

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

Baked Ricotta

fresh blackberries, basil and wheat
sourdough 15

EXECUTIVE CHEF

MATTHEW MCCLURE

CHEF DE CUISINE

MICAH KLASKY

Chef McClure is a 7x semifinalist “Best
Chef: South” James Beard Foundation
Awards

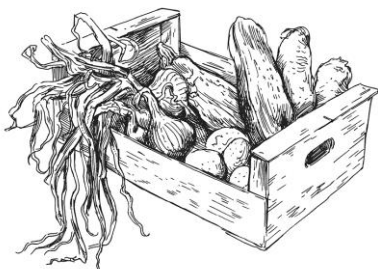
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The People’s Best New Chef Midwest
2015, *Food & Wine*



@MatthewrMcClure
@TheHiveBentonville

7.20.2022



THE BEGINNING

Mixed Lettuce

sorghum vinaigrette and candied black walnuts 9

Heirloom Tomato Gazpacho

chiles and olive oil 9

Chicken Liver Mousse

onion jam and toasted buckwheat sourdough 10

Crispy Pork Belly

compressed watermelon, pickled carrots and cilantro 13

Farmer’s Salad

heirloom tomatoes, melon, croutons and coriander yogurt 12

SUPPER TIME

Pan Roasted Striped Bass*

turnip puree, marinated vegetables and house-made ham 31

House-Made Campanelle

butter roasted radish, broccolini and pesto 15/27

Curried Panisse

carrot puree, charred squash and green harissa 21

Hive Burger*

pimento cheese, tomato jam, b&b pickles and fries 20

Berkshire Hog Chop*

shell beans, nectarines and fresno chile 33

Pan Roasted Chicken

roasted garlic tamal, pole beans and aji verde 29

Beef Ribeye*

zucchini fritters, corn salad and chimichurri 46

EAT YOUR VEGETABLES 8

Crispy Potatoes* garlic aioli and chives

Cast Iron Squash harissa and fresh herbs

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.