

HAPPY EASTER

BEGINNINGS

Avocado Panzanella

macerated shallot, shaved radish and century sourdough croutons

Creamy Sunchoke Soup

smoked crème fraiche and chive oil

Ham Croquettes

buttermilk dressing and fresh chives

Yogurt and Granola

house-made yogurt, fresh berries and vanilla honey

Spanakopita Crossaint

spinach and feta cheese

ENTREE

French Toast 42

almond butter, rhubarb preserves and crispy lemon crumble

The Hive Benedict 44

buttermilk biscuit, poached eggs, tasso ham and hollandaise

Pan Roasted Salmon 47

carrot latke, labneh aioli and pea verde

BMF Chicken 48

green goddess potato salad and fermented hot sauce
add cayenne honey + 3

Herbed Lamb Rack 51

lamb braise, roasted radishes and crispy parsnips

Grilled Beef Tri-Tip 54

potato puree, braised mushrooms and beef jus

DESSERT

Carrot Cake Crème Brulee

pineapple with toasted meringue

Chocolate Dulce

chocolate cake, dulce mousse and peanuts

FOR THE TABLE

Chef's Deviled Eggs 13
crispy ham and house-made hot
sauce

Bread and Butter 15
cheddar jalapeño cornbread,
yeast rolls and assorted butters

**Cream Cheese and Pepper
Jelly** 12
house-made lavash crackers

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



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