Pick Me Ups

BLOODY MARY 11  KIR ROYALE 13.5  MIMOSA 11

BELLIINI BAR 12.5
DOMAINE CHANDON BRUT WITH YOUR CHOICE OF FRUIT PUREE
BLOOD ORANGE, PASSION FRUIT, APRICOT “BELLIINI”

HORS D’OEUVRES

COFFEE CAKE DU JOUR WITH HONEY BUTTER 9.5 VEG
FALL-OFF-THE-BONE’ BABY BACK RIBS 16.5
CRISPY CALAMARI, ZUCCHINI, PICKLED GREEN BEANS, SHISHITO PEPPERS, AIOLI *15
SPRING SALAD, PEA LEAVES, ASPARAGUS, GOAT CHEESE, PICKLED RHUBARB, SHERRY SHALLOT VINAIGRETTE 14 VEG GF
LOCAL OYSTERS DU JOUR * 1/2 DOZEN 19  DOZEN 38 GF

MAINS

EGGS SHAKSHUKA 15 VEG
POACHED EGGS, NORTH AFRICAN-STYLE TOMATO SAUCE, POLENTA, TOAST * MERGUEZ SPICED LAMB +3
BLUEBERRY & RICOTTA PANCAKES, CREME CHANTILLY 15 VEG
AVOCADO TOAST, ROASTED BEETS, POMEGRANATE, JALAPEÑO PESTO, FRIED EGG *16 VEG
BRAISED PORK SHOULDER POUTINE, HOME FRIES, CHEDDAR, PORK GRAVY, POACHED EGGS *16.5
LAMB BURGER, WHIPPED FETA, HARISSA, TZATZIKI, CUCUMBER, RED ONION 19
BEEHIVE ROYAL CHEESEBURGER, BACON, THOUSAND ISLAND, THE WORKS *19
SKIRT STEAK & EGGS, FRIED EGGS, HOME FRIES, CARAMELIZED ONIONS *22
SMOKED SALMON TOAST, SOURDOUGH, WHIPPED CHIVE & DILL CREAM CHEESE, EGG SALAD, TOBIKO *17

THE BENEDICTS

COUNTRY HAM, POACHED EGGS, ENGLISH MUFFIN, KALE PESTO, HOLLANDAISE *16
SHORT RIB, POACHED EGGS, ENGLISH MUFFIN, HOLLANDAISE *17.5

BIG GRAIN BOWL
QUINOA, FARRO, FARM YOGURT, SPRING VEGETABLES, PEPITAS* VEG
POACHED EGGS 17  CHICKEN 18  SALMON *21  STEAK *22

SIDES

BACON 5
SEASONAL FRUIT CUP 8
FRITES WITH SAGE & SEA SALT 10

BEEHIVE PANCAKES 10

20% 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.

Join us at our sister in Harvard Square!
WHITE WINE

MUSCAT & GEWURZTRAMINER
GRAMONA, “GESSAMI” 2016, PENEDES, SPAIN 12 / 27

SAUVIGNON BLANC
TAFT STREET WINERY 2017, RUSSIAN RIVER VALLEY, CA 12.5 / 28

PINOT GRIGIO
ITALO CESCON 2017, FRIULI GRAVE, VENETO, ITALY 10.5 / 24

GROS MANSENG
DOMAINE CAUHAPÉ, ‘CHANTS DES VIGNES’ 2015, JURANÇON, FRANCE 11 / 25

CHARDONNAY
POPPY 2016, SANTA LUCIA HIGHLANDS, CA 12.5 / 28

ROSÉ WINE

CHÂTEAU PIGOUDET “PREMIÈRE ROSÉ” 2018, COTEAUX D’AIX, FRANCE 12 / 27

RED WINE

CABERNET SAUVIGNON
VINA MAITIA, “ROTO” 2018, CENTRAL VALLEY, CHILE 12 / 27

PINOT NOIR
DAMPT FRERES, “BOURGOGNE ROUGE” 2016, BURGUNDY, FRANCE 13.5 / 30

ZINFANDEL
FLYING CLOUD 2016, PASO ROBLES, CA 12.5 / 28

CABERNET FRANC
ANTHONY ROAD WINERY, ‘DEVONIAN’ 2016, SENeca LAKES, NY 12 / 27

BEVERAGES

JUICE 4 (ORANGE, GRAPEFRUIT, APPLE, TOMATO) POT OF TEA 4.75 MILK 3

COFFEE 3.05 ESPRESSO 3.95 CAPPuccino 4.70 LATTE 4.95

BEEHIVE COCKTAILS

RISE ‘N SHINE MILAGRO, TRIPLE SEC, LIME, BLOOD ORANGE, FRESNO, BASIL 12

MILk MONEY SKYY VANILLA, KAH LUA, ESPRESSO, NUTELLA MILK, COCOA PEBBLES 12

QUEEN BEE SKYY VODKA, ELDERFLOWER, GRAPEFRUIT, SPARKLING WINE 13.5

MULE INTENTIONS LEBLON CACHAÇA, LIME, MINT, TAMARIND, GINGER BEER 13

TOTAL SPRITZ CcCHI AMERICANo, LEMON, BASIL, ANGOSTURA BITTERS, CHANDON 13

FIGHT THE SOUR CALVADOS, AMARETTO, APRICOT PUREE, LEMON 12

KEY LIME PIE KAFFIR LIME VODKA, SKYY VANILLA, LIME, CREAM OF COCONUT 12.5

BUBBLY BY THE GLASS

MOET & CHANDON IMPERIAL (SPLIT 187 ML) 22

DOMAINE CHANDON, BRUT RESERVE, CA (SPLIT 187 ML) 16

DOMAINE CHANDON ROSE, CA (SPLIT 187 ML) 16

BUBBLY COCKTAILS 13.5

VIOLETTE CREME DE VIOLETTE BITTER TRUTH APEROL, ELDERFLOWER LIQUEUR

BEER BOTTLES & CANS

HEINEKEN LIGHT 3.3%, HOLLAND 5.5

GUINNESS 4.2%, IRELAND 8

MILLER HIGH LIFE 4.6%, WI 5.5

VELTINS PILSNER 4.8%, GERMANY 8.5

ZERO GRAVITY “LITTLE WOLF” 5.2%, VT 7

HITACHINO NEST WHITE ALE 5.5%, JAPAN 12

STORMALONG “RED SKIES AT NIGHT” CIDER 5.8%, MA 8.5

TOPPLING GOLIATH “PSEUDO SUE” 6.8%, IA 9

MYSTIC “VOLTAge” IPA 7%, MA 9

BELL’S “TWO HEARTED ALE” 7%, MI 9

BEER ON TAP

HARPOON IPA 5.9%, MA 8

JACK’S ABBY “HOUSE LAGER” 5.2%, MA 8

NIGHT SHIFT BREWING “WHIRLPOOL” 4.5%, MA 11

MELVIN BREWING “KILLER BEES” BLONDE ALE 5%, WY 9

ALLAGASH WHITE 5.2%, ME 9

SPRINGDALE “CASEY’S BEET BEER” GOLDEN SOUR 6.2%, MA 13 (10 OZ)

WHITE WINE