

DINNER MENU

◆ BITES ◆

Pommes Frites	5 ⁵⁰
<i>herbes de Provence glaze, truffle oil (\$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 -	
Don't Blame the Butter for What the Bread Did	6 ⁵⁰
<i>house made potato roll with roasted garlic, cheddar, scallions, rosemary, dusted with cornmeal & served with bone marrow butter</i>	
Salt & Vinegar Potato Chips	5 ⁵⁰
<i>housemade potato chips, sour cream onion dip</i>	
Popcorn Escargot	10 ⁵⁰
<i>battered & fried escargot served with lemon chipotle remoulade & Ozark chow chow</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>	
Biscuits & Jelly	15
<i>foie gras torchon, pepper jelly, red grapes, cornichons & mini buttermilk biscuits</i>	
Roasted Bone Marrow	13 ⁵⁰
<i>roasted bone marrow, smoked jowl jam & crostini</i>	
Charcuterie & Cheese Board	18 ⁵⁰
<i>Chef's choice of cheese & sausage, country paté, duck pastrami, pepper jelly, pickled vegetables, olives, capers & dijon mustard</i>	

❖ SOUP & SALADS ❖

Soup du Jour	4/6
<i>ask your server about today's selection</i>	
Ozark Cobb Salad	13 ⁵⁰
<i>mixed local greens, local free-range chicken, bacon, hard-cooked egg, bleu cheese, tomato, avocado & grass-fed Creekstone flat iron(add \$8.50)</i>	
House Salad	6 ⁵⁰
<i>mixed local greens, tomato & pickled vegetables</i>	

Black Apple & Pear Salad	12
<i>Arkansas black apples, pears, candied walnuts & bleu cheese on a bed of arugula & shaved brussel sprouts</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>	

//////////////////// SALAD DRESSINGS //////////////////////

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

ENTREES

house salad included with entrée

Fried Chicken & Waffles	22 ⁵⁰
<i>supreme chicken breast, seasonal vegetables, walnut carrot cake waffle topped with maple-bacon béchamel sauce</i>	
"Cheesesteak"	28
<i>grilled marinated grass-fed Creekstone flat iron, fromage blanc sauce, Kent Walker feta cheese crumbles, tomatoes, scallions, fresh herbs, sauteed brussel sprouts & root vegetable mash</i>	
High South Porridge	19
<i>porridge with Arkansas wheat berry, oatmeal, coconut, onion, jalapeño, dates, tomato & ginger topped with shredded duck confit, house made bacon, cilantro, herbed feta & a soft boiled egg</i>	
Ozark French Connection	24
<i>root vegetable mash, sauteed arugula & almonds, venison sausage, fried escargot with a French connection gastrique</i>	
High South Poutine	18
<i>salt & pepper frites, fried country paté topped with sausage gravy & bleu cheese</i>	

The Farmhouse	28 ⁵⁰
<i>16oz brined, smoked, & marinated Grass Roots ham chop, War Eagle Mill pimento cheese grits topped with black truffle & pink pepperberry butter, over easy egg & fried arugula</i>	
Air & Water	16 ⁵⁰
<i>pan seared Arkansas catfish cooked in duck fat, foie gras butter, sauteed brussels sprouts, burnt scallion puree</i>	
The Flintstones	18/28
<i>applewood smoked baby-back ribs, housemade BBQ sauce on a bed of salt & pepper frites with cole slaw</i>	
Shrimp, Pig & Grits	19
<i>shrimp croquette, Applewood smoked pork belly, War Eagle Mill grits & seafood tasso corn creme</i>	
Beans & Cornbread	27 ⁵⁰
<i>housemade duck confit, duck pastrami, cracklin cornbread, cassoulet & sherry-creole mustard vinaigrette</i>	

PUB FARE

Where the Buffalo Roam.....16⁵⁰
ground bison patty, bacon, Swiss & cheddar, sautéed mushrooms, onions, & peppers, fried over easy egg, chipotle aioli served on an Ozark Natural Bread bun

Deer Hunter.....16⁵⁰
ground venison patty, pimento cheese, ozark chow chow & lemon chipotle remoulade served on an Ozark Natural Bread bun

The “Teeree” Burger.....14⁵⁰
Grass Roots ground lamb, pickled cucumber, onion, bell pepper, horseradish crème & feta served on an Ozark Natural Bread bun

TNT Burger.....10
Creekstone black angus beef with choice of cheese, lettuce, tomato, onion & housemade pickle served on an Ozark Natural Bread bun - add bacon \$2 add Pimento cheese \$2

Turkey Club.....14⁵⁰
smoked turkey breast, cheddar, swiss, bacon, arugula, cranberry aioli, served on Ozark Natural Breads’ cranberry walnut toast

The “Ozarkuban”.....12⁵⁰
Our play on the Cuban sandwich! House-cured pork jowl, smoked pork loin, spicy pickles, Swiss cheese, cole slaw, housemade bbq sauce, fried onion straws & remoulade, on Ozark Natural Bread bun

***The Award Winning Gumbo**.....18
house smoked duck, housemade andouille, housemade cajun chaurice, housemade tasso, okra, Arkansas basmati rice

Country Fried Paté Sandwich.....14
country fried paté with housemade bacon, face bacon jam, and gorgonzola cheese, on a locally made potato bun

Hot Ham & Cheese.....13⁵⁰
house-cured Bansley Berkshire ham, bacon, Swiss & cheddar cheese, caramelized onions and peppers, arugula, chipotle remoulade, on Ozark Natural Bread thick cut toast

***Carnivore's Dilemma**.....13⁵⁰
pizza with housemade meatballs, italian sausage, pepperoni, kalamata olives, roasted red peppers, onions, garlic, olive oil, arugula, feta & mozzarella cheese served on a crispy artisan housemade crust

***Crispy Pig Ear Nachos**.....10
fried pig ear chips, housemade Italian sausage & jalapeño, onions, bacon, housemade salsa, sour cream, cheddar cheese, scallions

Free Range Chicken Club.....13
grilled, blackened or fried Crystal Lake chicken, bacon, lettuce, tomato, Swiss & cheddar, chipotle aioli, on an Ozark Natural Bread bun

Ozark Winter Flatbread.....16
ozark black apples, dried figs, garlic, jalapeño vinaigrette shaved brussels, jalapeños, red onions, parmesan, brie on an olive oil & balsamic rubbed housemade flatbread

Round Of Beers for the Kitchen.....15
buy the kitchen a round of Beers

* - Side item is not included with these menu items

Served with your choice of Herbes de Provence glazed frites, truffled frites (add \$3), salt & pepper frites, salt & vinegar potato chips, seasonal vegetables, spicy pork rinds, salt & pepper pork rinds, spicy boiled peanuts, or fresh fruit. Add a side salad for \$3

INFUSIONS: HOUSE-INFUSED COCKTAILS

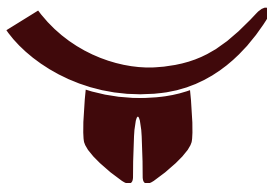
VANILLA HONEY BOURBON PRESS • SORGHUM & MOLASSES OLE FASHION • SCOTS (SMOKED APPLEWOOD INFUSED BOURBON)
PEACH WHISKEY MANHATTAN • BLACK WALNUT MANHATTAN • COCOA VANILLA & CHERRY MANHATTAN
CUCUMBER, MINT & LIME GIN • GRAPEFRUIT GIN & TONIC • HOUSEMADE GIN & TONIC • CITRUSCELLO
BEES KNEES • GINGER ORANGE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