

HORS D'OEUVRES

LOCAL OYSTERS DU JOUR* 3.5 EACH GF

DEVILED EGGS, SPICED CARROT SLAW 11

CEVICHE, CHATHAM COD, CITRUS, THAI CHILI, CILANTRO, TARO CHIPS* 14.5 GF

HOUSEMADE RICOTTA, RHUBARB COMPOTE, GRILLED BREAD 12 VEG

MUSSELS MARINARA, WHITE WINE, TOMATO, TORN BASIL, CROSTINI 13.5

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

CRISPY CALAMARI, SHISHITO PEPPERS, AIOLI* 14.5

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

GREEN SALAD, SUGAR SNAPS, PEA GREENS, HEIRLOOM TOMATOES, CURRIED YOGURT 12 VEG, GF

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

MAINS

ZA'ATAR ROASTED CHICKEN, SMOKED CORN SALAD, PICKLED ONION, POTATO, LIME 25 GF

FARMSTAND VEGETABLE GRAIN BOWL, TOMATO VINAIGRETTE, FARRO, BLACK RICE 23 VEG

HOUSE MADE FAZZOLETTI PASTA, ASPARAGUS, PESTO, BURRATA 23 VEG

SWORDFISH, GRILLED BABY BEET SALAD, BEET GREENS, LEMON-DIJON VINAIGRETTE 26 GF

LAMB MOUSSAKA, EGGPLANT, TOMATO, FETA, POTATO, SPINACH 25

PAN SEARED SALMON, TOMATO JUS, ROMANESCO, FARRO, BLACK RICE 24

DUCK AU POIVRE, MUSTARD JUS, PICKLES, SCHMALTZ FRIED RICE * 29 GF

GRILLED HANGAR STEAK, HIERLOOM TOMATO-PANZANELLA SALAD, RICOTTA, BASIL * 29

BONE IN RIB EYE STEAK (18 OZ), CREAMED KALE, RED CHIMICHURRI * 45 GF

SANDWICHES & SALADS

CLASSIC NIÇOISE SALAD WITH SEARED AHI TUNA * 25 GF

BIG DINNER SALAD GRILLED STEAK * 29 OR SALMON * 24 GF

SHORT RIB, FARMHOUSE CHEDDAR & FONTINA GRILLED CHEESE 18

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

CHEDDAR, GORGONZOLA, FONTINA, BACON .50 EA

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

FOOLPROOF, ROBUST PORTER 6.5%, RI 6.5 / 10.75

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