

Happy Mother's Day

BEGINNINGS

Local Baby Lettuces

bacon, blue cheese, pickled egg and avocado buttermilk dressing

Spring Pea Soup

creme fraiche and crispy ham

Local Mushroom Tart

goat cheese, chive and secret spice

Yogurt and Granola

fresh berries and vanilla honey

Ham and Gruyere Crossaint

dijon aioli and chives

ENTRÉE

Spring Vegetable Quiche 45

fresh herbs and crème fraiche

Brioche French Toast 41

local strawberries, citrus vanilla whip and toffee pistachio crumble

Pan Roasted Salmon 49

romesco sauce, roasted turnips, asparagus and crispy capers

Lemon Ricotta Ravioli 47

parmesan cream, pea verde and shallot crumble

The Hive Benedict 43

buttermilk biscuit, poached eggs, tasso and hollandaise

Grilled Beef Tenderloin 53

yukon gold potato puree, roasted broccolini and bernaise

DESSERT

Angel Food Roulade

strawberry jam, whipped vanilla mascarpone and rosé rhubarb compote

Layered Devil's Food Cake

chocolate icing and vanilla ice cream

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

Beef Tallow Potatoes 12

pecorino and fried rosemary

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 | Trevor Meredith
Sous Chef | David Landers
Sous Chef | Amena Shalabi

05.10.2026

*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