

BRUNCH MENU

AUTUMN 2018

◆ BITES ◆

Pommes Frites	5
<i>herbes de Provence glaze, truffle oil (add \$3), or salt & pepper frites</i>	
Housemade Pork Rinds	6
<i>crispy fried pigskin, salt & pepper or spicy</i>	
Boiled Peanuts	6
<i>boiled in scorpion pepper salt</i>	
Arkansas Fritters	6
<i>deep-fried Arkansas rice with ground beef, housemade sausage, roasted garlic, parmesan, sun-dried tomatoes & lemon chipotle remoulade</i>	

◆ STARTERS ◆

Bac'n Tast'n	13
<i>fried Arkansas & Tusk bacon, smoked jowl- fig gastrique, pickled vegetables on pine nut pilaf</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, butcher's bologna, duck cherry & black walnut sausage, local artisanal cheeses, pepper jelly, pickled vegetables, capers & stone ground mustard</i>	



BRUNCH ENTRÉES



^Where the Buffalo Roam	16
<i>ground bison patty, bacon, swiss & cheddar, sautéed mushrooms, onions, & peppers, fried over easy egg, chipotle aioli, served with choice of side</i>	
^The "Teeree" Burger	14
<i>Grass Roots ground lamb, pickled vegetables, horseradish remoulade & feta, arugula, served with choice of side</i>	
^Tusk Burger	12
<i>12 Stone Ranch beef with choice of cheese; lettuce, tomato, onion & house made pickle, served with choice of side</i>	
<i>- add bacon or pimento cheese \$2</i>	
Chicken Club	13
<i>grilled, blackened, fried or hot fried chicken, bacon, lettuce, tomato, onion, swiss & cheddar, chipotle aioli, served with choice of side</i>	
The Flintstones	21/31
<i>applewood smoked baby-back ribs, housemade bbq sauce, on a bed of pommes frites, cole slaw</i>	
Turkey Club	14
<i>sliced turkey breast, bacon, tomato, onion, arugula, cranberry aioli, Swiss & cheddar on cranberry-pecan bread</i>	
Autumn Flatbread	16
<i>jalapeno vinaigrette, garlic, brussel sprouts, acorn squash, apples, pears, fresh herbs, red onion, jalapeños, feta & parmesan</i>	
BBQ Flatbread	16
<i>chopped baby back rib meat, Tusk bacon, smoked loin & jowl, red onions, jalapenos, gruyere, mozzarella, cilantro, scallions & slaw</i>	

^Left Coast Benedict	10
<i>poached eggs, avocado, tomato, and arugula on an english muffin with hollandaise and choice of side</i>	
^Southern Benedict	10
<i>housemade bacon, housemade buttermilk biscuit, poached eggs & sausage gravy, served with choice of side</i>	
^Arkansas Benedict	10
<i>Arkansas bacon, English muffin, poached eggs, hollandaise, served with choice of side</i>	
^Eggs Any Way	10
<i>eggs cooked to order, served with two sides & toast</i>	
^Country Breakfast	16
<i>country fried paté, biscuits & gravy, home fries, 2 eggs any way, choice of sausage or bacon</i>	
^Which Came First?	16
<i>buttermilk or hot fried chicken breast, egg any way, Ozark caviar, carrot cake waffle & sorghum syrup</i>	
Carrot Cake Waffle	11
<i>traditional carrot cake made into a waffle with vanilla butter & maple syrup, served with choice of two sides</i>	
Lemon Soufflé Pancakes	11
<i>soufflé-style lemon pancakes with vanilla butter & maple syrup, served with choice of two sides</i>	
Fruity French Toast	11
<i>country white bread stuffed with fruit jam, battered & fried golden brown, topped with cinnamon sugar & sorghum, served with fresh fruit & bacon</i>	

////////// Gourmet Sides //////////

roasted potatoes, housemade country sausage, bacon, truffled frites (add \$2), herbes de Provence glazed frites, salt & pepper frites, spicy or salt & pepper pork rinds, spicy boiled peanuts, seasonal vegetables or fresh fruit



SOUP & SALADS

- Vegetarian Soup du Jour.....4/6
ask your server for today's selection
- ^Ozark Cobb Salad.....14
mixed greens, local free-range chicken, bacon, soft boiled egg, bleu cheese, tomato & avocado
- Fruit & Squash Salad.....11
cherries, apples, pears, acorn squash, green tomatoes, brussel sprouts, bleu cheese & mixed greens
- Crispy Pig Ear Salad.....10
fried pig ears, mixed greens, tomatoes, candied pecans & feta

* add grilled strip steak or chicken breast.....5

Salad Dressings

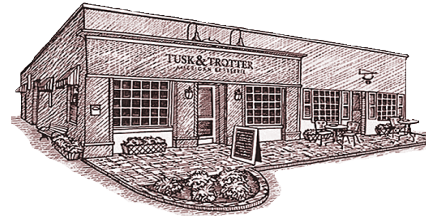
ranch, bleu cheese, oil & vinegar, herb vinaigrette, balsamic vinaigrette, jalapeno lime vinaigrette, 1000 island, sherry-creole mustard vinaigrette

KID'S BRUNCH

- Kid's Lemon Soufflé Pancakes.....6
kid's size soufflé-style lemon pancakes with vanilla butter & maple syrup, served with choice of side
- Biscuit & Gravy.....6
housemade buttermilk biscuit with sausage gravy, served with choice of side
- ^One Egg Any Way.....6
one egg cooked to order, served with choice of side & toast

Gourmet Sides

roasted potatoes, housemade country sausage, bacon, truffled frites(add \$2), herbes de Provence glazed frites, salt & pepper frites, spicy pork rinds, salt & pepper pork rinds, spicy boiled peanuts, house salad or fresh fruit



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: JALAPENO MARGARITA - MANGO HABANERO MARGARITA - CRANBERRY SAGE MARGARITA

-INFUSED BLOODY MARYS (\$7.5/EACH OR TRY A FLIGHT OF 3 FOR \$15)-

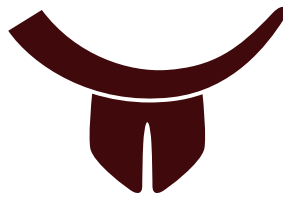
GRILLED JALAPENO - PICKLE - BACON - PIZZA - CHIPOTLE - BIRD'S EYE CHILI - WASABI - TEX MEX - TEQUILA LIME - SWEET & SPICY

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



TUSK & TROTTER

AMERICAN BRASSERIE

Chef/Owner Rob Nelson • Chef de Cuisine Michael Langley • Bar Chef Scott Baker
Sous Chef Hana Moursy • General Manager Dave Milligan

^Warning: May contain raw or undercooked meat, poultry, seafood, shellfish or eggs which may increase your risk of foodborne illness.