

BRUNCH BEGINNINGS

House Made Yogurt & Granola 9
seasonal berries and local honey

Mixed Lettuce 8
spiced black walnuts and sorghum vinaigrette

Orange Rolls 6
citrus cream cheese glaze

Cream of Mushroom Soup 9
cream fraiche and chives

Citrus and Berries 8
vanilla pineapple and pecan crumble

Crispy Garlic Potatoes 8
Heinz Roasted Garlic Crunch, fresh mint and lime

ENTREES

Buttermilk Pancakes 14
bananas foster and sorghum butter

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
shell beans, blistered sweet potatoes, quinoa and tahini
vinaigrette
add braised chicken 5
add egg 3

Breakfast Sandwich 15
sorghum sausage, calabrian aioli, cheesy egg and dill pickles

Frittata 13
poached potatoes, sweet onions and mozzarella cheese

Spiced Ham and Eggs 14
basmati rice, marinated vegetables and guajillo hot sauce

SIDES 7

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

Executive Chef | Micah Klasky
Chef de Cuisine | Lindsay Ortego
Sous Chef | Robert Pohland
Sous Chef | Trevor Meredith
Sous Chef | David Landers

FRIED CHICKEN & BUBBLES

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

Bubbles for the Table 35
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)

Pattaya Pearl
coconut milk, curry leaf, coconut water, and lime

Arkansas Flamingo
grapefruit, honey and ginger

Orchard Press
apple cider, spiced pomegranate, lemon and honey

Veruca Salt
jalapeno, pomegranate, honey and lime

Peachy Keen
peach vanilla iced tea brewed for the Hive

Onyx Cold Brew 5
cold brew coffee on ice

Hot Chocolate 6
house-made hot chocolate and marshmallows

DESSERTS

Pecan Pie
buttermilk ice cream 6

Cast-Iron Cookie
salted caramel sauce and vanilla ice cream 6

Float Trip
local root beer and buttermilk ice cream 7

