

LUNCH MENU

◆ 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, choice of salt & pepper or spicy</i>	
Boiled Peanuts	6
<i>boiled in scorpion pepper salt</i>	
Black Apple Cornbread	5
<i>cast iron skillet cornbread with black apple butter</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 ◆

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>	
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>	



LUNCH ENTREES



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

Side Items

herbes de Provence glazed frites, truffled frites (add \$2), 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>ground bison patty, bacon, Swiss & cheddar, sautéed mushrooms, peppers & onions, fried over easy egg & chipotle aioli</i>	
^The "Teeree" Burger	14
<i>ground lamb, pickled cucumber, onion, bell pepper, horseradish remoulade & feta</i>	
^Tusk Burger	12
<i>44 Farms Ranch beef with choice of cheese, lettuce, tomato, onion & housemade pickle - add bacon or pimento cheese \$2</i>	
The "Ozarkuban"	13
<i>Bansley Berkshire smoked jowl & loin, spicy pickles, Swiss cheese, cole slaw, housemade bbq sauce, fried onion straws & remoulade</i>	
Catfish Pastrami Reuben	14
<i>housemade Arkansas catfish pastrami with Ozark chow chow, Swiss cheese & 1000 island dressing on marbled rye toast</i>	
Turkey Club	14
<i>sliced turkey breast, bacon, tomato, onion, arugula, cranberry aioli, Swiss & cheddar on cranberry-pecan bread</i>	
Portobello Samich	13
<i>grilled marinated portobello, gruyere, cipollini onions, tomato, arugula & horseradish remoulade</i>	

Chicken Club	13
<i>grilled, blackened, fried or hot fried chicken, bacon, lettuce, pickles, onion, tomato, swiss & cheddar cheese, chipotle aioli</i>	
The Big Cheesy¹	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, feta & mozzarella cheese served on a crispy artisanal crust</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>	
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

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

Peasant Soup.....5/8
red beans, white beans, lentils & housemade sausage

^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, 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: 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

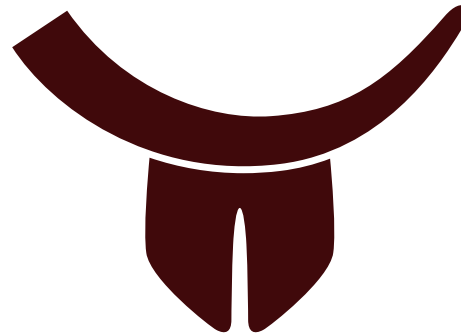
HOUSE MADE SODAS - Orange Soda, Root Beer, Orange Cream Soda.....5

DAILY CRAVES

ONLY \$10!!!!

TUESDAY: DOUBLE CHEESEBURGER
WEDNESDAY: STEAK SANDWICH
THURSDAY: REINVENTED BLT
FRIDAY: FISH & CHIPS

ONLY \$10!!!!



TUSK & TROTTER
AMERICAN BRASSERIE

Chef/Owner Rob Nelson ● Chef de Cuisine Michael Langley ● 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.