

PLEASE SHARE

Pimento Cheese
bacon jam and toasted white bread 8

Soybean Hummus
calabrian chiles and wheat sourdough 8

American Cheese Plate
selection of local cheeses and
embellishments 19

EXECUTIVE CHEF
MATTHEW MCCLURE

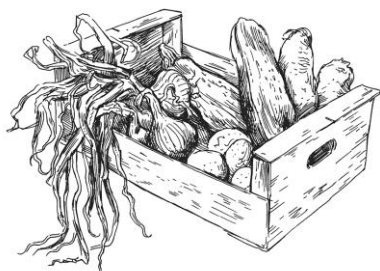
CHEF DE CUISINE
MICAH KLASKY

Chef McClure is a 7x semifinalist “Best Chef:
South” James Beard Foundation Awards
&
The People’s Best New Chef Midwest
2015, *Food & Wine*



@MatthewrMcClure
@TheHiveBentonville

6.21.2022



THE BEGINNING

Mixed Lettuce
sorghum vinaigrette and candied black walnuts 9

Chilled Spring Pea Soup
turmeric crème fraiche and chive 9

Chicken Liver Mousse
onion jam and toasted buckwheat sourdough 10

Smoked Pork Belly
iceberg lettuce, ginger and crispy rice 13

Roasted Beets
buttermilk quark, mint and walnuts 12

Romaine Caesar*
black pepper, parmesan and garlic croutons 12

SUPPER TIME

Pan Roasted Sockeye Salmon
turnip puree, marinated vegetables and house made ham 29

House-Made Campanelle
butter roasted radish, broccolini and pesto 15/27

Curried Panisse
carrot puree, spring brassicas and green harissa 21

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

Berkshire Hog Chop*
creamed leeks, spring peas, spicy radish and crispy shallot 33

Pan Roasted Chicken
roasted garlic tamal, asparagus and aji verde 29

Beef Ribeye*
golden potatoes, braised mushrooms and ramps 46

EAT YOUR VEGETABLES 8

Crispy Potatoes green garlic aioli and chives
Cast Iron Asparagus radish and green goddess
Local Yellow Corn Grits charred scallion butter

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.