



dinner

BREAD N' BUTTER 4
ARTISANAL SOURDOUGH, SEA SALT,
WHIPPED BUTTER

HORS D'OEUVRES

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

DEVILED EGGS, BACON, SPICED CARROT SLAW 11 GF

EGGPLANT CAPONATA WITH GRILLED SHRIMP 13 GF WITH PICKLED VEGGIES 8 VEG

FALL-OFF-THE-BONE' BABY BACK PORK RIBS 16.5

HOUSE SMOKED BLUE FISH, POTATO CHIPS, ALEPPO PEPPER, CORNICHONS 12 GF

WHIPPED RICOTTA, RUNNER BEANS, GREEN OLIVE TAPENADE, BAKED PITA 12 VEG GF W/O BREAD

SUMMER SALAD, PEA LEAVES, ASPARAGUS, GOAT CHEESE, PICKLED PEACHES, SHALLOT VINAIGRETTE 14 VEG GF

CRISPY CALAMARI, ZUCCHINI, PICKLED GREEN BEANS, SHISHITO PEPPERS, AIOLI* 16

TUNA TARTARE, AVOCADO, CRISPY WILD RICE, ALMONDS, HARISSA VINAIGRETTE * 17.5 GF

DUCK MEATBALLS, BRISKET, ROASTED TOMATO & PEQUILLO PUREE, FENNEL YOGURT, CROSTINI 16.5

MAINS

VEGAN GRAIN BOWL, FARRO, QUINOA, GRILLED MARKET VEGETABLES, SWISS CHARD 24 VEG

ROASTED ALL NATURAL 1/2 CHICKEN, WARM GRAIN SALAD, SWISS CHARD, LEMON JUS 28

SUMMER EGGPLANT PARMESAN, POMODORO SAUCE, PARMESAN FONDUE 24 VEG

GRILLED CHATHAM SWORDFISH, CORN SUCCOTASH, PIRI-PIRI SAUCE* 32 GF

ATLANTIC SALMON, BLACK RICE, ROASTED CAULIFLOWER, WALNUT-CAPER SALSA VERDE * 27 GF

BABY BACK RIB DINNER, POTATO SALAD, MARINATED CUCUMBERS 26

BRAISED BEEF SHORT RIB, HORSERADISH MASH, PEARL ONIONS, FORAGED MUSHROOMS, RED WINE JUS 32

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

GRILLED SKIRT STEAK FRITES, SMASHED CUCUMBER SALAD, SALSA ROSSO* 31 GF

BIG DINNER SALAD GRILLED STEAK* 29 OR SALMON* 25 GF W/O GRAINS

SIDES

BEEHIVE FRITES, SAGE & SEA SALT 10 VEG

GRILLED ASPARAGUS, PARMESAN, CITRUS GREMOLATA 11 VEG

Join us at our sister
in Harvard Square



GF = GLUTEN FRIENDLY † VEG= VEGETARIAN

20% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 6 OR MORE

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, 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.

BEEHIVE COCKTAILS

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

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

WAITIKI PINEAPPLE INFUSED RUM, CRÈME DE PÊCHE, LIME, OJ, TIKI BITTERS, CHERRY HEERING 14

VIOLETTE CREME DE VIOLETTE, SPARKLING WINE 13.5

BIGWIG BOURBON, CREME DE CASSIS, LEMON, BITTERS 12

BIRDS EYE HOUSE INFUSED THAI CHILI MEZCAL, LIME, PINEAPPLE 13.5

THE LOBOTANY GREYLOCK GIN, COCCHI AMERICANO, LEMON, BASIL 13

SCARLET MACAW MILAGRO SILVER, APEROL, LIME, MANGO 13.5

RHUBARBARA ANN WEST CORK, HOUSE RHUBARB SHRUB, STRAWBERRY BITTERS, LIME, SODA 12.5

BITTER TRUTH SPARKLING WINE, APEROL, ELDERFLOWER LIQUEUR 13.5

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
MYSTIC "VOLTAGE" IPA 7%, MA	9
STORMALONG "RED SKIES AT NIGHT" CIDER 5.8%, MA	8.5
TOPPLING GOLIATH "PSEUDO SUE" 6.8%, IA	9
BELL'S "TWO HEARTED ALE" 7%, MI	9

BEER ON TAP

	16 OZ
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
WASH ASHORE BEER CO. "BUDDHA" PALE ALE 5%, MA	11

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

WHITE WINE

	GLASS / CARAFE
<u>GRUNER VELTLINER</u> WINZER KREMS, KREMSTAL 2017 "SANDGRUBE 13", AUSTRIA	10.5 / 24
<u>SAUVIGNON BLANC</u> TAFT STREET WINERY 2017, RUSSIAN RIVER VALLEY, CA	12.5 / 28
<u>PINOT GRIGIO</u> ITALO CESCO 2017, FRIULI GRAVE, VENETO, ITALY	10.5 / 24
<u>GROS MANSENG</u> DOMAINE CAUHAPÉ, 'CHANTS DES VIGNES' 2015, JURANÇON, FRANCE	11 / 25
<u>CHARDONNAY</u> POPPY 2016, SANTA LUCIA HIGHLANDS, CA	12.5 / 28

ROSÉ WINE

<u>GRENADE BLEND</u> CHÂTEAU PIGOUDET "PREMIÈRE ROSÉ" 2018, COTEAUX D'AIX, FRANCE	12 / 27
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RED WINE

<u>CABERNET SAUVIGNON</u> VINA MAITIA, "ROTO" 2018, CENTRAL VALLEY, CHILE	12 / 27
<u>PINOT NOIR</u> J. MOURAT, "MOULIN BLANC" 2018, LOIRE VALLEY, FRANCE	13.5 / 30
<u>MALBEC</u> CHATEAU COMBEL LA-SERRE, "CAHORS" 2016, SOUTH WEST, FR	12 / 27