

DINNER MENU

◆ BITES ◆

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

◆ STARTERS ◆

Crispy Pig Ear Nachos	12
<i>fried pig ear chips, sausage, jalapeño, onions, bacon, pico de gallo, sour cream, scallions, shredded lettuce & housemade cheese wiz</i>	
That's Belly Bovine!	16
<i>bone marrow with Arkansas & Tusk bacon, smoked jowl-fig gastrique, pickled vegetables & whipped potatoes</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, house made meatball, local artisanal cheeses, pepper jelly, pickled vegetables, capers & stone ground mustard</i>	

❖ SOUP, SALADS & FLATBREAD ❖

Vegetarian Soup du Jour	4/6
Peasant Soup	5/8
<i>red beans, white beans, lentils & housemade sausage</i>	
^Ozark Cobb Salad	14
<i>local greens, grilled chicken, bacon, soft boiled egg, bleu cheese, tomatoes & avocado</i>	
^Brussels Sprout Caesar	15
<i>roasted brussels sprouts, parmesan, red onion & bacon caesar dressing.....choice of grilled chicken, steak or marinated portobello</i>	
Berry Salad	11
<i>mixed berries, local greens, cucumber, red onion, citrus, jalapeno vinaigrette, spiced pecans & feta cheese</i>	

Carnivore's Dilemma	15
<i>meatballs, sausage, pepperoni, kalamata olives, roasted red peppers, onions, garlic, olive oil, arugula, gruyere, parmesan & mozzarella cheese served on a crispy artisanal crust</i>	
Spring Flatbread	16
<i>jalapeno vinaigrette, radishes, kalamatas, sun dried tomatoes, fresh herbs, red onion, jalapeno, artichoke hearts, gruyere, parmesan & mozzarella</i>	
BBQ Flatbread	16
<i>chopped baby back rib meat, Tusk bacon, smoked loin & jowl, red onions, jalapenos, gruyere, mozzarella, parmesan, cilantro, scallions & cole slaw</i>	

SALAD DRESSINGS

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



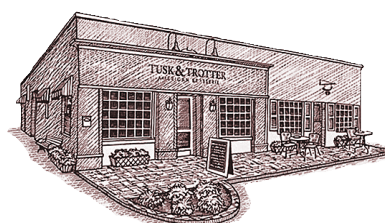
ENTREES



house salad included with entrée

^Which Came First?	23
<i>butter milk or hot fried airline chicken breast, over easy egg, seasonal vegetables, carrot cake waffle & sorghum syrup</i>	
Tomahawk Pork Chop	31/39
<i>single or double coffee marinated grilled Duroc chop, seasonal vegetables & orange whipped potatoes</i>	
The Flintstones	21/31
<i>half or full rack of applewood smoked Duroc baby-back ribs & house bbq sauce on a bed of salt & pepper frites with cole slaw</i>	
Trout on Trout	23
<i>pan roasted fresh steelhead trout, hoppin john, roasted radishes, pink peppercorn truffle fumet topped with smoked trout roe</i>	
Spring Veggie Stack	19
<i>asparagus, roasted radishes, country fried artichoke hearts, citrus segments, sauce gribiche & orange whipped potatoes</i>	

Bone with a Hole	27
<i>braised lamb shank, roasted cauliflower, country fried yukon gold potatoes, asparagus, lamb demi-glace & mint salt</i>	
^Bone in Strip Steak	37
<i>grilled bone in 44 Farms strip steak with pink peppercorn truffle butter, orange whipped potatoes & seasonal vegetables</i>	
^Bear Hollow Ranch Bison	mkt
<i>grilled local grass fed bison with pink peppercorn truffle butter, orange whipped potatoes & seasonal vegetables.</i>	
<i>Ask your server for today's cut</i>	



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

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

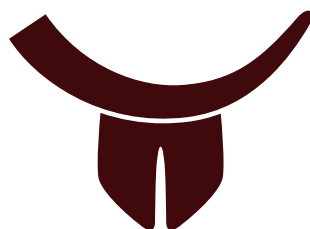
INFUSED BLOODY MARYS

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



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 • Sous Chef Hana Moursy

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.