






Templetons



MAINS

-  PERIGOLD TRUFFLE RISOTTO - HAZELNUT OIL - \$45
-  CHICKEN SAUCE PIQUANTE - BASMATI RICE - \$20
-  GRILLED MAHI MAHI - TROPICAL RELISH - OKINOWAN SWEET POTATO - LILLIKOI BEURRE BLANC - WATERCRESS OIL - \$22
-  CRISPY ORA KING SALMON - MASHED PEAS - TARRAGON BUTTER - \$32
-  HERB CRUSTED LAMB CHOP - MORROCAN CARROT PUREE - BROCCOLINI - CHIMICHURRI - \$40

KEY



-  HAZEN, AR
-  ALASKA
-  COLORADO
-  NORTHWEST ARKANSAS
-  HAWAII

Look for these symbols to discover where Chef Aaron learned to make your dish!

SHAREABLES

-  CRAB ARANCINI - ROMESCO - \$20
-  SEARED FOIE GRAS - 5 SPICE FRENCH TOAST - BACON JAM - FERMENTED HONEY - \$34
-  GRILLED OCTOPUS - NDUJA CREAM - SPANISH OLIVE TAPENADE - \$24
-  ROASTED ROOT VEGETABLE SALAD - ROMANO - CHAMPAGNE VINAIGRETTE - \$14

DESSERT

-  CHOCOLATE PIE - PAVLOVA - \$10
-  GOAT CHEESE CHEESECAKE - BRULEED FIG - HONEY - \$10

200 N 1ST ST
ROGERS, AR 72756

FRI 5-10
SAT 5-10
SUN 9-2
MON 5-10


Downtown

ABOUT *Templeton's*

Templeton's is first and foremost an homage to family, an ode to the unwavering pillars of love and support that have shaped Chef Aaron Walters' culinary journey from its inception. It is with boundless gratitude that he acknowledges his family's profound influence and has instilled within him a passion for the culinary arts.

As you delve into the flavor profiles of Templeton's, you embark on a voyage through the corridors of his identity—a narrative woven from the threads of diverse landscapes and the essence of his fondest inspirations. For him, the act of crafting meals for others transcends mere sustenance; it is a symphony of joy that resonates within his soul. Thus, it is his heartfelt desire that your dining experience at Templeton's not only electrifies your taste buds but also offers a glimpse into the lifeblood of who he is as a chef and as an individual.

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