

THE BEGINNING

Mixed Lettuce
spiced black walnuts and sorghum vinaigrette 7

Caesar Salad
romaine, soft herbs and parmesan cheese 9

Chilled Summer Squash Soup
seasoned labneh and chives 8

Ricotta Cavatelli
wild mushroom, soybean and parmesan 14 / 26

Crispy Pork Belly
pepper jelly and fresh veggies 12
Chef's suggested pairing...Colony Pale Lager 6

SUPPER TIME

Pan Seared Halibut
roasted okra, preserved tomato and tamal 31

Pasture Raised Chicken
pole beans, roasted eggplant and chorizo vinaigrette 27

Berkshire Hog Chop*
creamed corn, pickled peaches and crispy onions 29

Hive Burger*
pimento cheese, tomato jam, b&b pickles and fries 17

Prime Beef Ribeye*
fingerling potato, fried zucchini and buttermilk aioli 39

EXECUTIVE CHEF
MATTHEW McCLURE

6x Semifinalist "Best Chef: South"
2019 James Beard Foundation Awards

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



@MatthewrMcClure
@TheHiveBentonville

6.23.2020

PLEASE SHARE

Pimento Cheese 7
bacon jam and toasted white bread

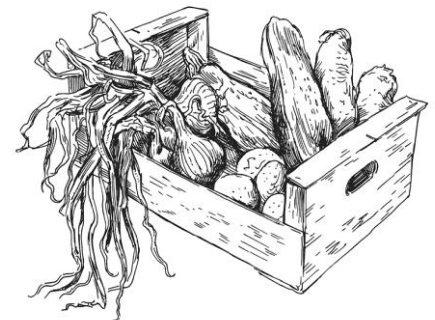
Shell Bean Hummus
salsa verde and buckwheat sourdough 8

DESSERTS

Pecan Pie 7
buttermilk ice cream

Fudgy Brownie 7
blackberry ice cream and graham crumble

Buttermilk Panna Cotta 6
roasted peach and basil shortbread



*Consuming raw or undercooked eggs, fish, pork and beef may result in foodborne illness.

We'd like to give special thanks to our local partners.