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AY'S ANNUAL  
green guide

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# gástrōpùb

Farrell's Lounge, Bar and Grill on Dickson Street follows a recent trend in the world of cuisine — the gastropub. Their menu and atmosphere aims to please a wide range of clientele from bar fly to fine-dining connoisseurs.

By Amy Bowers / photography by Ashlee Nobel and courtesy of Taylor Mack Advertising

**W**e've been hearing the word "gastropub" for a few years now, but what exactly does it mean? According to the always handy Wikipedia it is defined as "a bar and restaurant that serves high-end beer and food." The name is a combination of the English-originated "pub" establishment and the word "gastronomy," which is defined as "the art or science of good eating." Upon entering Farrell's Lounge, Bar and Grill in Fayetteville, Ark., a self-proclaimed gastropub, the definition is understood immediately. Farrell's offers all of the comforts of your favorite local pub, but with a concentration on delicious, upscale entrees and appetizers.

Father and son duo Tim Farrell and Tim Farrell Jr., fulfilled their longtime dream of starting a business together with the grand opening of Farrell's on Dickson Street last September. "I've worked in the restaurant business all my life," Tim Farrell Jr., said. "I busbed tables in junior high and high school and was a bartender for nine years."

Farrell studied marketing and business at the University of Arkansas and a few years after graduation, came to a crossroads in his life where he needed to decide what it was he really loved to do. "I came to the realization that bartending, and the restaurant business was my passion. My dad was retired, already bored and looking for something new. This opportunity came up, and we decided to jump on it," Farrell said.

The Farrells completely renovated the location at 311 W. Dickson St., to create a warm and inviting upscale sports bar environment with an elegant and intimate dining

area as well. They knocked out walls to create an open space; installed a fireplace to add atmosphere; installed new floors, a generous bar running more than half the entire length of the restaurant, and multiple flat-screen televisions to satisfy sports-minded guests.

"Farrell's is not exactly a sports bar, but it has an upscale sports bar feel. We wanted the sports fanatic as well as those looking for fine dining to feel comfortable. We are a gastropub by definition; we have a great pub atmosphere, but with good, chef-driven food. It's a place you could come for dinner or spend the whole night drinking and talking with friends," Farrell said.

The menu at Farrell's reaches a wide variety of tastes and prices ranging from gourmet, out-of-the-box hot dogs and hamburgers to upscale entrees created to please even the most discerning palates.

To create this delicate balance of pub food and fine dining, Farrell called on his cousin, Chef William McCormick to mold the restaurant's far-reaching menu. McCormick is a graduate of the New England Culinary Institute and has worked with some of the top chefs in the country. His expertise shows through in the variety of entrees we sampled on our visit to Farrell's.

The menu at Farrell's is simple by design. "We offer only a few options on the entrée menu each night to ensure each dish that comes out of the kitchen is top-quality and delicious. There are five solid entrees on the list, and we rotate two of those out regularly to keep it interesting," he said.

The Hangover Burger is one of the establishment's top-selling items, according to Farrell. It sparked our curiosity, so we, of

course, had to try it. This \$9-burger is hearty and filling with toppings including Apple Wood smoked slab bacon, fried egg, crispy hash browns and American cheese stacked high. This burger is served for any meal of the day, and as its name implies, would be the perfect "hair of the dog" after a long night out on Dickson Street.

The Tijuana Dog was also notable; it's a quarter-pound, all-beef hot dog wrapped in bacon and grilled with caramelized onions, sautéed peppers and a Thai chili mustard drizzled on top. This piled-on, spicy dog is best tackled with a knife and fork and something cold to wash it down. Served with chips, it's great for lunch or a light dinner.

From the entrée menu, we loved the Surf and Turf option. This beautifully-presented plate of pan-seared scallops and grilled New York strip steak, crispy onion rings, Brussels sprouts and roasted fingerling potatoes is one of the most popular menu items, according to Farrell. The dish comes highly-recommended by the AY staff, with equal portions flaky, tender scallops and moist, flavorful steak discs with enough veggies and pub grub classic onion rings to make for a filling and dynamic meal that covers all the bases.

Libations definitely share the spotlight with the delicious fare at Farrell's. Order your favorite beer from the more than 35 beers on tap behind the bar, extensive wine selections, or ask Farrell — an expert and passionate bartender — to mix up your favorite cocktail. ▣

311 W. Dickson St. • Fayetteville, AR 72701  
(479) 301-2220 • farrellslounge.com

**HOURS:**

Mon. through Fri., 11 a.m. to 2 p.m., 5 p.m. to 2 a.m.;  
Sat. and Sun., 11 a.m. to 2 a.m.

# Farrell's

LOUNGE



Dirty Martini



Tijuana Dog



Hangover Burger



Surf and Turf

