

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

Baked Ricotta

25 min egg, toasted sourdough
and herbs 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

2.7.2019



THE BEGINNING

Mixed Lettuce

spiced black walnuts and sorghum vinaigrette 7

Winter Salad

quark, citrus, cranberry and english walnuts 9

Roasted Sweet Potato Soup

rosemary and crème fraiche 8

Ricotta Cavatelli

soybeans, wild mushrooms and parmesan 12 / 23

Grilled Quail

arepa, fresh cheese and lime 14

72 Hour Steak Tartare

sous vide beef tri tip, cured egg yolk and toasted baguette 12

SUPPER TIME

House-Made Campanelle

tarragon, butternut squash, fennel and onion soubise 25

Pan Seared Alaskan Cod

sweet potato, shiitake mushroom and braised kale 27

Carrot and Curry Panisse

cauliflower, salt roasted sweet onion and coconut yogurt 19

Pan Seared Scallops

white beans, citrus, toasted almonds and roasted broccoli 28

FROM THE WOOD FIRE

Pasture-Raised Local Chicken

black eyed peas, smoked carrot and pecan relish 27

Berkshire Hog Chop*

creamed greens, parsnips and cider apples 29

Hive Burger*

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

Prime Beef Ribeye*

braised mushrooms, brussel sprouts and crispy potato 36

EAT YOUR VEGETABLES 6

Winter Tabouleh israeli cous cous and mint

Beans and Bacon cornbread crumble and red pepper

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.