

## PLEASE SHARE

**Pimento Cheese**  
bacon jam and toasted  
white bread 7

**Roasted Eggplant Hummus**  
herbs, chile oil and sourdough 8

**American Cheese Plate**  
selection of local cheeses and  
embellishments 14

**Butcher Plate**  
house made charcuterie, pickles,  
mustard and baguette 14

**Baked Ricotta**  
tomato, basil and toasted white  
bread 14

EXECUTIVE CHEF

**MATTHEW MCCLURE**

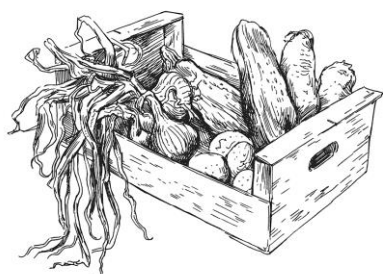
Semifinalist “Best Chef: South”  
2019 James Beard Foundation Awards

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



@MatthewMcClure  
@TheHiveBentonville

9.9.2019



## THE BEGINNING

**Mixed Lettuce**  
spiced black walnuts and sorghum vinaigrette 7

**Farmer’s Salad**  
local melon, shishito pepper and quark cheese 9

**Heirloom Tomato Gazpacho**  
century sourdough, olive oil and marash 8

**Ricotta Cavatelli**  
wood fired eggplant, prim cream and hazelnut crumble 14 / 26

**Curry Spiced Quail\***  
grilled watermelon, labneh and cilantro 14  
*Chef’s suggested pairing... Colony Pale Lager 6*

**25 Minute Egg\***  
kasundi, chicken sausage and potato crispies 9

**Seafood “Paella”**  
parisian gnocchi, saffron and crunchy rice 14

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## SUPPER TIME

**House-Made Campanelle**  
wild mushroom, basil puree and pistachio 25

**Spiced Chickpea Panisse**  
roasted squash, corn and charred tomato chimichurri 19

**Pan Seared Sockeye Salmon**  
white beans, romesco verde and green tomato relish 28

**Pan Seared Scallops\***  
summer squash, curried greens and tomato confit 28

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## FROM THE WOOD FIRE

**Pasture Raised Chicken**  
castlevetrano olive, house ham and potato croquette 27

**Berkshire Hog Chop\***  
smoky creamed corn, green tomatoes and pork jus 29

**Hive Burger\***  
pimento cheese, tomato jam, b&b pickles and fries 16

**Prime Beef Ribeye\***  
roasted okra, crispy potato, radish and avocado 36

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## EAT YOUR VEGETABLES 6

**Fried Summer Squash** chile and lemony buttermilk

**Purple Hull Peas** cured ham and guajillo hot sauce

**Local Grits** parmesan and peperonata

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.