



QUEEN BEE BRUNCH

3 COURSE PRIX FIXE \$79
KIDS MENU FOR 10 & UNDER \$24

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

1

PASTRIES FOR THE TABLE VG

2

SPRING PEA SOUP

CRÈME FRAICHE, LOBSTER, PRESERVED LEMON GF

SESAME & WHITE BEAN DIP

PIQUILLO PEPPER, CHARRED FLATBREAD VG

SMOKED SALMON RILLETTES (SPREAD)

CORNICHON, WHOLE WHEAT TOAST POINTS

BABY BACK RIBS

FALL-OFF-THE-BONE GF

BABY BEET & FRISEE LETTUCE SALAD

ENDIVE, APPLE, BLUE CHEESE, WALNUTS, BALSAMIC VG GF

3

BAKED FRENCH TOAST

MAPLE BUTTER, FRESH BERRIES, MAPLE SYRUP VG
WITH OR WITHOUT BACON

TRUFFLED SCRAMBLED EGGS

SHAVED ASPARAGUS, CRIPY POTATOES, TOAST VG
WITH OR WITHOUT BACON

EGGS SHAKSHUKA

POACHED EGGS, NORTH AFRICAN TOMATO SAUCE, POLENTA VG
WITH OR WITHOUT ROASTED LAMB

TRUFFLED EGGS BENEDICT

LOBSTER +5 / SPIRAL HAM / SPINACH, ZUCCHINI & BLACK TRUFFLE

BEEF SHORT RIB HASH

PEPPERS, ONIONS, CRISPY HEIRLOOM POTATOES, FRIED EGG

GRAIN BOWL

TOMATO, AVOCADO, BROCCOLI RABE, RED PEPPER, BLACK RICE, RED QUINOA V GF
WITH GRILLED SALMON, GRILLED TUNA, CHICKEN OR POACHED EGGS

BEEF TENDERLOIN +10

CRISPY POTATOES, ASPARAGUS, TRUFFLED BEARNAISE GF

GF = GLUTEN FRIENDLY VG = VEGETARIAN V = VEGAN
CERTAIN DISHES CAN BE PREPARED GF, V & VG

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.

THE BEEHIVE

COCKTAILS

QUEEN BEE SKYY VODKA, ELDERFLOWER, GRAPEFRUIT, SPARKLING WINE 16

LA COSMICA SPICY CHILI-INFUSED TEQUILA, PASSIONFRUIT, ORANGE, AGAVE, LIME 16

BIRDS OF A FEATHER GREYLOCK GIN, CREME DE VIOLETTE, LUXARDO MARASCHINO 16

SWEET NUTHIN MEZCAL, APEROL, LEMON, GINGER, AGAVE, ROSEMARY 16

VELVET ELVIS BOURBON, APPLE JACK, COCONUT, LIME 16

TRANSISTOR WILD TURKEY RYE, GINGER, SAGE, BITTERS, CHERRY, LEMON 16

BBM TEQUILA, BERRY BASIL SYRUP, LIME, ORANGE 16

NON-ALCOHOL COCKTAILS

OM SPRITZ BASIL BERRY MIX, LIME, ORANGE MANGO SPRITZ 12

REVIVER CUCUMBER, PEAR, LIME, SODA 12

LEMONCELLO N/A 12

BEER ON TAP

JACK'S ABBY "EXTRA LAYER" WINTER FEST LAGER 6%, MA 10

JACK'S ABBY "HOUSE LAGER" 5.2%, MA 9.5

MAINE BEER CO. LUNCH IPA 7% ME 14

HARPOON IPA 5.9%, MA 9

PERONI PREMIUM PILSNER 5.0% ITALY 10

NIGHTSHIFT WHIRLPOOL NEIPA 4.9% MA 9

BLOODY MARY 16

KIR ROYALE 16 MIMOSA 16

PASSION FRUIT MIMOSA 17

BEER BOTTLES & CANS

ALLAGASH WHITE 5.2% MAINE 10

GUINNESS 4.2% IRELAND 9

WORMTOWN DON'T WORRY IPA 6.7% 10

VICTORY SOUR MONKEY TRIPLE IPA 9.5% PA 12

ATHLETIC BREWING, UPSIDE DAWN 0% CT 7

FIDDLEHEAD IPA 6.2% VT 10

HERO 95 LAGER 4% BOSTON 8

MILLER HIGH LIFE 4.6%, WI 7.5

DOWNEAST UNFILTERED CIDER 5.1% MA 9

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, TRENTINO, 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

NEGROAMARO TORMARESCA CALAFURIA, PUGLIA, ITALY 16 / 34

GRENACHE CHATEAU MIRAVAL STUDIO, PROVENCE, FRANCE 15 / 32

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 JUSTIN, 2021, PASO ROBLES, CA 17 / 38