

# BRUNCH MENU

SPRING 2017

## ◆ BITES ◆

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

## ◆ STARTERS ◆

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



## BRUNCH ENTRÉES



- Where the Buffalo Roam**.....16<sup>50</sup>  
ground bison patty, bacon, swiss & cheddar, sautéed mushrooms, onions, & peppers, fried over easy egg, chipotle aioli served on a locally made bread bun, served with choice of side
- The "Teeree" Burger**.....14<sup>50</sup>  
Grass Roots ground lamb, pickled cucumber, onion, bell pepper, horseradish crème & feta served on a locally made bread bun, served with choice of side
- TNT Burger**.....10  
Creekstone black angus beef with choice of cheese; lettuce, tomato, onion & house made pickle served on a locally made bread bun, served with choice of side  
- add bacon \$2 add Pimento cheese \$2
- Free Range Chicken Club**.....13  
grilled, blackened or fried chicken, bacon, lettuce, tomato, swiss & cheddar, chipotle aioli, on a locally made bread bun, served with choice of side
- The Flintstones**.....18/28  
applewood smoked baby-back ribs, housemade BBQ sauce, pommes frites, cole slaw
- Eggs Any Way**.....9<sup>50</sup>  
two eggs cooked to order, served with two sides & toast
- Carrot Cake Waffle**.....10  
traditional carrot cake made into a waffle with vanilla butter & maple syrup, served with choice of two sides

- Lemon Soufflé Pancakes**.....10  
soufflé-style lemon pancakes with vanilla butter & maple syrup, served with choice of two sides
- Left Coast Benedict**.....10  
avacado, tomato, and arugula on an english muffin with hollandaise and your choice of side
- Southern Benedict**.....10  
housemade bacon, housemade buttermilk biscuit, poached eggs & sausage gravy, served with choice of side
- Duck Pastrami Benedict**.....13  
housemade duck pastrami, English muffin, poached eggs, hollandaise sauce, served with choice of side
- Shrimp Benedict**.....12  
shrimp croquette, poached eggs, tomato, English muffin, hollandaise sauce, served with choice of side
- Country Breakfast**.....16  
country fried paté, biscuits & gravy, home fries, 2 eggs anyway, choice of sausage or bacon
- Which Came First?**.....15  
buttermilk or hot fried chicken breast, egg anyway, succotash tossed in bacon vinaigrette, carrot cake waffle, sorghum syrup drizzle
- Monte Cristo**.....11  
applewood smoked pork belly, Swiss cheese, smoked gouda, berry coulis, fruit, and home fries

### ////////// 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

- It's All Gravy Baby**.....11  
Pizza with sausage gravy, bacon, potatoes, smoked Gouda, sunnyside eggs, and scallions
- Hangtown Fry Sandwich**.....14  
buttermilk or hot fried oysters with lemon chipotle remoulade, fried egg, face bacon jam, lettuce, tomato, onion, pickle and bacon on a locally made bun

## SOUP & SALADS

Soup du Jour.....	4/6
<i>ask your server about today's selection</i>	
House Salad.....	6 <sup>50</sup>
<i>mixed local greens, tomato, onion</i>	
Ozark Cobb Salad.....	13 <sup>50</sup>
<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>	
Berry & Citrus.....	10
<i>mixed berries &amp; citrus over arugula, spring lettuces &amp; mint with spiced nuts and balsamic vinaigrette</i>	

### Salad Dressings

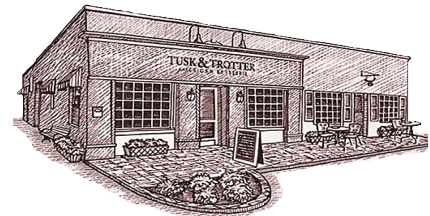
Ranch, Blue Cheese, Oil & Vinegar, Herb Vinaigrette, Balsamic Vinaigrette, Jalapeño Lime Vinaigrette, Sherry-Creole Mustard Vinaigrette

## KID'S BRUNCH

Kid's Lemon Soufflé Pancakes.....	6 <sup>50</sup>
<i>kid's size soufflé-style lemon pancakes with vanilla butter &amp; 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 &amp; 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

ON THE SWEET SIDE: VANILLA HONEY BOURBON PRESS - BEES KNEES

MANHATTANS: PEACH WHISKEY - BLACK WALNUT - COCOA VANILLA & CHERRY

REFRESHING: CUCUMBER MINT & LIME GIN - GRAPEFRUIT GIN & TONIC - HOUSEMADE GIN & TONIC

TANGY: GINGER ORANGE ICE PICK - MANGO HABANERO MARGARITA - CRANBERRY SAGE MARGARITA

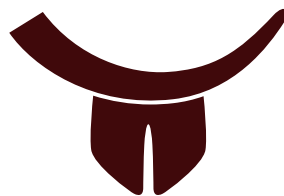
-INFUSED BLOODY MARYS (\$7/EACH OR TRY A FLIGHT OF 3 FOR \$15)-

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

Tusk & Trotter Blend Iced Tea \$2.25, San Pellegrino \$5, French Press Coffee \$4, 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 • 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