

# DINNER MENU

## ◆ BITES ◆

<b>Pommes Frites</b> .....	7
<i>herbs de provence glaze, spicy, truffle oil, 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>Apple Cornbread</b> .....	6
<i>cast iron skillet cornbread with apple butter</i>	
<b>Arkansas Fritters</b> .....	6
<i>fried Arkansas rice with ground beef, parmesan, housemade sausage, sun-dried tomatoes &amp; lemon chipotle remoulade</i>	

## ◆ STARTERS ◆

<b>Crispy Pig Ear Nachos</b> .....	12
<i>fried pig ear chips, sausage, jalapeño, onions, bacon, pico de gallo, sour cream, scallions, shredded lettuce &amp; housemade cheese wiz</i>	
<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 meatball, local artisanal cheeses, pepper jelly, pickled vegetables, capers &amp; stone ground mustard</i>	

## ❖ SOUP, SALADS & FLATBREAD ❖

<b>Vegetarian Soup du Jour</b> .....	4/6
<b>Peasant Soup</b> .....	5/8
<i>red beans, white beans, lentils &amp; housemade sausage</i>	
<b>^Ozark Cobb Salad</b> .....	14
<i>local greens, grilled chicken, bacon, soft boiled egg, bleu cheese, apples &amp; avocado</i>	
<b>^Brussels Sprout Caesar</b> .....	15
<i>roasted brussels sprouts, parmesan, red onion &amp; bacon caesar dressing.....choice of grilled lamb neck filet or marinated portobello</i>	
<b>Crispy Pig Ear Salad</b> .....	11
<i>fried pig ears, local greens, apples, candied pecans &amp; feta</i>	

<b>Carnivore's Dilemma</b> .....	15
<i>meatballs, sausage, pepperoni, kalamata olives, roasted red peppers, onions, garlic, olive oil, arugula, feta &amp; mozzarella cheese served on a crispy artisanal crust</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; cole slaw</i>	

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

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



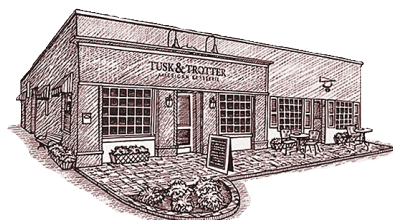
## ENTREES



house salad included with entrée

<b>^Which Came First?</b> .....	23
<i>butter milk or hot fried airline chicken breast, over easy egg, seasonal vegetables, carrot cake waffle &amp; sorghum syrup</i>	
<b>Tomahawk Pork Chop</b> .....	39
<i>coffee marinated Duroc double chop, golden beet gel, seasonal vegetables &amp; orange whipped potatoes</i>	
<b>The Flintstones</b> .....	21/31
<i>applewood smoked Duroc baby-back ribs, housemade bbq sauce on a bed of salt &amp; pepper frites with cole slaw</i>	
<b>Sweet Tea Brined Catfish</b> .....	21
<i>ginger sauce, fried green tomatoes &amp; orange whipped potatoes</i>	
<b>Mushroom Neck Pie</b> .....	19
<i>golden beets, carrots, onions, lentils, herbs de provence, cremini mushroom stems &amp; garlic topped with orange whipped potatoes</i>	

<b>Lamb Neck Pie</b> .....	23
<i>braised lamb neck filet, golden beets, carrots, onions, lentils, herbs de provence &amp; garlic topped with orange whipped potatoes</i>	
<b>^Bone in Strip Steak</b> .....	37
<i>grilled bone in 44 Farms strip steak with pink peppercorn truffle butter, golden beet gel, orange whipped potatoes &amp; seasonal vegetables</i>	
<b>^Bear Hollow Ranch Bison</b> .....	mkt
<i>grilled local grass fed bison with pink peppercorn truffle butter golden beet gel, orange whipped potatoes &amp; seasonal vegetables.</i>	



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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>^The “Teeree” Burger</b> ..... 15  <i>ground lamb, pickled vegetables, arugula, horseradish remoulade &amp; feta cheese</i></p> <p><b>^Tusk Burger</b> ..... 12  <i>44 Farms beef with choice of cheese, lettuce, 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! House-cured pork jowl, smoked pork loin, spicy pickles, Swiss cheese, cole slaw, housemade bbq sauce, fried onion straws &amp; remoulade</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>Turkey Club</b> ..... 14  <i>sliced turkey breast, bacon, onion, arugula, cranberry aioli, Swiss &amp; cheddar on cranberry-pecan bread</i></p> <p><b>Chicken Club</b> ..... 13  <i>grilled, blackened, fried, or hot fried chicken breast, bacon, lettuce, 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, gruyere, peppers, onions, mushrooms, arugula &amp; horseradish 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

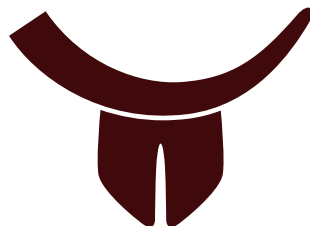
TANGY: MANGO HABANERO MARGARITA • CRANBERRY SAGE MARGARITA

### 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 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.