

THE BEGINNING

Mixed Lettuce

spiced black walnuts and sorghum vinaigrette 7

Farmer's Salad

tomatoes, cucumber, 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

sweet corn and cilantro 12

SUPPER TIME

Pan Seared Atlantic Cod

israeli couscous, spiced tomato and roasted zucchini 28

Hive Burger*

pimento cheese, tomato jam, b&b pickles and fries 18

Berkshire Hog Chop*

baked beans, crispy onions and local apples 29

Pasture Raised Chicken

maque choux, fried zucchini and salsa verde 27

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

9.12.2020

PLEASE SHARE

Pimento Cheese

bacon jam and toasted white bread 7

Shell Bean Hummus

salsa verde and buckwheat sourdough 8

DESSERTS

Pecan Pie

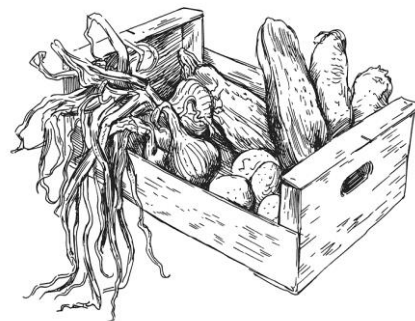
buttermilk ice cream 8

Fudgy Brownie

blackberry ice cream and toasted hazelnuts 7

Key Lime Profiterole

toasted meringue, graham crumble and key
lime ice cream 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.