

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

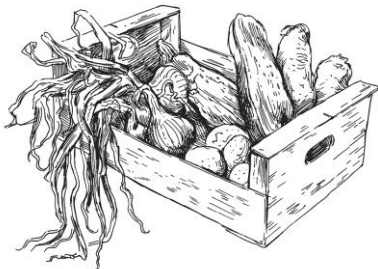
green garlic, chiles and toasted bread 15

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



@TheHiveBentonville

5.17.2023



THE BEGINNING

Mixed Lettuce

sorghum vinaigrette and candied black walnuts 9

Ginger and Carrot Soup

coriander yogurt and toasted benne 9

Chicken Liver Mousse

onion jam and toasted sourdough 10

Bass Confit Tartine

toasted baguette, spiced carrot and herbed ramps 15

Roasted Beets

whipped quark, citrus and pistachio 12

Farmer's Salad

spring vegetables, green goddess and garlic croutons 12

SUPPER TIME

Pan Roasted Cod

herbed polenta, roasted radishes and salsa verde 29

House-Made Campanelle

watercress cream, madeira mushrooms and swiss chard 15/27

Crispy Romesco Panisse

roasted cauliflower, scallion soubise and toasted almonds 22

Hive Burger*

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

Berkshire Hog Chop*

creamy spring peas, house bacon and pork jus 34

Pan Roasted Chicken

citrus kohlrabi purée, spring carrots and green harissa 29

Beef Ribeye*

crispy potatoes, spicy asparagus and aji verde 46

EAT YOUR VEGETABLES 8

BBQ Carrots almond crema and mint

Local Yellow Corn Grits charred scallion butter

Roasted Asparagus nuoc cham, peanuts and fresh herb

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.