

## PLEASE SHARE

**Pimento Cheese**  
bacon jam & toasted white bread 7

**Shell Bean Hummus**  
roasted garlic, fresh herbs &  
sourdough 8

**American Cheese Plate**  
selection of local cheeses &  
embellishments 19

EXECUTIVE CHEF  
**MATTHEW MCCLURE**

CHEF DE CUISINE  
**MICAH KLASKY**

Chef McClure is a 6x semifinalist “Best  
Chef: South” James Beard Foundation  
Awards

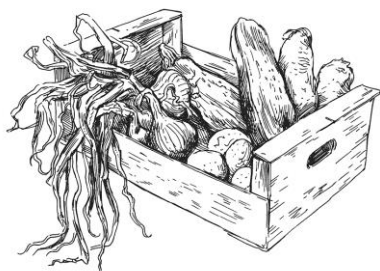
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The People’s Best New Chef Midwest  
2015, *Food & Wine*



@MatthewrMcClure  
@TheHiveBentonville

1.4.2022



## THE BEGINNING

**Mixed Lettuce**  
sorghum vinaigrette & candied black walnuts 8

**Cream of Mushroom Soup**  
rosemary cream 9

**Chicken Liver Mousse**  
onion jam & toasted buckwheat sourdough 10

**Crispy Pork Belly**  
white beans, citrus breadcrumbs & castlevetrano olive 12

**Farmer’s Salad**  
whipped blue cheese, local apples, roasted beets & pistachio 11

## SUPPER TIME

**Pan Seared Cod**  
roasted pumpkin, celery sofrito & chickpeas 29

**House-Made Campanelle**  
parmesan brodo, swiss chard, madeira mushrooms and pepita  
crumble 14/27

**Hive Burger\***  
pimento cheese, tomato jam, b&b pickles & fries 20

**Berkshire Hog Chop\***  
saffron cabbage, salsa verde and pork jus 31

**Pan Roasted Chicken**  
parisian gnocchi, white wine cream & kale 28

**Beef Ribeye\***  
roasted potatoes, grilled broccolini & smoked horseradish 45

## EAT YOUR VEGETABLES 7

**Crispy Brussel Sprouts** shallot & garlic jam

**Braised Greens** cured pork & caramelized onions

**Local Grits** parmesan, citrus & bacon

We’d like to give special thanks to our local partners.

\*Consuming raw or undercooked eggs, fish, pork and beef may result in foodborne illness.