

BRUNCH BEGINNINGS

Vanilla Yogurt & Granola seasonal berries and local honey 8

Mixed Lettuce spiced black walnuts and sorghum vinaigrette 7

Apples and Berries pecan crumble and vanilla 6

Cobb Salad smoked chicken, celery, blue cheese and creamy onion dressing 8

Coffee Cake pecans, brown sugar, cinnamon 4

Cream of Mushroom Soup parsley and crème fraiche 6

ENTREES

Frittata

house-made bacon, spinach and crème fraiche 10

Pumpkin Buttermilk Pancakes

whipped cream 13

The Hive Benedict

25 minute egg, tasso and hollandaise 13

BMF Chicken on a Biscuit

pickles, secret spice and skillet potatoes or grits 11

Pan Seared Catfish

roasted root vegetables, grits and gremolata 11

The Hive Burger*

pimento cheese, tomato jam, house pickles and french fries 13

Caramel Apple French Toast

buckwheat, candied apples and bacon crumble 11

Cider Braised Pork Shoulder

shell beans, rice grits, sweet roots and a fried egg 13

SIDES

Skillet Potatoes 5

Housemade Bacon and Sausage 5

War Eagle Grits 5

Muffin or Scone 4

REFRESHERS 3.5 (non-alcoholic)

Sugar and Spice
vanilla and cinnamon soda

Peachy Keen
peach vanilla iced tea brewed for the Hive

Venice Dreaming
italian soda with orange, vanilla and chili

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

The Hive

Chef Matthew McClure & culinary team
Chime in on Instagram & Twitter
@MatthewrMcClure

*Consuming raw or undercooked eggs, fish, pork and beef may result in foodborne illness.
Special thanks to our local partners.