

BRUNCH MENU

◆ BITES ◆

Pommes Frites	5 ⁵⁰
<i>herbes de Provence glaze, truffle oil (add \$3), or salt & pepper frites</i>	
Housemade Pork Rinds	5 ⁵⁰
<i>crispy fried pigskin, salt & pepper or spicy</i>	
Boiled Peanuts	5 ⁵⁰
<i>boiled in scorpion pepper salt</i>	
- add Black Walnut Manhattan for just \$7 -	
Salt & Vinegar Potato Chips	5 ⁵⁰
<i>housemade potato chips, sour cream onion dip</i>	

◆ STARTERS ◆

Arkansas Fritters	9 ⁵⁰
<i>deep-fried Arkansas rice with Creekstone ground beef, housemade sausage, roasted garlic, parmesan, sun-dried tomatoes & roasted garlic-basil aioli</i>	
When Pigs Fly	13 ⁵⁰
<i>3 smoked mini pork shanks, fried & tossed in a sweet chili glaze</i>	
Charcuterie & Cheese Board	18
<i>chef's choice of cheese & sausage, country paté, duck pastrami, pepper jelly, pickled vegetables, olives, capers, mixed nuts, dried fruits & dijon mustard</i>	
Popcorn Escargot	10 ⁵⁰
<i>buttermilk battered escargot fried golden & served with lemon chipotle remoloude</i>	



BRUNCH ENTRÉES



Where the Buffalo Roam	16 ⁵⁰
<i>ground bison patty, bacon, swiss & cheddar, sautéed mushrooms, onions, & peppers, fried over easy egg, chipotle aioli, on an Ozark Natural Bread bun</i>	
The "Teeree" Burger	14 ⁵⁰
<i>Grass Roots ground lamb, pickled cucumber, onion, bell pepper, horseradish crema & feta served on an Ozark Natural Bread bun</i>	
TNT Burger	10
<i>Creekstone black angus beef with choice of cheese; lettuce, tomato, onion & house made pickle served on an Ozark Natural Bread bun, served with choice of side</i>	
- add bacon \$2 add Pimento cheese \$2	
Free Range Chicken Club	13
<i>grilled, blackened or fried chicken, bacon, lettuce, tomato, swiss & cheddar, chipotle aioli, on an Ozark Natural Bread bun, served with choice of side</i>	
Turkey Club	13
<i>smoked turkey breast, cheddar & swiss, bacon, arugula, cranberry aioli, served on Ozark Natural Breads' cranberry walnut bread, served with choice of side</i>	
The Flintstones	18/28
<i>applewood smoked baby-back ribs, housemade BBQ sauce, pommes frites, cole slaw</i>	
Eggs Any Way	9 ⁵⁰
<i>two eggs cooked to order, served with two sides & toast</i>	

Carrot Cake Waffle	10
<i>traditional carrot cake made into a waffle with vanilla butter & maple syrup, served with choice of two sides</i>	
Lemon Soufflé Pancakes	10
<i>soufflé-style lemon pancakes with vanilla butter & maple syrup, served with choice of two sides</i>	
Eggs Benedict	10
<i>housemade bacon, poached eggs, English muffin, hollandaise sauce, served with choice of side</i>	
Southern Benedict	10
<i>housemade bacon, housemade buttermilk biscuit, poached eggs & sausage gravy, served with choice of side</i>	
Duck Pastrami Benedict	13
<i>housemade duck pastrami, English muffin, poached eggs, hollandaise sauce, served with choice of side</i>	
Shrimp Benedict	12
<i>shrimp croquette, poached eggs, tomato, English muffin, hollandaise sauce, served with choice of side</i>	
Fried Egg Sandwich	9 ⁵⁰
<i>bacon, fried egg, lettuce, tomato on a locally made bun with horseradish crema, served with choice of two sides</i>	
Country Breakfast	16
<i>country fried paté, biscuits & gravy, home fries, 2 eggs anyway, choice of sausage or bacon</i>	
High South Porridge	9
<i>Arkansas wheat berry, oatmeal, coconut, onion, jalepeño, dates, tomato, ginger, cilantro, herb feta</i>	
Which Came First?	15
<i>fried chicken breast, egg anyway, shaved brussels tossed in bacon vinaigrette, carrot cake waffle, sorghum syrup drizzle</i>	

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

roasted potatoes, housemade country sausage, bacon, truffled frites (add \$3), herbes de Provence glazed frites, salt & pepper frites, seasonal vegetables, spicy pork rinds, salt & pepper pork rinds, salt & vinegar potato chips, spicy boiled peanuts or fresh fruit



SOUP & SALADS

Soup du Jour.....	4/6
<i>ask your server about today's selection</i>	
House Salad.....	6 ⁵⁰
<i>mixed local greens, tomato, onion</i>	
Ozark Cobb Salad.....	13 ⁵⁰
<i>mixed local greens, local free-range chicken, bacon, hard-cooked egg, blue cheese, tomato, avocado</i>	
<i>grass-fed Creekstone flat iron (add \$8.50)</i>	
Crispy Pig Ear Salad.....	10
<i>fried pig ears, mixed local greens, tomatoes, candied walnuts, feta</i>	
Seasonal Salad.....	10
<i>ask your server about today's selection</i>	
Pear & Black Apple Salad.....	12
<i>sliced apples & pears with arugula, shaved brussel sprouts, candied walnuts, bleu cheese and choice of dressing</i>	

Salad Dressings

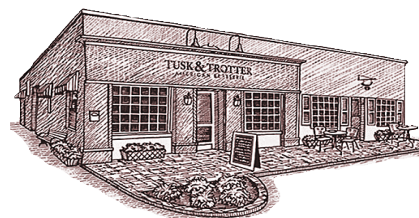
Ranch, Blue Cheese, Oil & Vinegar, Herb Vinaigrette,
Balsamic Vinaigrette, Jalapeño Lime Vinaigrette,
Sherry-Creole Mustard Vinaigrette

KID'S BRUNCH

Kid's Lemon Soufflé Pancakes.....	6 ⁵⁰
<i>kid's size soufflé-style lemon pancakes with vanilla butter & maple syrup, served with choice of side</i>	
Biscuit & Gravy.....	6
<i>housemade buttermilk biscuit with sausage gravy, served with choice of side</i>	
One Egg Any Way.....	6
<i>one egg cooked to order, served with choice of side & toast</i>	

Gourmet Sides

roasted potatoes, housemade country sausage, bacon, truffled fries(add \$3), herbes de Provence glazed fries, salt & pepper fries, seasonal vegetables, spicy pork rinds, salt & pepper pork rinds, salt & vinegar potato chips, spicy boiled peanuts or fresh fruit



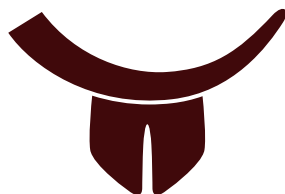
INFUSIONS: HOUSE-INFUSED COCKTAILS

VANILLA HONEY BOURBON PRESS • SORGHUM & MOLASSES OLE FASHION • SCOTS (SMOKED APPLEWOOD INFUSED BOURBON)
PEACH WHISKEY MANHATTAN • BLACK WALNUT MANHATTAN • COCOA VANILLA & CHERRY MANHATTAN
CUCUMBER, MINT & LIME GIN • GRAPEFRUIT GIN & TONIC • HOUSEMADE GIN & TONIC • CITRUSCELLO
BEES KNEES • GINGER ORANGE ICE PICK • MANGO HABANERO MARGARITA • CRANBERRY SAGE MARGARITA

Try Our Bloody Mary Flavors:

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
<i>Tusk & Trotter Blend Iced Tea \$2.25, French Press Coffee \$4, Mountain Valley Still, or Sparkling Spring Water \$5</i>	
HOUSE MADE SODAS - Orange Soda, Root Beer, Orange Cream Soda.....	5



TUSK & TROTTER
AMERICAN BRASSERIE

Chef/Owner Rob Nelson • Executive Sous Chef Michael Langley • Mixologist Scott Baker

Vegetarian & Vegan dishes available upon request. Menu items subject to change due to seasonal availability.

Warning: consuming raw or undercooked meat, poultry, seafood, shellfish & eggs 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 & we will do our best to accommodate your needs.

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