

BRUNCH BEGINNINGS

Vanilla Yogurt & Granola
seasonal berries and local honey 9

Mixed Lettuce
spiced black walnuts and sorghum vinaigrette 7

Citrus and Berries
pecan crumble and vanilla 6

Spring Cobb Salad
bacon, blue cheese, asparagus, beet pickled egg and lemon
buttermilk dressing 8

Rhubarb Coffee Cake
sorghum butter 5

Spring Pea Soup
crème fraiche and mint 8

ENTREES

Breakfast Muffaletta
mortadella, olive salad and calabrian aioli 11

Cornbread French Toast
carrot caramel, raisin butter and candied pecans 10

The Hive Benedict*
25 minute egg, tasso and hollandaise 13

Spring Tartine*
ricotta cheese, spring pea verde, ham and radish 12

BMF Chicken on a Biscuit
pickles, secret spice and skillet potatoes or grits 11

Cod Bouillabaise
poached potatoes, fennel and saffron 13

The Hive Burger*
pimento cheese, tomato jam, house pickles
and french fries 14

Power Brunch Bowl
red quinoa, spiced black beans, kale and avocado 12
add roasted chicken 4
add egg 3

SIDES

Skillet Potatoes 6

Housemade Bacon and Sausage 6

War Eagle Grits 6

Muffin or Scone 4

The Hive
www.thehivebentonville.com

Chef Matthew McClure & culinary team
Chime in on Instagram & Twitter @matthewrmcclure
3.31.2019

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

DESSERTS

Pecan Pie
buttermilk ice cream 6

Fudgy Brownie
graham cracker crumble and vanilla ice cream 6

House Made Ice Cream or Sorbet
daily flavors made with fresh ingredients 5

Float Trip
root beer and buttermilk ice cream 7

#stopsucking

We've teamed up with Lonely Whale to help eliminate plastics from the world's oceans, that's why we've eliminated plastic straws from the menu. Can't let go just yet? We're happy to provide a biodegradable paper straw upon request.

*Consuming raw or undercooked beef may result in foodborne illness
Thank you to all of our local partners