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
butter milk ice cream

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.