

BRUNCH BEGINNINGS

- Housemade Donuts** cinnamon and sugar 5
- Vanilla Yogurt & Granola** seasonal berries and local honey 8
- Mixed Lettuce** spiced black walnuts and sorghum vinaigrette 7
- Chilled Sweet Corn Soup** tomatoes and buttermilk curd 6
- Summer Salad** boiled peanuts, watermelon and feta 8
- Citrus and Berries** pecan crumble 6

ENTREES

- French Toast**
raisin butter, roasted bananas and whipped cream 10
- BMF Chicken on a Biscuit**
pickles, secret spice, skillet potatoes or grits 11
- Egg White Omelet**
spinach, mushroom, goat cheese and toast 10
- Buttermilk Pancakes**
sorghum butter and candied apples 13
- Smoked Trout**
red onions, crispy capers and a bagel 12
- The Hive Benedict**
25 minute egg, tasso and hollandaise 13
- Pan-Seared Catfish**
farro, peas, spinach, carrot raita 11
- The Hive Burger***
pimento cheese, tomato jam, house pickles and french fries 13

SIDES

- Skillet Potatoes** 5
- Housemade Bacon and Sausage** 5
- War Eagle Grits** 5
- Muffin or Scone** 4

REFRESHERS 3.5 (non-alcoholic)

Sugar and Spice
vanilla and cinnamon soda

Peachy Keen
peach vanilla iced tea brewed for the Hive

When Life Gives You Lemons
fresh pomegranate lemonade

Veruca Salt
jalapeno, fresh grenadine, lime and honey

The Hive
www.thehivebentonville.com

Chef Matthew McClure & culinary team
Chime in on Twitter @MatthewrMcClure