

DINNER MENU

◆ BITES ◆

- Pommes Frites**.....7
herbs de provence glaze, spicy, truffle oil, or salt & pepper frites
- Housemade Pork Rinds**.....7
crispy fried pork skins, salt & pepper, cinn-a-skin 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”
- That’s Belly Bovine!**.....16
bone marrow with Arkansas & Tusk bacon, smoked jowl-fig gastrique, pickled vegetables & Hoppin’ John
- 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
- Cherry & Blackberry Salad**.....11
with local greens, red onion, tomato, pickled watermelon rinds, 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, pickled watermelon rinds, blackberries, cherries, red grapes, succotash, 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, jalapeño lime vinaigrette, sherry-creole mustard vinaigrette, 1000 island

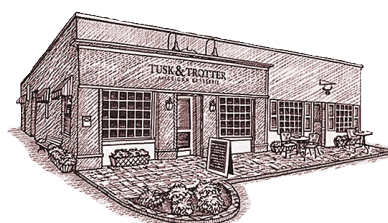


ENTREES



house salad included with entrée

- ^Which Came First?**.....23
butter milk or hot fried chicken breast, over easy egg, succotash, pickled watermelon rind, carrot cake waffle & sorghum syrup
- Tomahog Chop**.....31/39
single or double marinated grilled Duroc chop, succotash, Ralston Family Farm rice grits Hoppin’ John & 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**.....21
marinated & grilled 44 Farms hanger steak with pink peppercorn truffle butter, mango-chili emulsion served with spicy frites & Tusk fry sauce
- Trout on Trout**.....23
pan roasted fresh steelhead trout, Hoppin’ John, Ozark apple butter & fried pickled okra
- Veggie Stack**.....19
grilled portabello, fried pickled okra, pickled watermelon rinds, red grapes, Hoppin’ John, mango-chili emulsion & muscadine-fig marmalade
- Double Duck**.....25
confit leg & thigh, Ralston Family Farm rice grits duck ham Hoppin’ John, pickled watermelon rinds & mango-chili emulsion



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, pickles, horseradish remoulade, lettuce, tomato & onion</i></p> <p>^Tusk Burger 12 <i>Osage Creek 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! Bansley’s Berkshire ridge Farm pork jowl, smoked pork loin, spicy pickles, Swiss cheese, cole slaw, housemade bbq sauce, fried onion straws & remoulade on a pressed hoagie</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, pickled watermelon rind, feta cheese, fried onion straws, lettuce, tomato, & lemon-chipotle remoulade</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

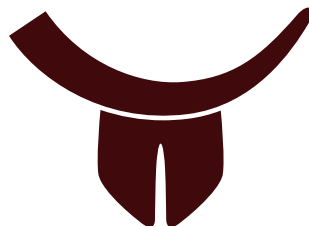
TANGY: MANGO HABANERO MARGARITA • CRANBERRY SAGE MARGARITA

INFUSED BLOODY MARYS

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

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 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.