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CHANGE IS IN THE AIR AND ON THE PLATE

Chef Rob Nelson joins Bentonville, Arkansas based Butcher and Pint as Executive Chef

BENTONVILLE, Ark.-Feb. 5, 2018... Chef Rob Nelson, the culinary wizard behind highly acclaimed award winning downtown Bentonville, Arkansas eatery Tusk and Trotter, is broadening his scope of influence. On February 1st, Chef Nelson added Executive Chef responsibilities for the also Bentonville based Butcher and Pint to his already robust workload. For those of you familiar with his work, this is an exciting and interesting development.

“The Butcher and Pint focuses on providing fresh, local, delicious products to its customers. This is very consistent with our mission and approach to food at Tusk and Trotter. The opportunity to leverage a full butcher assortment and an expanded set of equipment will allow us to experiment, invent and deliver new High South dishes to customers at both restaurants.” said Nelson.

So what does that mean exactly? It means a chef who has been fighting with one arm tied behind his back, culinarily speaking, and still considered among the very best in the region is gaining a bigger forum and better equipped to continue pushing boundaries. For those of us who have ever wondered what could approach Tusk’s “Chicken and Waffles,” we may soon find out.

Butcher and Pint’s General Manager Jason Oaks explained the new arrangement this way, “For 16 years we have been involved programmatically and culinarily with Bentonville. Now by partnering with Chef Rob and Tusk and Trotter we are making it clear our collective intent is to not only participate but to lead.”

For those familiar with the Bentonville culinary scene, this development does not come as a surprise. Chef Nelson’s focus on responsible “zero waste” food practices and his love for nose-to-tail cooking makes this a natural fit. Nelson’s work with traditional butchery and charcuterie has always lived at the intersection point of avant-garde and southern cuisine. In other words: he does magical things with meat.

“We don’t believe that outstanding food and a casual, entertaining experience are mutually exclusive. Why watch your favorite game while eating run of the mill bar food when something so much better is possible.” added Oaks.

Founded in 2001, The Butcher and Pint, formerly Bentonville Butcher and Deli completed a concept evolution in mid 2016. Their established butcher shop was parlayed into a full restaurant, bar and butcher focusing on fresh, delicious, local meats, beer and cuisine. The Butcher experience has remained old school with tons of customer service and a wide assortment of fresh-made sausages, classic cuts and value-added meats. The addition of the Pint side has brought a relaxed and entertaining restaurant/bar experience whose menu leans heavily on their butcher case. The concept was inspired of Austin's Salt & Time as well as the Cochon locations in New Orleans and Nashville and embodies the regions passion for craft beer and sport.

Tusk and Trotter founded in 2011, is the brain child of Arkansas bred and French trained Chef Rob Nelson and local investors who shared his passion for community, food and libation. The cuisine, which Chef Nelson has coined High South, presents elements of traditional southern American comfort food with a heavy French influence. As with any Public House, the atmosphere feels of those closing a deal or wrapping up a 20-mile bike ride. Tusk and Trotter has received awards, accolades and mentions from the likes of Wall Street Journal, New York Times, USA Today, Arkansas Times, Southern Living and James Beard.

Chef Rob Nelson an award-winning chef, multi-time James Beard House performer and co-founder of Tusk and Trotter. Nelson is very passionate about the food scene serving as Arkansas Restaurant Association-Vice President, Atlanta Food & Wine Festival-Advisory Council and Brightwater Center for the Study of Food- Advisory Council. From a local level, he has also co-founded Bentonville Chefs Alliance, High South Cuisine Food Movement and the High South Scholarship Fund.

