

LUNCH MENU

SUMMER/FALL 2019

◆ BITES ◆

Pommes Frites	7
<i>herbs de provence glaze, truffle oil, spicy or salt & pepper frites</i>	
Housemade Pork Rinds	7
<i>crispy fried pork skin, choice of salt & pepper, cinn-a-skin 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>deep-fried Arkansas rice with ground beef, housemade sausage, roasted garlic, parmesan, sun-dried tomatoes, dill & 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 & Hoppin' John</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, duck ham, local artisanal cheeses, pepper jelly, pickled vegetables, capers & 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

^Where the Buffalo Roam	16
<i>Bear Hollow Ranch ground bison, bacon, Swiss & cheddar, sautéed mushrooms, peppers & onions, fried over easy egg & chipotle aioli</i>	
^Hogzilla	15
<i>ground wild boar, Tusk bacon, jowl jam, swiss cheese, pickled veggies, horseradish remoulade, lettuce, tomato & onion</i>	
^Tusk Burger	12
<i>Osage Creek beef with choice of cheese, lettuce, onion & housemade pickles - add bacon or pimento cheese \$2</i>	
The "Ozarkuban"	15
<i>Bansley Berkshire smoked jowl & loin, spicy pickles, Swiss cheese, cole slaw, housemade bbq sauce, fried onion straws & remoulade on a pressed hoagie</i>	
Catfish Pastrami Reuben	14
<i>housemade Arkansas catfish pastrami with Ozark chow chow, Swiss cheese & 1000 island dressing on marbled rye toast</i>	
Portobello Samich	13
<i>grilled marinated portobello, pickled watermelon rinds, feta cheese, fried onion straws, lettuce, tomato & lemon chipotle remoulade</i>	
Chicken Club	13
<i>grilled, blackened, fried or hot fried chicken, bacon, lettuce, pickles, onion, Swiss & cheddar cheese, chipotle aioli</i>	

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>	
*Carnivore's Dilemma	15
<i>housemade meatballs & sausage, pepperoni, kalamata olives, roasted red peppers, onions, garlic, olive oil, arugula, gruyere, parmesan & mozzarella cheese served on a crispy artisanal crust</i>	
*Seasonal Flatbread	16
<i>jalapeno vinaigrette, pickled watermelon rind, blackberries, cherries, grapes, basil, succotash, red onion, jalapeno, gruyere, parmesan & mozzarella</i>	
*Wasted Flatbread	16
<i>chopped baby back rib meat, Tusk bacon, smoked loin & jowl, red onions, jalapenos, gruyere, mozzarella, cilantro, scallions & slaw</i>	
The Flintstones	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
mixed greens, local free-range chicken, bacon, soft boiled egg, bleu cheese, tomato & avocado

Brussels Sprout Caesar.....11
roasted brussels sprouts, parmesan, red onion, apples, crostinis & bacon caesar dressing

Cherry and Blackberry Salad.....11
with local greens, red onion, tomato, pickled watermelon rind, feta cheese, pecans & balsamic vinaigrette

*add grilled steak, portabello or chicken breast to any salad.....5

Vegetarian Soup du Jour.....4/6
ask your server for today's selection

//////////////////// **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

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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
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DAILY CRAVES

ONLY \$10!!!!

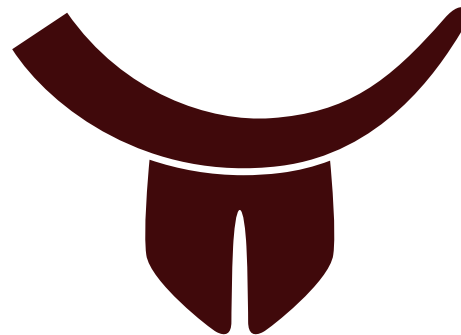
TUESDAY: DOUBLE CHEESEBURGER

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.