

BREAD N' BUTTER 4 ARTISANAL SOURDOUGH, SEA SALT, HONEY BUTTER
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HORS D'OEUVRES

LOCAL OYSTERS DU JOUR * 1/2 DOZEN 🍷 19 DOZEN 🍷 38 GF

DEILED EGGS, BACON, SPICED CARROT SLAW 11 GF

FALL-OFF-THE-BONE' BABY BACK PORK RIBS 16

SCALLOP CRUDO, FENNEL, CELERY, RADISH, TOBIKO, CHERMOULA 16 GF

BACON WRAPPED SHRIMP, PEACH BBQ SAUCE, VIETNAMESE SLAW 18 GF

ROASTED BRUSSEL SPROUTS, GUANCIALE, DATES & HARISSA 11 GF

CRISPY BBQ VERMONT CHEDDAR, HOUSE RANCH DRESSING 12

BEEHIVE SALAD, FINGERLINGS, PIQUILLOS, OLIVES, CHICKPEAS, TOMATO, DILL- MUSTARD VINAIGRETTE 12.5 VEG GF

CRISPY CALAMARI, ZUCCHINI, PICKLED GREEN BEANS, SHISHITO PEPPERS, AIOLI* 14.5

MAINS

ATLANTIC SALMON, FARRO, POMEGRANATE, MAITAKE MUSHROOM, PISTACHIO, BROWN BUTTER * 26

MIXED FALL VEGETABLE CURRY, VADOUVAN SPICE, BLACK LENTILS, RAITA 24 VEG GF

BRAISED BEEF CHEEK GNOCCHI, PEARL ONIONS, TOMATO, HORSERADISH GREMOLATA, PECORINO 26

HALF CHICKEN, CARROT PUREE, BOK CHOY, RAINBOW CARROTS, OLIVES, PEANUT AILLADE 27 GF

BRAISED LAMB NECK, SWEET POTATO TAHINI HUMMUS, MARINATED KALE, PARMESAN 29 GF

ATLANTIC HALIBUT, BLACK GARLIC AIOLI, FINGERLINGS, PEA GREENS, MOJO ROJO 29 GF

BEEHIVE ROYAL CHEESEBURGER, BACON, THOUSAND ISLAND, THE WORKS * 19

GRILLED SKIRT STEAK, BASIL BUTTERMILK MASH, BROCCOLINI, PEPPERCORN JUS* 29 GF

BIG DINNER SALAD GRILLED STEAK* 29 OR SALMON* 25 GF

SIDES

BUTTERMILK MASH, BASIL, CONFIT GARLIC 9 VEG

BEEHIVE FRITES, SAGE & SEA SALT 10 VEG

GF = GLUTEN FRIENDLY

VEG= VEGETARIAN

18% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 6 OR MORE

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

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.