

## 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 and tomato chimichurri  
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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