

# BRUNCH MENU

WINTER 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 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>That's Belly Bovine!</b> .....	16
<i>bone marrow with Arkansas &amp; Tusk bacon, smoked jowl-fig gastrique, pickled vegetables &amp; whipped potatoes</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, house made meatballs, 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>^The "Teeree" Burger</b> .....	15
<i>ground lamb, pickled vegetables, horseradish remoulade &amp; feta, arugula, served with choice of side</i>	
<b>^Tusk Burger</b> .....	12
<i>44 Farms beef with choice of cheese; 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, 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>Turkey Club</b> .....	14
<i>sliced turkey breast, bacon, onion, arugula, cranberry aioli, Swiss &amp; cheddar on cranberry-pecan bread</i>	
<b>Winter Flatbread</b> .....	16
<i>jalapeno vinaigrette, garlic, brussels sprouts, apples, pears, fresh herbs, red onion, jalapeños, feta &amp; parmesan</i>	
<b>BBQ 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, and 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>^Arkansas Benedict</b> .....	11
<i>Arkansas bacon, English muffin, poached eggs, 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, seasonal vegetables, 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>	
<b>Fruity French Toast</b> .....	12
<i>country white bread stuffed with fruit jam, battered &amp; fried golden brown, topped with cinnamon sugar &amp; sorghum, served with fresh fruit &amp; bacon</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
<i>ask your server for today's selection</i>	
^Ozark Cobb Salad.....	14
<i>local greens, local free-range chicken, bacon, soft boiled egg, bleu cheese, apples &amp; avocado</i>	
^Brussels Sprout Caesar.....	15
<i>roasted brussels sprouts, parmesan, red onion &amp; bacon caesar dressing.....choice of grilled lamb neck filet or marinated portobello</i>	
Crispy Pig Ear Salad.....	10
<i>fried pig ears, local greens, apples, candied pecans &amp; feta</i>	

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

### Salad Dressings

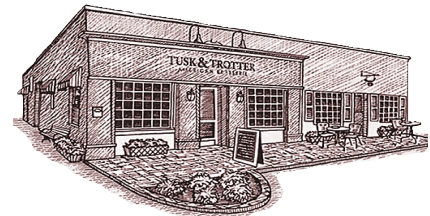
ranch, bleu cheese, oil & vinegar, herb vinaigrette, balsamic vinaigrette, jalapeno lime vinaigrette, 1000 island, sherry-creole mustard vinaigrette

## KID'S BRUNCH

Kid's Lemon Soufflé Pancakes.....	6
<i>kid's size soufflé-style lemon pancakes with vanilla butter &amp; maple syrup, served with choice of side</i>	
Biscuit & Gravy.....	6
<i>housemade buttermilk biscuit with sausage gravy, served with choice of side</i>	
^One Egg Any Way.....	6
<i>one egg cooked to order, served with choice of side &amp; toast</i>	

### 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)-

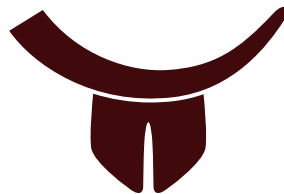
GRILLED JALAPENO - PICKLE - BACON - PIZZA - CHIPOTLE - BIRD'S EYE CHILI - WASABI - TEX MEX - TEQUILA LIME - SWEET & SPICY

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 Hana Moursy • General Manager Dave Milligan

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