>	
Lemon Soufflé Pancakes	12
<i>soufflé-style lemon pancakes with vanilla butter & 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

Cherry and Blackberry Salad.....11
with local greens, red onion, tomato, pickled watermelon rind, 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

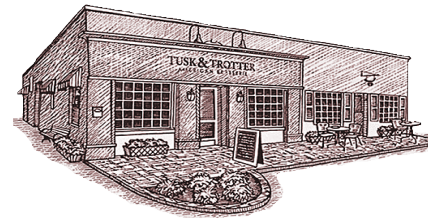
Kid's Lemon Soufflé Pancakes.....6
kid's size soufflé-style lemon pancakes with vanilla butter & maple syrup, served with choice of side

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)-

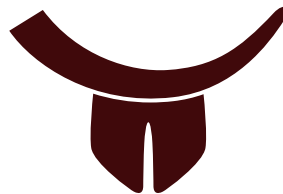
GRILLED JALAPENO - PICKLE - BACON - PIZZA - CHIPOTLE - BIRD'S EYE CHILI - WASABI - TEX MEX - TEQUILA LIME - SWEET & SPICY

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.