

PLEASE SHARE

Pimento Cheese

bacon jam and toasted
white bread 7

Roasted Pumpkin Hummus

dukkah, garlic oil and buckwheat
sourdough 8

American Cheese Plate

selection of local cheeses
and embellishments 14

Butcher Plate

house made pickles, mustard
and baguette 14

EXECUTIVE CHEF

MATTHEW MCCLURE

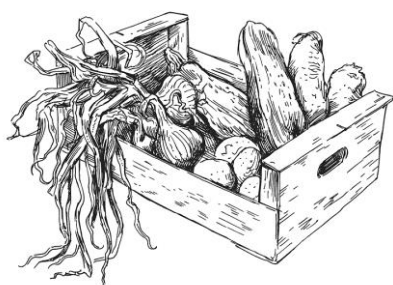
Semifinalist “Best Chef: South”
2018 James Beard Foundation Awards

The People’s Best New Chef Midwest
2015, *Food & Wine*



@MatthewrMcClure
@TheHiveBentonville

12.4.2018



THE BEGINNING

Mixed Lettuce

spiced black walnuts and sorghum vinaigrette 7

Winter Salad

quark, citrus, cranberry and english walnuts 9

25 Minute Egg*

vermicelli, bacon and parmesan 9

Winter Squash Soup

lemon oil and almonds 9

Ricotta Cavatelli

braised pork, oregano and broccoli pistou 14 / 26

Grilled Quail Cassoulet

mayacoba beans, housemade sausage and habanada 13



SUPPER TIME

House-Made Campanelle

shaved brussels, pistachio and bread crumbs 26

Pan Seared Sockeye Salmon

lentils, braised beets, and celery root ala grecque 28

Carrot and Curry Leaf Panisse

cauliflower, braised leek and togarashi 19

Pan Seared Scallop

red kuri squash, farro and kale 28



FROM THE WOOD FIRE

Pasture-Raised Local Chicken

blistered brussel sprouts, spaetzle and garlic butter 27

Berkshire Hog Chop*

creamy polenta, fennel and local apples 29

Hive Burger*

pimento cheese, tomato jam, b&b pickles and fries 16

Prime Beef Ribeye*

creamed mushrooms, cured pork, and yukon gold potato 36



EAT YOUR VEGETABLES 6

Fried Eggplant pepper jelly and herb

Baked Squash Gratin cream and gremolata bread crumb

Local Grits tasso butter and parmesan

We'd like to give special thanks to our local partners.

*Consuming raw or undercooked eggs, fish, pork and beef may result in foodborne illness.