

EASTER BRUNCH

BEGINNINGS

Housemade Donuts cinnamon and sugar 5

Vanilla Yogurt & Granola seasonal berries 8

Mixed Lettuce spiced black walnuts and sorghum vinaigrette 7

Spring Pea Soup country ham and minted yogurt 7

Spinach Salad grilled strawberries, goat cheese and pecans 8

Citrus and Berries pecan crumble and honey 6

ENTREES

Biscuit Sandwich slow cooked pork belly, tomato jam and eggs 13

Frittata chorizo, spinach and crispy potatoes 13

Smoked Trout red onions, crispy capers and a bagel 15

Egg White Omelet spinach, mushroom and mascarpone 14

Green Eggs and Lamb spinach crepe, sweet onions, peas and carrots 27

Buttermilk Pancakes sorghum butter and candied apples 13

Smokey Beans rice grits and eggs 14

The Hive Burger* pimento cheese, tomato jam, house pickles and french fries 13

Pan Roasted Catfish farro, fresh peas and parsnips 16

SIDES

Skillet Potatoes 5

Housemade Bacon and Sausage 5

War Eagle Grits 5

Muffin or Scone 4

The Hive
www.thehivebentonville.com

Chef Matthew McClure & culinary team