



NOV 23, 2023

# THANKSGIVING *WITH THE BEEHIVE TWIST*

THREE COURSES \$89 PER PERSON

(10 & UNDER MENU \$25)

## PICK ME UPS

BLOODY MARY 16   KIR ROYALE 16   MIMOSA 16   PASSION FRUIT MIMOSA 17

PSL MARTINI 17

*VODKA, PUMPKIN SPICE SYRUP, ESPRESSO, BAILEYS*

BITTER APPLE SPRITZ 16

*APEROL, CIDER, SPARKLING WINE*

## STARTERS

CHOOSE ONE

LOBSTER & PUMPKIN BISQUE GF

CRISPY ARANCINI, MOZZARELLA, SHAVED TRUFFLE VG

HARVEST CHOPPED SALAD, SHERRY VINAIGRETTE, SHALLOTS, HERBS V

WHITE BEAN & SESAME DIP WITH VEGETABLE CRUDITÉ V

FALL-OFF-THE-BONE BABY BACK PORK RIBS GF

## ENTREES

CHOOSE ONE

ROASTED FREE RANGE TURKEY

*SOURDOUGH STUFFING, WHIPPED POTATOES,  
CHARRED BRUSSELS SPROUTS, APPLE-CRANBERRY COMPOTE  
SAGE & ROSEMARY GRAVY*

BEEF SHORT RIB GF

*SWEET POTATO PUREE, TRUMPET MUSHROOMS, PEARL ONIONS,  
BACON LARDONS, BORDELAISE SAUCE*

KING SALMON GF

*BLACK RICE & QUINOA PILAF, WILTED SPINACH, PARSLEY SAUCE*

WILD MUSHROOM & BLACK TRUFFLE RISOTTO

*VEGETARIAN OR VEGAN*

## DESSERT

CHOOSE ONE

APPLE CRUMBLE

CHOCOLATE CARAMEL PECAN SESAME TART

PUMPKIN SESAME TART

Before placing order, please inform server if a person in your party has a food allergy. † All Menu items may contain or come into contact with WHEAT, EGGS, SHELFISH, PEANUTS, TREE NUTS, and MILK. \*These items are served raw or undercooked, or contain (may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



## COCKTAILS

- QUEEN BEE** SKYY VODKA, ELDERFLOWER, GRAPEFRUIT, SPARKLING WINE 16  
**LA COSMICA** SPICY CHILI-INFUSED TEQUILA, PASSIONFRUIT, ORANGE, AGAVE, LIME 16  
**DISCO CLONE** GREYLOCK GIN, CREME DE VIOLETTE, MEYER LEMON, FEE FOAM 16  
**SWEET NUTHIN** MEZCAL, APEROL, LEMON, GINGER, AGAVE, ROSEMARY 16  
**LATEST FASHION** BOURBON, ORANGE MARMALADE, MARASCHINO LIQUEUR, BITTERS 16  
**GRAND PRIX** GREYLOCK GIN, COCCHI AMERICANO, DOLIN BLANC, ORANGE APEROL 16  
**TRANSISTOR** RITTENHOUSE RYE, GINGER, SAGE, BITTERS, CHERRY, LEMON 16  
**FINAL WARNING** RITTENHOUSE RYE, CYNAR, CHERRY HEERING 16

## BEER ON TAP

- JACK'S ABBY "HOUSE LAGER" 5.2%, MA 9.5  
HARPOON IPA 5.9%, MA 9  
ALLAGASH WHITE 5.2%, ME 10  
PERONI PREMIUM PILSNER 5.0% ITALY 10  
MAINE BEER CO. LUNCH IPA 7% ME 14  
CLOWN SHOES 'RAINBOWS ARE REAL' HAZY IPA 6.9% MA 10

## BEER BOTTLES & CANS

- TOPPLING GOLIATH "PSEUDO SUE" 6.8% IA 10  
GUINNESS 4.2% IRELAND 9  
HEINEKEN LIGHT 3.3% HOLLAND 8  
LAWSON'S FINEST LIQUIDS SIP OF SUNSHINE IPA 8% 16OZ 12  
ZERO GRAVITY LITTLE WOLF 4.7% VT 10  
BELL'S "TWO HEARTED ALE" 7% MI 11  
MILLER HIGH LIFE 4.6%, WI 7.5  
STOWE CIDER, TIPS UP 6.5% VT 10

## BUBBLY BY THE GLASS

- DOMAINE CHANDON BRUT ROSE, CA (SPLIT 187 ML) 21  
MOET & CHANDON BRUT IMPERIAL, CHAMPAGNE FR (SPLIT 187ML) 28  
DOMAINE CHANDON, BRUT RESERVE, CA (SPLIT 187 ML) 20

## WHITE WINE

GLASS / CARAFE

- SAUVIGNON BLANC** GIESEN 2021, MARLBOROUGH, NEW ZEALAND 14.50 / 30  
**PINOT GRIGIO** GAIERHOF 2021, TRENTO, ITALY 14.50 / 30  
**CHARDONNAY** KUNDE FAMILY WINERY 2021, SONOMA VALLEY 16 / 34  
**CHABLIS** DOMAINE JEAN-MARC BROCARD "ST. CLAIRE" 2022, BURGUNDY 19 / 40

## ROSE WINE

GLASS / CARAFE

- CABERNET FRANC/MERLOT/CAB. SAUV.** BEDELL CELLARS, NORTH FORK L.I. 16 / 34

## RED WINE

GLASS / CARAFE

- NEBBIOLO** PERTINACE 2017, LANGHE, PIEDMONT, ITALY 16 / 34  
**MALBEC/MERLOT** CHATEAU LES HAUTS D'AGLAN 2015, CAHORS, FRANCE 16 / 34  
**PINOT NOIR** VIGNOBLE DAMPT "CHEVALIER D'EON" 2018, BURGUNDY 16 / 34  
**CABERNET SAUVIGNON** ROUTESTOCK, "ROUTE 29" 2017, NAPA VALLEY, CA 17 / 38