

## PLEASE SHARE

### Pimento Cheese

bacon jam and toasted white bread 8

### White Bean Hummus

preserved lemon and castelvetroano olives 8

### American Cheese Plate

selection of local cheeses and embellishments 19

### Baked Ricotta

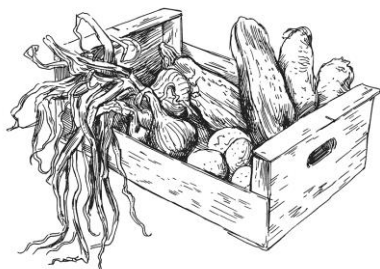
roasted mushrooms, herbs and wheat sourdough 15

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



@TheHiveBentonville

3.12.2023



## THE BEGINNING

### Mixed Lettuce

sorghum vinaigrette and candied black walnuts 9

### Cream of Mushroom Soup

crème fraiche and chive 9

### Chicken Liver Mousse

onion jam and toasted sourdough 10

### Savory Fish Tart

smoked white fish, fresh herbs and housemade hot sauce 13

### Roasted Beets

whipped quark, citrus and pistachio 12

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## SUPPER TIME

### Pan Roasted Striped Bass

creamy farro verde, nduja roasted turnips and broccolini 31

### House-Made Campanelle

lemony cream, roasted cauliflower and citrus breadcrumbs 15/27

### Smoky Chickpea Panisse

swiss chard, parsnip soubise and crispy shallots 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

cornbread polenta, smoky beans and jalapeno vinaigrette 29

### Beef Ribeye\*

cream poached potatoes, crispy brussels sprouts and beef jus 46

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## EAT YOUR VEGETABLES 8

**Braised Greens** cured pork and chiles

**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.