

HORS D'OEUVRES

LOCAL OYSTERS DU JOUR* 3.5 EACH GF

DEILED EGGS, PORK TOAST, CHIVES 11

CEVICHE, LOCAL COD, CITRUS, THAI CHILI, CILANTRO, TARO CHIPS 14.5 GF

HOUSEMADE RICOTTA, RHUBARB COMPOTE, GRILLED BREAD 12 VEG

TEMPURA SOFTSHELL CRAB, PEACH & CUCUMBER SALAD* 18

CHICKEN LIVER PATE, ONION MARMALADE, CORNICHONS, BRIOCHE 13.5

TUNA TARTARE, NORTH AFRICAN SPICE, CHICKPEAS, YOGURT, PRESERVED LEMON * 14.5

FALL-OFF-THE-BONE' BABY BACK PORK RIBS 15.5

CRISPY CALAMARI, SHISHITO PEPPERS, AIOLI* 14.5

PEA GREEN SALAD, HEIRLOOM TOMATOES, CURRIED YOGURT 12 VEG, GF

SPRING SALAD, GREEN BEANS, ROMAINE, AVOCADO, WALNUTS, RED WINE VINAIGRETTE 12.5 VEG

MAINS

SUMMER CHICKEN CASSOULET, BACON, SAUSAGE, WHITE BEANS, CARROTS 26

HOUSE MADE FAZZOLETTI PASTA, ASPARAGUS, PESTO, BURRATA 24 VEG

ROASTED HAKE, ASPARAGUS, SPINACH, LEMON, CAPERS 25 GF

PAN SEARED SALMON, TOMATO JUS, ROMANESCO, FARRO, BLACK RICE 25.5

DUCK AU POIVRE, MUSTARD JUS, PICKLES, SCHMALTZ FRIED RICE * 31 GF

MEATLOAF, SUN-DRIED TOMATO SAUCE, WHIPPED POTATOES, ROASTED GREEN BEANS 24

FARMSTAND VEGETABLE GRAIN BOWL, TOMATO VINAIGRETTE, FARRO, BLACK RICE 23.5 VEG

SKIRT STEAK FRITES, ROASTED VEGETABLE SALAD, CHARRED GARLIC VINAIGRETTE * 29

BONE IN RIB EYE STEAK (18 OZ), CREAMED KALE, RED CHIMICHURRI * 42 GF

SANDWICHES & SALADS

SHORT RIB, FARMHOUSE CHEDDAR & FONTINA GRILLED CHEESE 18

THE BEEHIVE PRIME BURGER, CRISPY ONIONS, AIOLI, FRITES & SLAW * 18

CHEDDAR, GORGONZOLA, FONTINA, BACON .50 EA

BIG DINNER SALAD GRILLED STEAK * 28 OR SALMON * 24 GF

SIDES

GRILLED ASPARAGUS, SAUCE GRIBICHE 10

PAN ROASTED ROMAN CAULIFLOWER, SUGAR SNAP PEAS, TOMATO VINAIGRETTE 10 GF, VEG

BEEHIVE FRITES, SAGE & SEA SALT 10 CHEESE & GRAVY FRITES (POUTINE) 13

SCHMALTZ FRIED RICE 9.5 GF

GF = GLUTEN FRIENDLY

VEG= VEGETERIAN

BEEHIVE COCKTAILS

HI HO BOURBON, ALL SPICE DRAM, LIME, PINEAPPLE GOMME 11

LATE BLOOMER CUCUMBER VODKA, FRESH CILANTRO, LIME 12.5

QUEEN BEE TITO'S VODKA, ELDERFLOWER LIQUOR, FRESH GRAPEFRUIT, CHAMPAGNE 13.5

NO EXIT MILAGRO SILVER TEQUILA, LAVENDER, CREME DE VIOLETTE, LIME 12.5

KICK IN THE DAISY CHAMOMILE INFUSED GIN, FRESH GRAPEFRUIT, CHAMPAGNE 14.5

MELLOW YELLOW VANILLA GENEVER, CARPANO ANTICA, ORANGE BITTERS 14.5

CLOCKWORK MEZCAL, SZECHUAN PEPPERCORNS, APEROL, PASSIONFRUIT, BITTERS 13

SAX MANIAC RYE, MADEIRA BUAL, AMARO 11.5

Papa's Summer Liquor Cabinet

EL PRESIDENTE WHITE RUM, ORANGE CURACAO, VERMOUTH 12

MAI TAI DARK RUM, AMBER RUM, ORGEAT 12

HEMINGWAY DAIQUIRI WHITE RUM, GRAPEFRUIT, LIME, MARASCHINO 12

LOWER OCTANE COCKTAILS

ANGEL WATER SUZE LIQUEUR, LUSTU FINO JEREZ SHERRY, FRESH BLOOD ORANGE, MINT 9.5

STREET TALKER COCCHI AMERICANO, CYNAR, ISLAY SINGLE MALT 9

YO-YO PINEAU DES CHARENTES, LEMON, AGAVE, PEYCHAUD'S BITTERS 10

BEER ON TAP

12 OZ MUG OR 20 OZ MUG

BEEHIVE HONEY BREW 5.3%, MA 5.75 / 9

FOUNDERS CENTENNIAL IPA 7%, MI 6.5 / 10.75

BLANCHE DE BRUXELLES 4.5%, BELGIUM 7.25 / 11.5

FOOLPROOF, ROBUST PORTER 6.5%, RI 6.5 / 10.75

BEEHIVE CRANBERRY SOUR 5%, MA 8.5 (12 OZ)

HARPOON IPA 5.9%, MA 5.75 / 9

BEER BOTTLES

SAPPORO LIGHT 3.9%, JAPAN 5.75

GUINNESS 4.2%, IRELAND 7.5

BANTAM WUNDERKIND CIDER 6%, MA 8.5

FIRESTONE PIVO HOPPY PILS 5.3%, CA 7

MILLER HIGH LIFE 4.6%, WI 5

CLAUSTHALER NON ALC. 0.4%, GERMANY 5

Check out our sister restaurant in Harvard Square
for brunch, dinner, bar & live music