

PLEASE SHARE

Pimento Cheese

bacon jam and toasted
white bread 7

Roasted Beet Hummus

dukkah, crispy herb and grilled
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

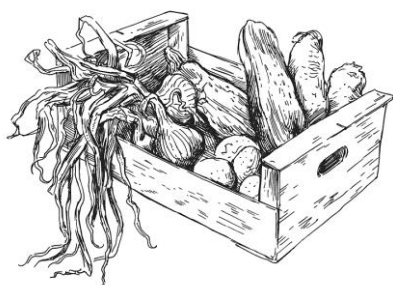
Semifinalist “Best Chef: South”
2019 James Beard Foundation Awards

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



@MatthewrMcClure
@TheHiveBentonville

4.18.2019



THE BEGINNING

Mixed Lettuce

spiced black walnuts and sorghum vinaigrette 7

Farmer’s Salad

frisee, avocado and yogurt vinaigrette 9

Spring Pea Soup

sweet onion, crème fraiche and mint 8

Roasted Wagyu Bone Marrow

strawberry rhubarb jam and century sourdough 16
Chef’s suggested pairing... Colony Pale Lager 6

Ricotta Cavatelli

pork belly, spring pea and spiced tomato 14 / 26

Grilled Quail*

barbacoa spice, rice grits and celery salsa verde 14

SUPPER TIME

House-Made Campanelle

rainbow chard, vermouth cream and hazelnut crumble 25

Pan Seared Halibut

fingerling potato, asparagus and fermented chile 32

Spring Green Panisse

pickled ramps, kale and apricot 19

Pan Seared Scallops*

farro, tasso, sugar snap peas and parsnip puree 28

FROM THE WOOD FIRE

Pasture Raised Chicken

spring beans, roasted carrot and green garlic 27

Berkshire Hog Chop*

yellow corn grits, hay braised wild mushrooms and H1 29

Hive Burger*

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

Prime Beef Ribeye*

grilled romaine, crispy potato and black walnut ricotta aioli 36

EAT YOUR VEGETABLES 6

Asparagus garlic toum and cured egg yolk

BBQ Carrots citrus aioli and celery

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.