

HAPPY EASTER!

(beverages are additional)

GROWN-UP REFRESHERS

Drink Your Vegetables 7
vodka, bloody mary blend, garlic-rosemary olive brine

Morning Glow 7
gin, earl grey tea, grapefruit, egg white

Your Daily Dose 6
sparkling wine, fresh orange juice

FOR PEEPS OF ALL SIZES

(non-alcoholic)

When Life Gives You Lemons... 3.5
fresh pomegranate lemonade

Sugar and Spice 3.5
vanilla-cinnamon soda

Peachy Keen 3.5
peach vanilla iced tea brewed for the Hive

Veruca Salt 3.5
jalapeno, pomegranate grenadine, lime, honey

BEGINNINGS

Vanilla Yogurt & Granola
dried fruit and berries

Mixed Lettuce
black walnuts and sorghum vinaigrette

Spring Carrot Soup
ginger and coconut

Spring Salad
ham, asparagus and farmers cheese

Fresh Berries
crumble and vanilla

ENTREE

Smoked Ham
orange bourbon glaze, english peas and fennel gratin

Cinnamon Brown Butter Pancakes
vanilla icing

Ricotta Tartine
sunny egg, soybeans, soft herbs

Eggs Benedict
25-minute egg, tasso and hollandaise

Pan Roasted Salmon
new potatoes, long beans, sauce grabiche

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

Barbacoa Roasted Leg of Lamb
Shell beans, carrot romesco, asparagus

DESSERT

Citrus Buttermilk Cake
strawberries

Rhubarb Turnover
Sweet cream ice cream

Pecan Pie
buttermilk ice cream

Prix Fixe Menu 35 + tax

Chef Matthew McClure & culinary team

*consuming raw or undercooked food may result in foodborne illness