

DINNER MENU

◆ BITES ◆

- Pommes Frites**.....5⁵⁰
herbes de Provence glaze, truffle oil (\$3), or salt & pepper frites
- Housemade Pork Rinds**.....5⁵⁰
crispy fried pork skin, salt & pepper or spicy
- Boiled Peanuts**.....5⁵⁰
boiled in scorpion pepper salt
- add Black Walnut Manhattan for just \$7 -
- Don't Blame the Butter for What the Bread Did**.....6⁵⁰
house made potato roll with roasted garlic, cheddar, scallions, rosemary, dusted with cornmeal & served with bone marrow butter
- Salt & Vinegar Potato Chips**.....5⁵⁰
housemade potato chips, sour cream onion dip
- Oyster Toast**.....7⁵⁰
hot fried oysters topped with paddlefish roe, mint & citrus over Ozark Chow Chow on housemade potato bread

◆ STARTERS ◆

- Arkansas Fritters**.....9⁵⁰
fried Arkansas rice with Creekstone ground beef, parmesan, housemade sausage, sun-dried tomatoes & basil aioli
- When Pigs Fly**.....13⁵⁰
3 smoked mini pork shanks, fried & tossed in a sorghum glaze
- Biscuits & Jelly**.....15
foie gras torchon, pepper jelly, red grapes, cornichons & mini buttermilk biscuits
- Roasted Bone Marrow**.....13⁵⁰
roasted bone marrow, smoked jowl jam & crostini.
- Charcuterie & Cheese Board**.....18⁵⁰
Chef's choice of cheese & sausage, country paté, duck pastrami, pepper jelly, pickled vegetables, olives, capers & dijon mustard
- Popcorn Escargot**.....10⁵⁰
battered & fried escargot served with lemon chipotle remoulade & Ozark chow chow

✿ SOUP & SALADS ✿

- Soup du Jour**.....4/6
ask your server about today's selection
- Ozark Cobb Salad**.....13⁵⁰
mixed local greens, local free-range chicken, bacon, hard-cooked egg, bleu cheese, tomato, avocado & grass-fed Creekstone flat iron(add \$8.50)
- House Salad**.....6⁵⁰
mixed local greens, tomato & pickled vegetables

- Berry & Citrus**.....11
Mixed berries & citrus over arugula, spring lettuces & mint with spiced pecans and balsamic vinaigrette
- Crispy Pig Ear Salad**.....10
fried pig ears, mixed local greens, tomatoes, candied walnuts & feta
- Seasonal Salad**.....10
ask your server about today's selection

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

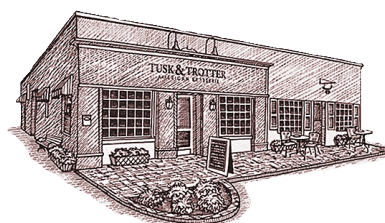
Ranch, Blue Cheese, Oil & Vinegar, Herb Vinaigrette, Balsamic Vinaigrette, Jalapeño Lime Vinaigrette, Sherry-Creole Mustard Vinaigrette, 1000 island

ENTREES

house salad included with entrée

- Fried Chicken & Waffles**.....22⁵⁰
**Choice of buttermilk or 'hot' fried chicken*
supreme chicken breast, seasonal vegetables, walnut carrot cake waffle topped with maple-bacon béchamel sauce
- Shrimp, Pig & Grits**.....19
shrimp croquette, Applewood smoked pork belly, War Eagle Mill grits & seafood tasso corn creme
- The Farmhouse**.....28⁵⁰
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
- The Flintstones**.....18/28
applewood smoked baby-back ribs, housemade BBQ sauce on a bed of salt & pepper frites with cole slaw
- Beans & Cornbread**.....27⁵⁰
housemade duck confit, duck pastrami, cracklin cornbread, cassoulet & sherry-creole mustard vinaigrette

- Seafood & Dumplings**.....32⁵⁰
Maine Lobster & Sun Shrimp in a seafood cream sauce with soybeans, mushrooms, peppers & onions, housemade bacon & buttermilk biscuit dumplings topped with hot fried oysters
- Air & Water**.....16⁵⁰
housemade Arkansas catfish pastrami topped with foie gras butter, over Ozark succotash with burnt scallion puree
- Shepherd's Feast**.....26
marinated Grassroots lamb shank with a morel-mushroom lamb jus over garlic root vegetable mash & seasonal vegetables
- Flankenstein**.....32⁵⁰
Creekstone Farms grass-fed short ribs with bourbon-balsamic lacquer over garlic root mash & succotash



*Side Items not included with these menu items

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

<p>Where the Buffalo Roam.....16⁵⁰ ground bison patty, bacon, Swiss & cheddar, sautéed mushrooms, onions, & peppers, fried over easy egg, chipotle aioli served on a locally made bun</p> <p>The “Teeree” Burger.....14⁵⁰ Grass Roots ground lamb, pickled cucumber, onion, bell pepper, horseradish crème & feta served on a locally made bun</p> <p>TNT Burger.....10 Creekstone black angus beef with choice of cheese, lettuce, tomato, onion & housemade pickle served on a locally made bun - add bacon \$2, add pimento cheese \$2</p> <p>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 a locally made bun</p> <p>Catfish Pastrami Reuben.....14 housemade Arkansas catfish pastrami with Ozark chow chow, Swiss cheese & 1000 island dressing on locally made marbled rye toast</p> <p>Oyster Po’boy.....16 *choice of buttermilk or ‘hot’ fried oysters with lemon chipotle remoulade, tomato, onion & house pickle on a locally made baguette</p>	<p>Popcorn Escargot Po’boy.....14 buttermilk marinated escargot fried golden with lemon chipotle remoulade, Ozark chow chow, lettuce, tomato, onion, & pickles on locally made baguette</p> <p>Country Fried Paté Sandwich.....14 country fried pate with housemade bacon, face bacon jam & bleu cheese on a locally made bun</p> <p>*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 housemade crust</p> <p>*Ozark Spring Flatbread.....16 jalapeño vinaigrette, garlic, Ozark succotash, sundried tomatoes, jalapeño, brie & parmesan on a housemade flatbread</p> <p>*Crispy Pig Ear Nachos.....10 fried pig ear chips, housemade Italian sausage, jalapeño, onions, bacon, housemade salsa, sour cream, scallions & cheddar cheese</p> <p>Free Range Chicken Club.....13 grilled, blackened or fried Crystal Lake chicken, bacon, lettuce, tomato, Swiss & cheddar, chipotle aioli, on a locally made bun</p> <p>Round Of Beers for the Kitchen.....15 buy the kitchen a round of Beers</p>
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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

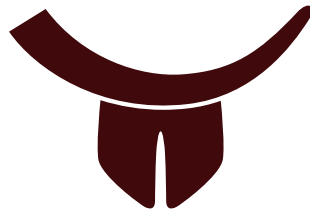
INFUSED BLOODY MARYS (\$7/EACH OR TRY A FLIGHT OF 3 FOR \$15)

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.

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