

PLEASE SHARE

Pimento Cheese
bacon jam and toasted white bread 12

Shell Bean Hummus
sunflower gremolata and sourdough 12

Baked Ricotta
seasonal mostarda, crostini and sea salt 18

Smoked Fish Dip
fermented hot sauce and lavash crackers 18

American Cheese Plate
selection of local cheeses and embellishments 22

Butcher Plate
house-made charcuterie, pickles, mustard
and toasted bread 27



@TheHiveBentonville



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

WELCOME

seasonally inspired small bite to awaken the palate 7
*add 2oz aperitivo – choice of boulevardier or aperitif spritz 4

THE BEGINNING

Mixed Lettuce
sorghum vinaigrette and candied black walnuts 10

Spring Onion Soup
chive oil and black pepper 11

Asparagus and Fennel Salad
arugula, cornbread croutons and pecorino vinaigrette 15

Seared Wild Mushrooms
horseradish yogurt, arugula and crispy fennel 17

Wood Fired Pork Sausage
cassoulet, calabrian crumbs and rosemary 18

SUPPER TIME

House-Made Paccheri
snap peas, fennel brodo and caper parmesan bread crumble 17/29
add jumbo lump crab 18

Pan Roasted Sea Bass
shell beans, lemony carrot and calabrian chili oil 39

Suya Spiced Panisse
charred red cabbage, coconut cream and scallion 28

Pasture Raised Half Chicken
chimichurri and chicken jus 44

FROM THE WOOD FIRE

Hive Burger*
pimento cheese, tomato jam, house pickles and fries 23

Berkshire Hog Chop*
smoked pea puree, ginger glazed carrots and toasted benne 37

Beef Ribeye*
beef tallow potatoes, garlic soubise and radish salsa verde 49

SIDES 11

Roasted Broccolini whipped feta, macerated shallot and fresh mint

Roasted Garlic Potatoes parmesan and black pepper

Yellow Corn Grits scallion salmoriglio

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.

Please alert your server to any food allergies as not all ingredients are listed