

PLEASE SHARE

Pimento Cheese
bacon jam and toasted white bread 8

Roasted Pepper Hummus
calabrian chiles and wheat sourdough
8

American Cheese Plate
selection of local cheeses and
embellishments 19

Baked Ricotta
roasted mushrooms, herbs and wheat
sourdough 15

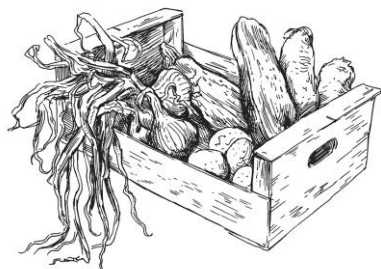
EXECUTIVE CHEF

MICAH KLASKY
&
THE HIVE CULINARY TEAM



@TheHiveBentonville

9.22.2022



THE BEGINNING

Mixed Lettuce
sorghum vinaigrette and candied black walnuts 9

Cream of Mushroom Soup
crème fraiche and chives 9

Chicken Liver Mousse
onion jam and toasted buckwheat sourdough 10

Pan Seared Pork Belly
smoked cauliflower puree, fennel jam and crispy sweet potato 13

Farmer's Salad
local apples, roasted grapes, quark and toasted pecans 12

SUPPER TIME

Pan Roasted Striped Bass*
turnip puree, marinated vegetables and house-made ham 31

House-Made Campanelle
roasted eggplant, shaved fennel and walnut crumble 15/27

Chile Panisse
blistered cabbage, pistachio and green tomato chow chow 21

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

Berkshire Hog Chop*
shell beans, compressed apples and fresno chile 33

Pan Roasted Chicken
butternut squash, okra, castelvetrano olives and almonds 29

Beef Ribeye*
beef tallow potatoes, broccolini and garlic ginger vinaigrette 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.