

## BRUNCH



### *Pick Me Ups*

MIMOSA 11

BLOODY MARY 11.5

SANGRIA (RED WINE, POMEGRANATE, ALL SPICE, APPLE BRANDY, GINGER BEER) 9.5

## HORS D'OEUVRES

PUMPKIN COFFEE CAKE WITH HONEY BUTTER 9.5

HARVEST SALAD, ROASTED SQUASH, HONEY CRISP APPLE, STILTON BLUE 12

FALL-OFF-THE-BONE' BABY BACK RIBS 14.5

BEEHIVE SALAD, FRESH LETTUCES, BLACK LENTILS, CAULIFLOWER, DIJON VINAIGRETTE 10

CRISPY CALAMARI, JALAPEÑOS, AIOLI \* 14.5

## FROM OUR SEAFOOD BAR

LOCAL OYSTERS DU JOUR ON THE HALF SHELL \* 3.5 EACH

CLASSIC JUMBO SHRIMP COCKTAIL 4 EACH

TUNA TARTARE, NORTH AFRICAN SPICE, CHICKPEAS, YOGURT, PRESERVED LEMON \* 14

## MAINS

EGGS SHAKSHUKA\* 15

POACHED EGGS, NORTH AFRICAN-STYLE TOMATO SAUCE, POLENTA\* ADD MOROCCAN SAUSAGE +2

EGG SCRAMBLE, ZUCCHINI, SQUASH, PESTO 15.5

JOHNNY CAKE WITH SOFRITO PORK, POACHED EGG, AVOCADO, PICO DE GALLO \* 18

HOMEMADE BELGIUM WAFFLE, CHOCOLATE, MASCARPONE 14.5

VEGGIE COUSCOUS WITH POACHED EGG, KALE, ROASTED CARROTS, TZATZIKI 18

POUTINE TOPPED WITH SHORT RIB, POACHED EGGS \* 16.5

CRISPY SMOKED SALMON CAKE, POACHED EGG, HOLLANDAISE \* 16

ZA'ATAR ROASTED CHICKEN, COUSCOUS, KALE, ROASTED CARROTS, TZATZIKI 20

ROASTED TURKEY HASH WITH SCRAMBLED EGGS & CHEDDAR 18

QUICHE, ITALIAN SAUSAGE, PEPPERS, ONIONS, MOZZARELLA 16.5

EGGS BENEDICT SHORT RIB 16 OR SPINACH 15.5

THE BEEHIVE PRIME BURGER, FRITES & SLAW \* 18

CHEDDAR, FONTINA, GORGONZOLA, BACON +.50 EACH

BIG LUNCH SALAD WITH CHICKEN 17 SALMON \*23 STEAK \* 26

## SIDES

SAUSAGE 5 BACON 5

SEASONAL FRUIT CUP 8

FRITES WITH SAGE & SEA SALT 10

## LITTLE BEE'S

SCRAMBLED EGGS & TOAST 8

CHICKEN DINOSAURS & FRITES 8

MINI GRILLED CHEESE & FRITES 8

CHECK OUT OUR SISTER RESTAURANT IN HARVARD SQUARE FOR BRUNCH, LUNCH, DINNER, BAR & LIVE MUSIC

*beat* brasserie

Before placing your order, please inform your server if a person in your party has a food allergy.

\*These items are served raw or undercooked, or contain (may contain) raw or undercooked ingredients and may increase your risk of foodborne illness.