

GLUTEN FREE

◆ BITES ◆

Pommes Frites	7
<i>herbes de Provence glaze, truffle oil, spicy or salt & pepper frites</i>	
Housemade Pork Rinds	7
<i>crispy fried pigskin choice of salt & pepper, cin-a-skin or spicy</i>	
Boiled Peanuts	6
<i>boiled in scorpion pepper salt</i>	

◆ STARTERS ◆

That's Belly Bovine!	16
<i>bone marrow with Arkansas & Tusk bacon, smoked jowl-fig gastrique, pickled vegetables & Hoppin' John</i>	
Charcuterie & Cheese Board	19
<i>Arkansas bacon, duck ham, country paté, local artisanal cheeses, pepper jelly, pickled vegetables, olives, capers & stone ground mustard</i>	
Crispy Pig Ear Nachos	12
<i>fried pig ear chips, housemade sausage, jalapeño, onions, bacon, pico de gallo, sour cream, cheddar cheese & scallions</i>	



PUB FARE



Served with your choice of side, add an additional side for \$3

//////////////////////////////////// **Side Items** //////////////////////////////////////
herbes de Provence glazed frites, truffled frites (add \$2), spicy or salt & pepper frites, house salad, spicy pork rinds, salt & pepper pork rinds, spicy boiled peanuts, or seasonal vegetables

^Where the Buffalo Roam	17
<i>ground bison patty, bacon, Swiss & cheddar, sautéed mushrooms, peppers & onions, fried over easy egg & chipotle aioli on a gluten free bun</i>	
^Hogzilla	15
<i>ground wild boar, Tusk bacon, jowl jam, swiss cheese, pickled veggies, horseradish remoulade, lettuce, tomato & onion</i>	
^Tusk Burger	13
<i>Osage Creek beef with choice of cheese, lettuce, onion & housemade pickle served on a gluten free bun</i>	
<i>- add bacon or pimento cheese \$2</i>	

Free Range Chicken Club	14
<i>grilled or blackened chicken, bacon, lettuce, pickles, onion, swiss & cheddar cheese, chipotle aioli on a gluten free bun</i>	
BBQ Pig Sandwich	16
<i>Bansley Berkshire smoked jowl & loin, spicy pickles, Swiss cheese, cole slaw, & remoulade on a gluten free bun</i>	
Portobello Samich	13
<i>grilled marinated portobello, pickled watermelon rinds, feta cheese, lettuce, tomato & lemon chipotle remoulade on a gluten free bun</i>	

❖ SOUP & SALADS ❖

^Ozark Cobb Salad	14
<i>mixed greens, local free-range chicken, bacon, soft boiled egg, bleu cheese, apples & avocado</i>	
Brussels Sprout Caesar	11
<i>roasted brussels sprouts, parmesan, red onion, apples, & bacon caesar dressing</i>	
Cherry and Blackberry Salad	11
<i>with local greens, red onion, tomato, pickled watermelon rind, feta cheese, pecans & balsamic vinaigrette</i>	
^ add grilled strip steak or chicken	5

Vegetarian Soup du Jour	4/6
<i>check with your server for today's selection</i>	

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



OUR KITCHEN DOES NOT HAVE AN ISOLATED GLUTEN FREE AREA SO THERE IS A POSSIBILITY OF GLUTEN CONTAMINATION ESPECIALLY WITH FRIED ITEMS



ENTREES



Available after 5:00 PM
house salad included with entrée

Trout on Trout	23
<i>pan roasted fresh steelhead trout, Hoppin' John, Ozark apple butter & pickled okra</i>	
Veggie Stack	19
<i>grilled portabello, pickled okra, pickled watermelon rinds, red grapes, Hoppin' John, mango-chili emulsion & muscadine-fig marmalade</i>	
Double Duck	25
<i>confit leg & thigh, Ralston Family Farm rice grits duck ham Hoppin' John, pickled watermelon rinds & mango-chili emulsion</i>	

The Flintstones	21/31
<i>applewood smoked baby-back ribs housemade bbq sauce on a bed of salt & pepper frites with cole slaw</i>	
Steak & Frites	21
<i>marinated & grilled 44 Farms hanger steak with pink peppercorn truffle butter, mango-chili emulsion served with spicy frites & Tusk fry sauce</i>	
Tomahog Chop	31/39
<i>single or double marinated grilled Duroc chop, succotash, Ralston Family Farm rice grits Hoppin' John & muscadine-fig marmalade</i>	

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/EACH OR TRY A FLIGHT OF 3 FOR \$15)-

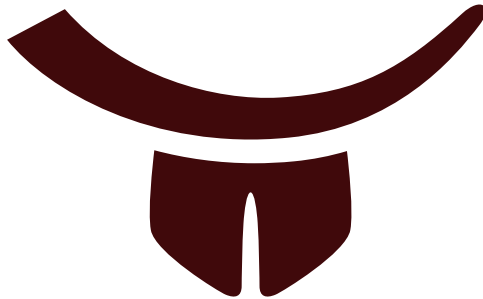
GRILLED JALAPENO • PICKLE • BACON • PIZZA • CHIPOTLE • BIRD'S EYE CHILI • WASABI • TEX MEX • TEQUILA LIME • SWEET & SPICY

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

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 • Bar Chef Scott Baker

^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