

## THE BEGINNING

### Mixed Lettuce

spiced black walnuts and sorghum vinaigrette 7

### Farmer's Salad

tomatoes, peaches, ricotta and soft herb vinaigrette 9

### Heirloom Tomato Gazpacho

baguette crouton, basil and marash 8

### House-Made Radiatore

eggplant, zucchini and calabrian chile 14 / 26

### Crispy Pork Belly

creamed corn and calabrian hot sauce 12

*Chef's suggested pairing... Colony Pale Lager 6*

## SUPPER TIME

### Pan Seared Atlantic Cod\*

preserved tomatoes, roasted okra and yukon golds 28

### Pasture Raised Chicken

maque choux, fried zucchini and salsa verde 27

### Berkshire Hog Chop\*

baked beans, crispy onions and local peaches 29

### Hive Burger\*

pimento cheese, tomato jam, b&b pickles and fries 17

### Prime Beef Ribeye\*

crispy potatoes, smoked onions and charred tomato chimichurri 39

EXECUTIVE CHEF  
MATTHEW McCLURE

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

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



@MatthewrMcClure  
@TheHiveBentonville

8.5.2020

## PLEASE SHARE

### Pimento Cheese

bacon jam and toasted white bread 7

### Shell Bean Hummus

salsa verde and buckwheat sourdough 8

## DESSERTS

### Pecan Pie

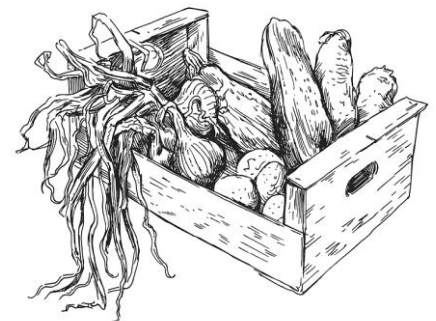
buttermilk ice cream 7

### Fudgy Brownie

blackberry ice cream and meringue 7

### Buttermilk Panna Cotta

roasted peaches and basil shortbread 8



\*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.