

LUNCH 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 choice of 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 served with 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>	
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, microgreens & 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>	
Popcorn Escargot	10 ⁵⁰
<i>battered & fried escargot served with lemon chipotle remoulade & Ozark chow chow</i>	

☞ LUNCH ENTREES ☜

Served with your choice of side, add a side salad for \$3

//////////////////////////////////// Side Items //////////////////////////////////////
herbes de Provence glazed frites, truffled frites, truffle oil (add \$3), salt & pepper frites, salt & vinegar potato chips, seasonal vegetables, spicy pork rinds, salt & pepper pork rinds, spicy boiled peanuts, or fresh fruit.
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* = Side item is not included with these menu items

Where the Buffalo Roam	16 ⁵⁰
<i>ground bison patty, bacon, Swiss & cheddar, sautéed mushrooms, peppers & onions, fried over easy egg & chipotle aioli on a locally made potato bun</i>	
Deer Hunter	16 ⁵⁰
<i>ground venison patty, pimento cheese, ozark chow chow & lemon chipotle remoulade served on an Ozark Natural Bread bun</i>	
The "Teeree" Burger	14
<i>ground lamb, pickled cucumber, onion, bell pepper, horseradish crème & feta served on a locally made potato bun</i>	
TNT Burger	10
<i>Creekstone black angus beef with choice of cheese, lettuce, tomato, onion & housemade pickle served on a locally made potato bun</i>	
- add bacon \$2	
Turkey Club	13
<i>smoked turkey breast, cheddar, swiss, bacon, arugula, cranberry aioli, served on Ozark Natural Breads' cranberry walnut bread</i>	
The "Ozarkuban"	12 ⁵⁰
<i>our play on the Cuban sandwich! Bansley Berkshire smoked jowl & loin, spicy pickles, swiss cheese, cole slaw, housemade bbq sauce, fried onion straws & remoulade, on a locally made potato bun</i>	
*The Award Winning Gumbau	18
<i>house smoked duck, housemade andouille, housemade cajun chaurice, housemade tasso, okra, Arkansas basmati rice</i>	

Free Range Chicken Club	13
<i>grilled, blackened or fried chicken, bacon, lettuce, tomato, Swiss & cheddar, chipotle aioli, on a locally made potato bun</i>	
Hot Ham & Cheese	13 ⁵⁰
<i>house-cured Bansley Berkshire ham, bacon, Swiss & cheddar cheeses, caramelized onions & peppers, arugula, chipotle-remolaude, on Ozark Natural Bread thick cut toast</i>	
*Carnivore's Dilemma	13 ⁵⁰
<i>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</i>	
Ozark Winter Flatbread	16
<i>ozark black apples, dried figs, garlic, jalapeno viniagrette shaved brussels, jalapeños, red onions, parmesan, brie on an olive oil & balsamic rubbed housemade flatbread</i>	
*Crispy Pig Ear Nachos	10
<i>fried pig ear chips, housemade sausage & chef's choice of sausage, jalapeño, onions, bacon, housemade salsa, sour cream, cheddar cheese, scallions</i>	
Country Fried Paté Sandwich	14
<i>country fried paté with housemade bacon, face bacon jam, and gorgonzola cheese, on a locally made potato bun</i>	

SOUP & SALADS

Soup du Jour.....	4/6	Crispy Pig Ear Salad.....	10
<i>ask your server about today's selection</i>		<i>fried pig ears, mixed local greens, tomatoes, candied walnuts, feta</i>	
Ozark Cobb Salad.....	13 ⁵⁰	Seasonal Salad.....	10
<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>		<i>ask your server about today's selection</i>	
House Salad.....	6 ⁵⁰	<hr style="border-top: 1px dashed black;"/> SALAD DRESSINGS <hr style="border-top: 1px dashed black;"/>	
<i>mixed local greens, tomato & pickled vegetables</i>		<i>Ranch, Blue Cheese, Oil & Vinegar, Herb Vinaigrette, Balsamic Vinaigrette, Jalapeño Lime Vinaigrette, Sherry-Creole Mustard Vinaigrette</i> <hr style="border-top: 1px dashed black;"/>	
Black Apple & Pear Salad.....	12		
<i>Arkansas black apples, pears, candied walnuts & bleu cheese on a bed of arugula & shaved brussel sprouts</i>			

INFUSIONS: HOUSE-INFUSED COCKTAILS

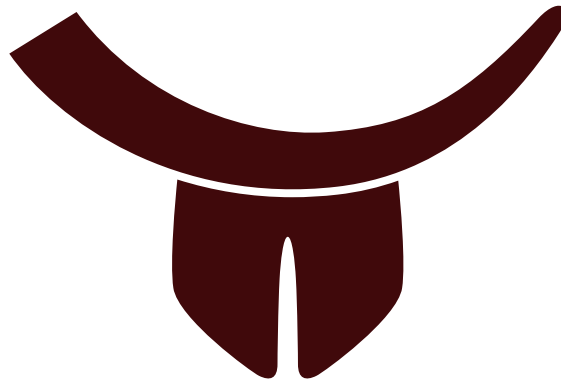
VANILLA HONEY BOURBON PRESS • SORGHUM & MOLASSES OLE FASHION • SCOTS (SMOKED APPLEWOOD INFUSED BOURBON)
 PEACH WHISKEY MANHATTAN • BLACK WALNUT MANHATTAN • COCOA VANILLA & CHERRY MANHATTAN
 CUCUMBER, MINT & LIME GIN • GRAPEFRUIT GIN & TONIC • HOUSEMADE GIN & TONIC • CITRUSCELLO
 BEES KNEES • GINGER ORANGE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

A M E R I C A N B R A S S E R I E

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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