

THE BEGINNING

Mixed Lettuce

spiced black walnuts and sorghum vinaigrette 7

Autumn Salad

local apples, grapes, almonds and whipped ricotta 9

Fall Squash Soup

toasted pecan relish 8

House-Made Campanelle

eggplant, peperonata and parmesan bread crumbs 14 / 26

Crispy Pork Croquette

shallot, fennel and dijonaise 12

SUPPER TIME

Pan Seared Atlantic Cod

turmeric farro, spiced tomato and roasted autumn squash 28

Hive Burger*

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

Berkshire Hog Chop*

purple cabbage, butternut squash and local apples 29

Pasture Raised Chicken

rice grits, button mushrooms and salsa verde 27

Prime Beef Ribeye*

crispy potatoes, creamy greens and beef jus 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

10.15.2020

PLEASE SHARE

Pimento Cheese

bacon jam and toasted white bread 7

Roasted Beet Hummus

toasted sesame and cashew 8

DESSERTS

Pecan Pie

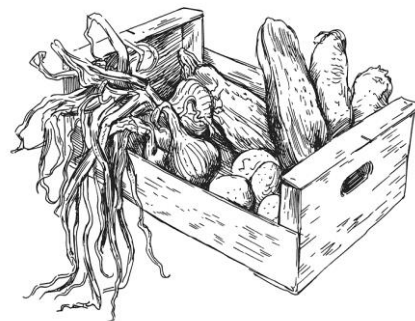
buttermilk ice cream 8

Mexican Chocolate Cheesecake

dulce de leche and spiced chocolate crumble 8

Baked Apple

tea-poached apple, cinnamon-oatmeal ice cream and streusel 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.