DINNER MENU

STARTERS

Pommes Frites
Horchata or House made iced tea $2.50

Risotto Balls
Deep fried Arborio rice with ground beef, housemade sausage, fresh herbs, roasted garlic, parmesan, sun-dried tomatoes, and roasted garlic-horseradish aioli

Charcuterie & Cheese Board
Chef’s choice of cheese, chef’s choice of sausage, country pate, duck pastrami, pickled vegetables, mostarda, marinated olives, fried capers, mixed nuts, dried fruits, and Dijon mustard

Pork Belly Cheese Stix
Peppa mozzarella & house-cured pork belly, balsamic vinegar reduction, fresh basil, on housemade focaccia bread sticks

SOUP & SALADS

Add Skirt Steak, Chicken, or Smoked Trout for $5

Peasant Soup
Homemade sausage, Angus ground beef, cannellini beans, tomato, garlic, onion, celery

Pigtail & White Bean Soup
White beans, peppers, garlic, onion, celery, herbs & braised pig tail

Smoked Catfish & Trout Chowder
Creamy smoked catfish and trout chowder with potatoes, crawfish, corn, house bacon and vegetables

Grilled Caesar Salad
Grilled Romaine lettuce, run egg bacon - Caesar dressing, roma tomatoes, red onion, parmesan, & croutons

Mixed Grill Cobb Salad
Chicken, skirt steak, smoked bacon, hard-cooked egg, blue cheese, tomato, avocado, & mixed greens

DINNER ENTREES

House Salad Included with Entré

Beans & Cornbread
Homemade corn muffins, corn, sausage, pimento cheese, & bacon

The Farmhouse
16 oz. marinated French Cut bone-in Pork Chop, pimento cheese & War Eagle Mill grits, fried arugula, sunny egg & herb truffle & pickled pepper & bean dressing

High South Poutine
Homemade meatloaf of Angus beef, & sausage on pommes frites, parmesan cheese, creme fraiche, garlic, lemon, herb crumb, herbs, spices and crostini

Arkansas Catfish Pastrami
Cajun Catfish Pastrami, crawfish remoulade, pickled okra, pimento cheese War Eagle Mill grits, fried collard greens

Crispy Pig Ear Nachos
Fried pig ear chips, house made sausage, jalapeno, onions, bacon, My Brother’s Black Bean and Corn Salsa, sour cream, cheddar cheese and pimento cheese

Chips and Dip
Chicken Liver Mousse, house bacon jam and pepper jelly served with pickled vegetables, grapes and crispy pig ear chips

Housemade Pork Rinds
Crispy fried pigskin, salt & pepper or spicy

Chicken Wings
Choice of Housemade BBQ, Spicy BBQ, or Sweet Chili Glaze. Choice of 6 or 12 wings

High South Fish Dip
Smoked Arkansas catfish, crawfish, parmesan cheese, creme fraiche, garlic, lemon, bread crumbs, herbs, spices and crostini

Bacon & Melon Salad
Organic mixed greens, tomato, onion

Seasonal Berry Salad
Organic mixed greens, seasonal berries, pecans, tossed in housemade poppyseed dressing

Risotto Balls
Deep fried Arborio rice with ground beef, housemade sausage, fresh herbs, roasted garlic,

Bacon & Melon Salad
Organic mixed greens, tomato, onion

Seasonal Berry Salad
Organic mixed greens, seasonal berries, pecans, tossed in housemade poppyseed dressing

Mary Jo Had a Little Lamb But You Ate It!
8 oz. Creekstone hanger steak, housemade BBQ sauce, & cole slaw

Gnocchi Parisienne
Stovetop vegetables, sauce bechamel, sunny side up egg & micro greens.

Add steak, free range chicken or smoked trout for $5

Fried Chicken & Waffles
Supreme chicken breast, seasonal veggies, carrot-cake waffle, maple - bacon cheddar sauce

The Flintstones with fruts
Applewood smoked baby - back ribs, housemade BBQ sauce, & cole slaw

Meat & Potatoes
8 oz. Cranston hanger steak, horseradish whipped potatoes & chive mushroom sauce

Join Our Bloody Mary Flavors: Pickle, Bacon, Pizza, Ghost Chile, Chipotle, Tex Mex, Tequila Lime, Sweet & Spicy or Pastrami Bourbon

INFINIOTIOPES: HOUSE-INFUSED COCKTAILS

Libations - Orange Juice, Apple Juice, Grapefruit Juice, Tomato Juice, Soda, Iced Tea, or Coffee
Tusk and Trotter Blend Iced Tea $2.25
San Pellegrino $5 • French Pressed Coffee $4 • Mountain Valley Still or Sparkling Spring Water $5

Cucumber, Mint & Lime Gin • Peach Whiskey Manhattan • Vanilla Honey Bourbon Press • Citruscello • Grapefruit Gin & Tonic
Ginger Orange Ice Pick • Walnut Manhattan • Mango Habanero Margarita • House made Gin and Tonic
Bees Knees • Blueberry Mint Julep • Sorghum & Molasses Old Fashion • Scots (Smoked Applewood Infused Bourbon)

18/28

21

22

28

17
**PUB FARE**

Served with your choice of herb de Provence glazed fries, truffled fries (add $2), salt & pepper fries, seasonal vegetables, spicy pork noodles, salt & pepper pork noodles, or fresh fruit. Add a side salad for $2

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**Where the Buffalo Roam**
Grilled, blackened or fried chicken, bacon, Swiss & cheddar cheese, marinated mushroom & onion, fried over easy egg, & chipotle aioli, on a locally made bun

**The “Teeree” Burger**
Ground lamb, pickled cucumber, onion, bell pepper, horseradish cream & feta served on a locally made bun

**TNT Burger**
Creekstone Black Angus Beef with choice of cheese, lettuce, tomato, onion & pickle served on a locally made bun. Add Bacon $2

**Turkey Club**
Hickory smoked turkey, Stonemill cranberry-pecan bread with bacon, arugula, Swiss & cheddar, cranberry aioli

**Free Range Chicken Club**
Grilled, blackened or fried chicken, bacon, lettuce, tomato, onion, Swiss & cheddar, chipotle aioli, on a locally made bun

**Hogzilla**
Wild bear patty, homemade bacon, face bacon jam, gorgonzola aioli, lettuce, tomato, pickle & onion on a locally made bun

**The “Ozarkuban”**
Our play on the Cuban sandwich! House-cured pork jowl, smoked pork loin, spicy pickles, Swiss cheese, colby slaw, homemade bbq sauce, fried onion straws, & remoulade, on a locally made bun

**Charcuterie Burger**
Homemade sausage patty, duck pate, homemade bacon, pickled vegetables, homemade roasted garlic-red grape chutney, on a locally made bun

**Meatball Pizza**
Homemade meatballs made of Angus beef, bacon, Italian sausage, ground lamb, pepperoni, fresh mozzarella, tomato sauce & basil, served on artisan hand-tossed crust

**Mediterranean Pizza**
Italian sausage, pepperoni, Kalamata olives, roasted peppers, onions, garlic, olive oil, arugula, feta & mozzarella cheese served on artisan hand-tossed crust

**Catfish Pastrami Sandwich**
Pastrami cured and smoked Catfish with remoulade, Swiss cheese & cole slaw served on a locally made bun

**Steak Tartine**
Open faced with shaved Angus skirt steak with sautéed peppers, mushrooms and onions, Creole mustard, sauce mornay served on a locally made French loaf

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**DESSERTS**

***All our desserts are homemade from scratch daily and served with a complimentary cup of coffee***

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**Trot on Over Here**
Sticky pudding cake flavored with coffee & medjool dates topped with chocolate sauce, caramel and maple bacon brittle ice cream

*Voted Best Bacon Dish in the South by Southern Living Magazine*

**Ice Cream**
Please ask your server about today's selection

**Chocolate Pot de Crème**
Chocolate custard served with fresh berries

**Biscuit & Gravy**
Housemade Buttermilk biscuit, chocolate “gravy”, fresh berries & strawberry ice cream

**Cherry and Pecan Bread Pudding**
Carrot sauce, berries, chocolate Chantilly cream

**Black Walnut Pie**
with bourbon ice cream

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*Menu items subject to change due to seasonal availability*

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**High South Cuisine** is the edible culture of the Ozark region of Arkansas, Oklahoma, and Missouri. Easily classified as a type of rustic, rural cuisine utilizing fruits, vegetables, herbs and meats harvested from their natural environment as well as livestock that consume these herbs and meats thus giving them a unique and amazing flavor specific to this region.

Chefs who present High South Cuisine are careful not to manipulate the ingredients beyond their intended flavor profile, yet chefs are able to transform some of the simplest, most basic southern staples into sophisticated explosions of earthy, rustic flavors and textures.

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Chef/Owner Rob Nelson  •  Mixologist Scott Baker  •  *Vegetarian & Vegan dishes available upon request. **Menu items subject to change due to seasonal availability.*

We welcome guests with special dietary needs. Please alert your server if you have food allergies or intolerances & we will do our best to accommodate your needs.

Tusk & Trotter 110 SE A St, Bentonville, AR 72712 • 479-268-4494 • tuskandtrotter.com

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Warning: consuming raw or undercooked meat, poultry, seafood, shellfish & eggs may increase your risk of foodborne illness.