

## BRUNCH BEGINNINGS

House Made Yogurt & Granola 9  
seasonal berries and local honey

Mixed Lettuce 8  
spiced black walnuts and sorghum vinaigrette

Madeleines 6  
blueberry compote

Chilled Spring Pea Soup 9  
turmeric crème fraiche and chives

Melon and Berries 6  
pecan crumble

## ENTREES

French Toast 12  
whipped cheesecake, fresh blueberries and pecan crumble

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

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

Brunch Power Bowl 14  
chickpeas, long roasted squash, quinoa, feta cheese and lemon aioli  
add braised chicken 5  
add egg 3

Breakfast Cuban Sandwich 14  
smoked pork, cheesy egg and pickles

Frittata 13  
wilted greens, roasted onions and goat cheese

## SIDES 6

War Eagle Grits  
House Bacon  
2 Eggs\*, Any Style  
Mixed Berries

The Hive  
[www.thehivebentonville.com](http://www.thehivebentonville.com)

Chef Matthew McClure & culinary team  
Chime in on Instagram & Twitter @matthewrmclure  
6.17.2022

## FRIED CHICKEN & BUBBLES

BMF Chicken & Biscuit 20  
chicken thigh and leg, two seasonal accompaniments  
and housemade buttermilk biscuit

Bubbles for the Table 29  
Bottle of sparkling wine for the table with your  
choice of 3 juices in individual carafes: cranberry,  
grapefruit, orange, pomegranate or pineapple

\*for other sparkling wine options see our full beverage menu

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#friedchickenandbubbles #thehivebentonville

## REFRESHERS 3.5 (non-alcoholic)

Farmer's Tan  
watermelon, grapefruit, lime and mint

Arkansas Flamingo  
grapefruit, honey and ginger

When Life Gives You Lemons  
fresh pomegranate lemonade

Veruca Salt  
jalapeno, pomegranate, lime and honey

Peachy Keen  
peach vanilla iced tea brewed for the Hive

Onyx Cold Brew 5  
cold brew coffee on ice

Diamond Brew Kombucha 6  
*Fayetteville, Arkansas*  
beet or pineapple coconut

## 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

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