

Happy Mother’s Day

BEGINNINGS

Baby Lettuce Wedge
green goddess dressing, pickled radish and seed crumble

Carrot and Ginger Soup
coconut yogurt and cilantro

Crispy Wild Mushrooms
horseradish aioli, frisee and secret spice

Yogurt and Granola
house-made yogurt, fresh berries and vanilla yogurt

Ham and Gruyere Crossaint
dijon aioli and chives

ENTRÉE

Brioche French Toast 41
vanilla crème patissiere, local strawberries and toffee pistachio crumble

The Hive Benedict 43
buttermilk biscuit, poached eggs, tasso and hollandaise

Smoked Salmon Quiche 45
english peas, leeks, crème fraiche and herbs

Pan Roasted Sea Bass 49
yellow corn grits, capers and meyer lemon beurre blanc

Braised Lamb Ragu 47
feta gnocchi, fava beans and castelvetrano olive relish

Grilled NY Strip Steak 53
yukon gold potato puree, roasted asparagus and chimichurri

DESSERT

Angel Food Cake
whipped strawberry ganache, candied rhubarb and lemon crumble

Coffee Mousse
chocolate cake, toasted merginue and cocoa crumble

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

Crispy Potatoes 12
roasted garlic and parmesan

Brunch Bubbles 45
bottle of La Gioiosa Prosecco for the table with your choice of 3 juices in individual carafes: cranberry, grapefruit, orange, or pineapple



@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