

# DINNER MENU

## ◆ BITES ◆

- Pommes Frites**.....7  
*herbs de provence glaze, spicy, truffle oil, parmesan black garlic truffle or salt & pepper frites*
- Housemade Pork Rinds**.....7  
*parmesan black garlic truffle, salt & pepper or spicy*
- Boiled Peanuts**.....6  
*boiled in scorpion pepper salt*
- Apple Cornbread**.....6  
*cast iron skillet cornbread with apple butter*
- Arkansas Fritters**.....6  
*fried Arkansas rice with ground beef, parmesan, housemade sausage, sun-dried tomatoes, dill & lemon chipotle remoulade*

## ◆ STARTERS ◆

- Crispy Pig Ear Nachos**.....12  
*fried pig ear chips, sausage, jalapeño, onions, bacon, pico de gallo, sour cream, scallions, shredded lettuce & housemade “cheese wiz”*
- Bac’n Tast’n!**.....14  
*Arkansas & Tusk bacon, smoked jowl-fig gastrique, pickled vegetables & fall veggie hash*
- Smoked Catfish Dip**.....10  
*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*
- Charcuterie & Cheese Board**.....19  
*Arkansas bacon, country paté, duck ham, local artisanal cheeses, pepper jelly, pickled vegetables, capers & stone ground mustard*

## ❖ SOUP, SALADS & FLATBREAD ❖

- Vegetarian Soup du Jour**.....4/6
- ^Ozark Cobb Salad**.....14  
*local greens, grilled chicken, bacon, soft boiled egg, bleu cheese, tomatoes & avocado*
- Brussels Sprout Caesar**.....11  
*roasted brussels sprouts, parmesan, apples, crostinis, red onion & bacon caesar dressing*
- Apple & Blackberry Salad**.....11  
*with local greens, red onion, tomato, feta cheese, pecans & balsamic vinaigrette*
- .....Add grilled chicken, steak, or portabello to any salad.....5
- Carnivore’s Dilemma**.....15  
*meatballs, sausage, pepperoni, kalamata olives, roasted red peppers, onions, garlic, olive oil, arugula, gruyere, parmesan & mozzarella cheese served on a crispy artisanal crust*
- Seasonal Flatbread**.....16  
*jalapeno vinaigrette, blackberries, apples, red grapes, fall veggie hash, basil, red onion, jalapeno, gruyere, parmesan & mozzarella*
- Wasted Flatbread**.....16  
*chopped baby back rib meat, Tusk bacon, smoked loin & jowl, red onions, jalapenos, gruyere, mozzarella, parmesan, cilantro, scallions & cole slaw*

### //////////////////// SALAD DRESSINGS //////////////////////

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

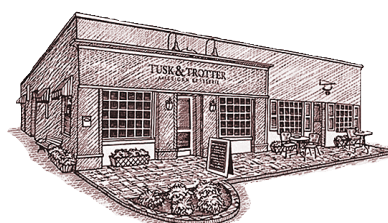


## ENTREES



*house salad included with entrée*

- ^Which Came First?**.....23  
*butter milk or hot fried chicken breast, over easy egg, fall veggie hash, carrot cake waffle & sorghum syrup*
- Tomahog Chop**.....31/39  
*single or double marinated grilled Duroc chop, fall veggie hash & muscadine-fig marmalade*
- The Flintstones**.....21/31  
*half or full rack of applewood smoked Duroc baby-back ribs & house bbq sauce on a bed of salt & pepper frites with cole slaw*
- Steak & Frites**.....26  
*marinated & grilled 44 Farms hanger steak with pink peppercorn truffle butter, pear-chili emulsion served with spicy frites & Tusk fry sauce*
- BBQ Steelhead Trout**.....24  
*pan roasted fresh steelhead trout, cajun bbq sauce, fall veggie hash, buttered toast points & spiced pecans*
- Veggie Stack**.....25  
*grilled portabello, fall veggie hash, veggie tamale, pear chili emulsion & spiced pepitas*
- Double Duck**.....29  
*confit leg & thigh, sweet potato duck ham hash with a duck tamale & pear-chili emulsion*



# **PUB FARE**

Served with your choice of herbs de provence glazed frites, truffle frites (add \$2), spicy or salt & pepper frites, spicy pork rinds, salt & pepper pork rinds, spicy boiled peanuts, house salad or seasonal vegetables

-Add an additional side for \$3

<p><b>^Where the Buffalo Roam</b> ..... 16  <i>Bear Hollow Ranch ground bison, bacon, Swiss &amp; cheddar, lettuce, pickles sautéed mushrooms, onions, &amp; peppers, fried over easy egg, chipotle aioli</i></p> <p><b>^Hogzilla</b> ..... 15  <i>ground wild boar, Tusk bacon, jowl jam, swiss cheese, pickles, horseradish remoulade, lettuce, tomato &amp; onion</i></p> <p><b>^Tusk Burger</b> ..... 12  <i>44 Farms beef with choice of cheese, lettuce, tomato, onion &amp; housemade pickles - add bacon or pimento cheese \$2</i></p> <p><b>The “Ozarkuban”</b> ..... 15  <i>our play on the Cuban sandwich! Bansley’s Berkshire ridge Farm pork jowl, smoked pork loin, spicy pickles, Swiss cheese, cole slaw, housemade bbq remoulade &amp; fried onion straws on a pressed hoagie</i></p>	<p><b>Catfish Pastrami Reuben</b> ..... 14  <i>housemade Arkansas catfish pastrami with Ozark chow chow, Swiss cheese &amp; 1000 island dressing on marbled rye</i></p> <p><b>Chicken Club</b> ..... 13  <i>grilled, blackened, fried, or hot fried chicken breast, bacon, lettuce, tomato, onions, pickles, chipotle aioli, Swiss &amp; cheddar</i></p> <p><b>The Big Cheesy</b> ..... 11  <i>American, Swiss &amp; pimento cheese, peppers, onions, mushrooms, arugula, horseradish remoulade on buttery toasted country white bread with a cup of vegetarian soup</i></p> <p><b>Portobello Samich</b> ..... 13  <i>grilled marinated portobello, pickled vegetables, feta cheese, fried onion straws, lettuce, tomato, &amp; lemon-chipotle remoulade</i></p> <p><b>Sarah’s Turkey Club</b> ..... 14  <i>sliced turkey breast, bacon, onion, arugula, tomato, cranberry aioli, Swiss &amp; cheddar on cranberry-pecan bread</i></p>
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## 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

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

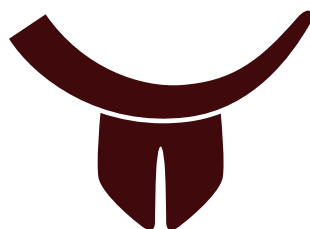
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**LIBATIONS** - Orange Juice, Apple Juice, Grapefruit Juice, Tomato Juice, Soda, Iced Tea, or Coffee.....2.5

Spectacular Grapefruit Soda \$4, French Press Coffee \$4, House made Ginger Beer \$6,

Mountain Valley Still, or Sparkling Spring Water \$5

**HOUSE MADE SODAS** - Orange Soda, Root Beer, Orange Cream Soda.....5

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## 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 • Sous Chef Luke Johnson

Bar Chef Scott Baker • General Manager Dave Milligan

^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.