

## PLEASE SHARE

Pimento Cheese  
bacon jam and toasted white bread 8

Roasted Squash Hummus  
garam masala and wheat sourdough  
8

American Cheese Plate  
selection of local cheeses and  
embellishments 19

Baked Ricotta  
roasted mushrooms, herbs and wheat  
sourdough 15

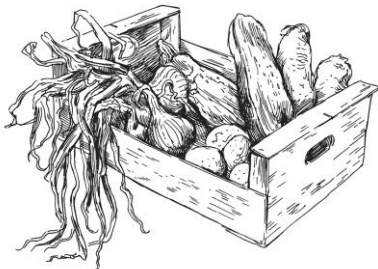
EXECUTIVE CHEF

MICAH KLASKY  
&  
THE HIVE CULINARY TEAM



@TheHiveBentonville

11.18.2022



## THE BEGINNING

Mixed Lettuce  
sorghum vinaigrette and candied black walnuts 9

Autumn Squash Soup  
crème fraiche and rosemary 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, frisee, quark, pickled grapes and toasted pecans 12

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## SUPPER TIME

Pan Roasted Striped Bass  
creamy polenta, autumn vegetables and salsa verde 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\*  
sweet potato aligot, grilled cabbage and local apples 33

Pan Roasted Chicken  
carrot gnocchi, braised kale, almond and grape gremolata 29

Beef Ribeye\*  
cream poached potatoes, crispy brussels sprouts and beef jus  
46

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## EAT YOUR VEGETABLES 8

Smoky Beans cured pork and cornbread crumble

Local Yellow Corn Grits charred scallion butter

Cast Iron Sweet Potatoes toum and calabrian chimichurri

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.