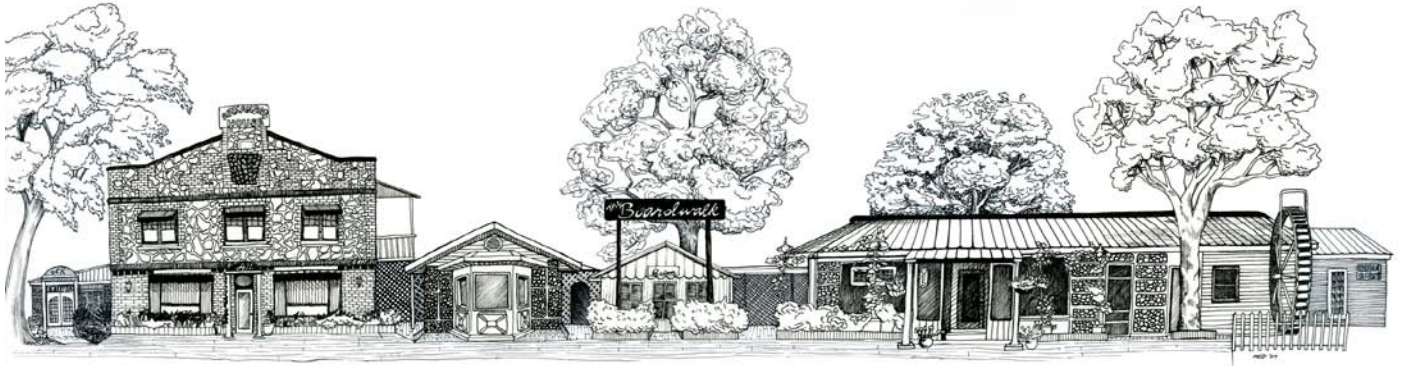


ARKANSAS HOUSE

BOARDWALK CAFÉ

On the bank of the Little Buffalo River



*Locally-Produced **ORGANIC** Fruits and Vegetables
Free-Range Beef-Pork-Chicken-Elk-Buffalo
Wild-Caught Razorback and Spring-fed Trout,
Artisan Bread, Pastries, and Desserts*

Two centuries ago,
when the first courageous white men settled the
rugged mountains of Newton County, every farm
was an old-fashioned organic farm. Now, the
Arkansas House-Boardwalk Café brings back that
time of purity and goodness featuring food
produced by local organic farmers.

The food we serve is certified organic, naturally grown, or wild caught.

215 East Court Street (Hwy. 7)

Jasper, Arkansas

(870) 446-5900

www.arkansashouse.net

ARKANSAS HOUSE

BOARDWALK CAFÉ

On the bank of the Little Buffalo River

215 East Court Street (Hwy. 7)

Jasper, Arkansas

(870) 446-5900

www.arkansashouse.net

Burgers

Char- Broiled, served w/ mayo, lettuce, tomato, onion, potato chips

(substitute home fries grilled in olive oil \$3; add smoked cheese \$1)

100% 1/3 pound Newton County Beef Burger - \$10

Free-range calf raised locally by Arkansas House Morganic Farm

100% 1/3 pound Elk Burger or Buffalo Burger- \$12

Free-ranged locally by Ratchford Farm in Marshall, Arkansas

100% 1/3 pound Wild Razorback Hog Burger w/Horseradish sauce-\$12

Italian Sausage Burger-\$12 w/fresh mozzarella cheese &Marinara sauce

Sunshine Veggie Burger-\$10

Made with rice, seeds, beans and spices

Soups and Salads

Arkansas House Salad \$14

Seasonal greens, veggies, sugar snap peas, cucumber, with parmesan cheese, cherry Tomatoes, local artisan bread, house vinaigrette dressing. Add roast chicken \$4

Spring Herbed Salad \$13

Seasonal greens tossed with assorted herbs, cucumbers, sweet peppers asparagus, avocados, cherry tomatoes, lemon vinaigrette dressing

Add \$4 for roasted chicken

Best Elk Chili east of the Rockies-\$14

Served with crackers or corn chips

Gourmet French Onion Soup-\$12

Served with local artisan garlic-parmesan bread

Entrées

Buffalo Meat Loaf-\$18 (Buffaloaf)

Served with home fries, side salad and dinner roll

Spaghetti and meatballs-\$16

Served with side salad and garlic-parmesan bread

Rainbow Trout-\$24

Seared with brown butter, sage, black walnuts.

Asparagus, over Sweet potato mash, side salad, roll.

Elk or Buffalo Tenderloin \$55

Served with local berrywine reduction,

Over Sweet potato mash, side salad, dinner roll.

T-Bone or Ribeye Steak-\$24

Local Morganic Farm beef served with herbed butter,

Home fried potatoes, asparagus, house salad, dinner roll

Dessert-\$6

Local Black Walnut Pie w/small scoop organic vanilla ice cream

(Best selling book called “Arkansas Pie” picked it as the best black walnut pie in the State of Arkansas)

(Featured on National Public TV (P. Allen Smith Farm to Table) & National Geographic Channel)

Beverages

Perrier Mineral Water \$3 Organic Coffee \$2

Iced Tea \$2.50 Hot Tea \$3 Chai Redbush Tea \$4

Organic Sodas \$2

Cola, Black Cherry, Ginger Ale, Orange, Root Beer

Organic Milk \$3 Carrot Juice \$4 Fruit Juice \$3

Lemonade \$3

Regular Sodas \$1.50

Coca Cola, Dr. Pepper, Pepsi, Mt. Dew, Root Beer, Sprite

Diet Sodas \$1.50 Coke, Dr. Pepper, Pepsi, Sprite

***20 Gratuity added for tables of 6 persons or more**

***Our menu is subject to change in the offerings and prices. Whenever possible, the food we serve is certified organic, naturally grown, or wild caught.**