

Happy Thanksgiving

BEGINNINGS

Potato Gnocchi
brown butter, sage and hazelnut crumble

Mixed Lettuce
black walnuts and sorghum vinaigrette

Crispy Pork Belly
celeriac puree and fresh apple

Wild Mushroom Tart
fresh cheese, madeira and puff pastry

TASTY BITE

Curried Pumpkin Soup
coconut yogurt and marash

ENTRÉE

House Made Campanelle 49
vermouth cream, swiss chard and gremolata bread crumbs

Pan Roasted Salmon 55
pepita romesco, lentils and roasted cauliflower

Braised Beef Brisket 57
root vegetable pave, braised collard greens and beef jus

Pasture Raised Turkey 59
cornbread stuffing, pole beans, gravy, whipped potatoes and cranberries

DESSERT

Pumpkin Panna Cotta
whipped cheese cake and spiced cookie crumble

Pecan Pie
buttermilk ice cream

EXECUTIVE CHEF
MATTHEW McCLURE

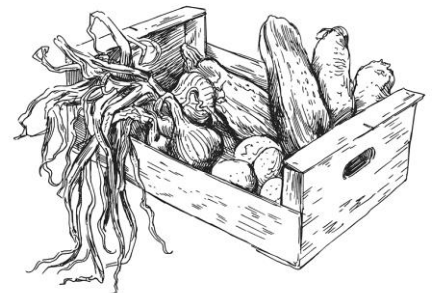
6x Semifinalist “Best Chef: South”
James Beard Foundation Awards

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



@MatthewrMcClure
@TheHiveBentonville

2021



*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.