

BRUNCH BEGINNINGS

House Made Yogurt & Granola 9
seasonal berries and local honey

Mixed Lettuce 7
spiced black walnuts and sorghum vinaigrette

Heirloom Tomato Gazpacho 8
baguette croutons and basil

ENTREES

The Hive Benedict* 14
25 minute egg, tasso and hollandaise

Smoked Salmon Bagel 12
basil cream cheese, fresh tomatoes and red onion

BMF Chicken Sandwich 13
pickles, secret spice, calabrian aioli and french fries

The Hive Burger* 15
pimento cheese, tomato jam, house pickles and french fries

Brunch Power Bowl 14
spiced chickpeas, zucchini, quinoa, ricotta salata and greek dressing
add braised chicken 4
add egg 3

DESSERTS

Pecan Pie 7
buttermilk ice cream

Fudgy Brownie 7
blackberry ice cream and meringue

REFRESHERS 3.5 (non-alcoholic)

Peachy Keen
peach vanilla iced tea brewed for the Hive

When Life Gives You Lemons
fresh pomegranate lemonade

Veruca Salt
jalapeno, fresh grenadine, lime and honey

Float Trip 7
local root beer and buttermilk ice cream

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

*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.

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