

Happy Easter

BEGINNINGS

Charred Snap Peas

whipped quark, mint and seed crumbs

Creamy Golden Potato Soup

smoked crème fraiche and chive oil

Grilled Wild Mushrooms

crispy shallots and radish chimichurri

Yogurt and Granola

house-made yogurt, fresh berries and vanilla yogurt

Feta and Scallion Crossaint

parmesan cream and baby kale

ENTRÉE

Brioche French Toast 41

lemon crème patissiere, candied rhubarb and pistachio crumble

The Hive Benedict 43

buttermilk biscuit, 25 minute egg, tasso and hollandaise

Pan Roasted Salmon 46

asparagus, spring peas, charred artichokes and bearnaise

Rabbit and Dumplings 47

ricotta gnocchi, leeks, fava beans and lemon

Herb Roasted Leg of Lamb 49

young carrots, polenta and lamb jus

Beef Prime Rib 53

potato pave, grilled broccolini and horseradish cream

DESSERT

Carrot Cake Swiss Roll

cream cheese buttercream and candied carrots

Dark Chocolate Mousse

caramel center, buttermilk chocolate cake and meringue tart

FOR THE TABLE

Chef's Deviled Eggs 12

crispy ham and house-made hot sauce

Bread and Butter 14

cheddar jalapeno cornbread, yeast rolls and assorted butters

Spring Potato Salad 12

herbed buttermilk dressing



@TheHiveBentonville



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

Please choose one item from each section above
*consuming raw or undercooked eggs, fish, pork and beef may result in foodborne illness. Please alert your server of any allergies as not all ingredients are listed
** items with an extra charge that are not covered by the entrée price