

# LUNCH MENU

FALL 2019

## ◆ BITES ◆

<b>Pommes Frites</b> .....	7
<i>herbs de provence glaze, truffle oil, spicy, salt &amp; pepper frites or parmesan black garlic truffle</i>	
<b>Housemade Pork Rinds</b> .....	7
<i>crispy fried pork skin, choice of salt &amp; pepper, spicy or parmesan black garlic truffle</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>deep-fried Arkansas rice with ground beef, housemade sausage, roasted garlic, parmesan, sun-dried tomatoes, dill &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>Bac'n Tast'n</b> .....	14
<i>Arkansas &amp; Tusk bacon, smoked jowl-fig gastrique, pickled vegetables &amp; fall veggie hash</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, duck ham, local artisanal cheeses, pepper jelly, pickled vegetables, capers &amp; stone ground mustard</i>	



## LUNCH ENTREES



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

### Side Items

*herbs 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*

\* Side item is not included with these menu items

<b>^Where the Buffalo Roam</b> .....	16
<i>Bear Hollow Ranch ground bison, bacon, Swiss &amp; cheddar, sautéed mushrooms, peppers &amp; onions, fried over easy egg &amp; chipotle aioli</i>	
<b>^Hogzilla</b> .....	15
<i>ground wild boar, Tusk bacon, jowl jam, swiss cheese, pickled veggies, horseradish remoulade, lettuce, tomato &amp; onion</i>	
<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>	
<b>The "Ozarkuban"</b> .....	15
<i>Bansley Berkshire smoked jowl &amp; loin, spicy pickles, Swiss cheese, cole slaw, housemade bbq sauce, fried onion straws &amp; remoulade on a pressed hoagie</i>	
<b>Catfish Pastrami Reuben</b> .....	14
<i>housemade Arkansas catfish pastrami with Ozark chow chow, Swiss cheese &amp; 1000 island dressing on marbled rye toast</i>	
<b>Portobello Samich</b> .....	13
<i>grilled marinated portobello, pickled vegetables, feta cheese, fried onion straws, lettuce, tomato &amp; lemon chipotle remoulade</i>	
<b>Chicken Club</b> .....	13
<i>grilled, blackened, fried or hot fried chicken, bacon, lettuce, pickles, onion, Swiss &amp; cheddar cheese, chipotle aioli</i>	

<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>	

<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>	

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

<b>*Fruit &amp; Veggie Flatbread</b> .....	16
<i>jalapeno vinaigrette, blackberries, apples, red grapes, fall veggie hash, basil, red onion, jalapeno, gruyere, parmesan &amp; mozzarella</i>	

<b>*Wasted Flatbread</b> .....	16
<i>chopped baby back rib meat, Tusk bacon, smoked loin &amp; jowl, red onions, jalapenos, gruyere, mozzarella, cilantro, scallions &amp; slaw</i>	

<b>The Flintstones</b> .....	21/31
<i>applewood smoked Duroc baby-back ribs, housemade bbq sauce, on a bed of pommes frites, cole slaw</i>	

# SOUP & SALADS

^Ozark Cobb Salad.....14	Vegetarian Soup du Jour.....4/6
<i>mixed greens, local free-range chicken, bacon, soft boiled egg, bleu cheese, tomato &amp; avocado</i>	<i>ask your server for today's selection</i>
Brussels Sprout Caesar.....11	
<i>roasted brussels sprouts, parmesan, red onion, apples, crostinis &amp; bacon caesar dressing</i>	
Apple and Blackberry Salad.....11	
<i>with local greens, red onion, tomato, feta cheese, pecans &amp; balsamic vinaigrette</i>	
*add grilled steak, portabello or chicken breast to any salad.....5	

//////////////////////////////////// **SALAD DRESSINGS** //////////////////////////////////////  
*ranch, bleu cheese, oil & vinegar, herb vinaigrette, balsamic vinaigrette, jalapeño lime vinaigrette, sherry-creole mustard vinaigrette, 1000 island*  
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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 (\$7.5/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

## DAILY CRAVES

ONLY \$10!!!!

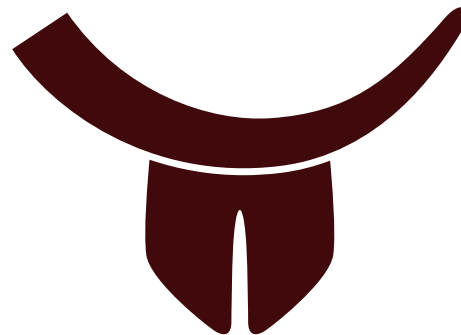
TUESDAY: DOUBLE CHEESEBURGER

WEDNESDAY: MEATBALL SUB

THURSDAY: REINVENTED BLT

FRIDAY: FISH & CHIPS

ONLY \$10!!!!



# 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.