

## Breakfast for Your Heart

War Eagle Steel-Cut Oatmeal 8

brown sugar, dried fruit and almonds

House Made Yogurt and Granola 9

vanilla honey and berries

Apples and Berries 6

pecan crumble and vanilla

Fresh Fruit Smoothie 5

apple cider, berries, banana and yogurt

add protein powder 3

Egg White Omelet 11

spinach, mushroom, goat cheese and toast

## Breakfast for Your Soul

Freshly Baked Pastry 4

biscuit, muffin or scone with sorghum butter and jelly

Egg Sandwich 9

sorghum sausage, biscuit, cheddar, tomato jam and pickles

Poached Eggs\* 12

chorizo grits, bean ragout, pepper relish and toast

Buttermilk Pancakes 12

maple syrup and whipped sorghum butter

The Hive Breakfast 13

two eggs\*, house made sorghum sausage, toast and grits

## Sides 6

War Eagle Grits

House Bacon

House Made Sorghum Sausage

Spiced Skillet Potatoes

2 Eggs\*, Any Style

Mixed Berries

## Necessary Morning Beverages

Milk 3

Juice 4 orange, tomato, cranberry, grapefruit

Onyx Guatemalan Drip Coffee 3

Onyx Red Queen Espresso 3.5

Cappuccino, Café Latte 4

Mt. Bird Custom Blended Hot Teas 3.5

darjeeling, earl grey, ozark breakfast, green, mint(d)

\*consuming raw or undercooked eggs, fish, pork and beef may result in foodborne illness.  
Special thanks to our local partners.

The Hive  
[www.thehivebentonville.com](http://www.thehivebentonville.com)

Chef Matthew McClure & culinary team  
Chime in on Twitter & Instagram

@MatthewrMcClure  
@Thehivebentonville