

BRUNCH BEGINNINGS

House Made Yogurt & Granola 9
seasonal berries and local honey

Mixed Lettuce 8
spiced black walnuts and sorghum vinaigrette

Autumn Squash Soup 9
rosemary cream

Apple and Berries 6
pecan crumble

ENTREES

French Toast 12
candied apples and whipped cream

The Hive Benedict* 15
25 minute egg, tasso and hollandaise

BMF Chicken Sandwich 14
chicken thigh, pickles, calabrian aioli and french fries

The Hive Burger* 17
pimento cheese, tomato jam, house pickles and french fries

Brunch Power Bowl 14
black beans, roasted squash, quinoa, and rosemary vinaigrette
add braised chicken 5
add egg 3

Croque Madame 14
smoked turkey, mornay sauce and a fried egg*

SIDES 6

War Eagle Grits
House Bacon
House Made Sorghum Sausage
2 Eggs*, Any Style
Mixed Berries

The Hive
www.thehivebentonville.com

Chef Matthew McClure & culinary team
Chime in on Instagram & Twitter @matthewrmcclure
12.4.2021

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

DESSERTS

Pecan Pie
buttermilk ice cream 6

Fudgy Brownie
graham cracker crumble and vanilla ice cream 6

Float Trip
local root beer and buttermilk ice cream 7

#stopsucking
We've teamed up with Lonely Whale to help eliminate plastics from the world's oceans, that's why we've eliminated plastic straws from the menu. Can't let go just yet? We're happy to provide a biodegradable paper straw upon request.

*Consuming raw or undercooked beef may result in foodborne illness
Thank you to all of our local partners