

PLEASE SHARE

Pimento Cheese

bacon jam and toasted
white bread 7

Shell Bean 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

Cod Fritters

white wine tempura and herbed crème
fraiche 12

EXECUTIVE CHEF

MATTHEW MCCLURE

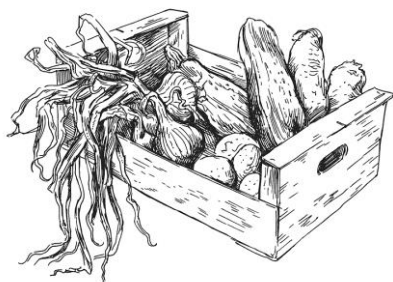
Semifinalist “Best Chef: South”
2018 James Beard Foundation Awards

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



@MatthewrMcClure
@TheHiveBentonville

1.9.2019



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

Roasted Potato Soup

herbs and truffled crème fraiche 8

Ricotta Cavatelli

soybeans, wild mushrooms and herbs 12 / 23

Oxtail Shepherds Pie

potato gnocchi, braised oxtail and mornay 14

SUPPER TIME

House-Made Campanelle

shaved brussels, pistachio and bread crumbs 25

Pan Roasted Cod

sweet potato, shiitake mushroom and braised kale 28

Carrot and Curry Panisse

cauliflower, salt roasted sweet onion and coconut yogurt 19

Pan Seared Shrimp

pozole verde, purple cabbage and fresh radish 28

FROM THE WOOD FIRE

Sorghum Roasted Duck

black eyed peas, smoked carrot and pecan relish 32

Berkshire Hog Chop*

creamy polenta, root vegetables and local apples 29

Hive Burger*

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

New York Strip*

braised mushrooms, brussel sprouts, and crispy potato 32

EAT YOUR VEGETABLES 6

Winter Squash Tabouleh Israeli cous cous and mint

Beans and Bacon fermented hot sauce and cornbread crumble

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.