

# Appetizers

Fall-off-the-Bone<sup>01</sup> Baby Back Ribs—13  
Grilled Kale Caesar Salad—9  
Crispy Calamari, Lemon Aioli, Pomodoro—12  
Steamed Mussels<sup>†</sup> with Lager, Tomato & Old Bay—15  
Beef Carpaccio, Apple Slaw with Walnuts & Blue Cheese—12  
Grilled Octopus Salad, Lemon, Olive Oil, Oregano—12  
Moroccan Cigars (Lamb-Filled Phyllo Springrolls)—10.5  
Spinach, Artichoke & Ricotta Salata Flatbread Pizza—12  
Fresh Mozzarella, Crumbled Sausage & Hot Pepper Flatbread Pizza—12  
Truffled Potato & Cheese Pierogies, Caramelized Onions, Sour Cream—10.5  
Bibb Lettuce Salad, Pickled Veggies, Olives, Red Wine Vinaigrette—10 w/ Serrano Ham<sup>02</sup>—14  
Mezze Platter Deluxe, Hummus, Salads, Olives, Pickles & More<sup>03</sup>—19

# Seafood Bar

Oysters du Jour—2.5 ea.  
Jumbo Shrimp Cocktail—3 ea.  
Tuna Tartare, Capers, Cornichons—14  
Raw Bar Platters—40 (2pp) / 80 (4pp) / 110 (6pp)<sup>04</sup>

# Mains<sup>05</sup>

Chicken Tikka Masala, Yogurt Tomato Sauce, Lemony Red Lentils, Warm Pita<sup>06</sup>—23  
Grilled Salmon, Porcini Lobster Sauce, Braised Sunchokes, Turnips, Sugar Snaps—23.5  
Moroccan Couscous with Chicken & Lamb—23 ...or Vegetarian—21  
Seared Duck Breast, Plum Sauce, Pan-Fried Rice, Roasted Grapes—25  
Grilled Lamb Chops, Orzo Pilaf, Smoked Eggplant, Cucumber Yogurt Tzatziki—27  
Broiled Lemon Sole, Parsley, Capers & Italian Cauliflower—24  
Grilled Porterhouse Pork Chop, Apple Cider Jus, Whipped Potatoes, Carrot & Parsnip Frites 24  
Pan Roasted Scituate Scallops, Paella Rice, Artichokes & Peas—26  
Artichoke & Mushroom Crusted Filet Mignon, Potato Gnocchi, Red Wine Reduction—33  
Blackened NY Strip Steak<sup>†</sup> Frites with Peppercorn Jus—29

# Sandwiches & Dinner Salads

Big Dinner Salad<sup>07</sup> with...  
Skirt Steak<sup>†</sup>—25  
Organic Chicken—19  
Grilled Salmon—22  
Short Rib, Farmhouse Cheddar & Fontina Grilled Cheese—15  
The Beehive Prime Burger<sup>†,08</sup> Frites & Slaw—15 w/ Cheddar, Gorgonzola, Fontina, Bacon—.5 ea.

# Sides

Sauteed Sugar Snap Peas—6  
Curried Cauliflower with Harissa<sup>09</sup>—6  
Sauteed Kale & Chard—6  
Beehive Frites, Sage & Sea Salt—9  
Cheese & Gravy Frites (Poutine)—10.5

## Notes on “01”—

<sup>01</sup> A slow cook, the result from time spent: meat dangling from bone to swan dive into mouth. Breathe and pause; you owe it to the pig.  
<sup>02</sup> Without a doubt.  
<sup>03</sup> The unknown, waiting for you, in pursuit of the proximal senses as they, without permission, internalize the external.  
<sup>04</sup> A feast! Six ways towards maintaining some semblance of control over near-drooling mouths.  
<sup>05</sup> Just arrived, a traveler bounds without direction, filled with inextinguishable drive and awe, until feet weigh heavy and head and stomach spin for they can’t remember the last time they slept, or ate for that matter, and now flung back, near stumbling with exhaustion, the hunger pangs screaming for acknowledgement, but the traveler, now lost, finds themselves surrounded by, assaulted by, teased by the discomfort food, and so they must decide to taste, participate, and venture, or anxiously search on for the edible familiar.  
<sup>06</sup> Cozy, anyplace utensil to spread, corral, soak and ingest, like when the meat dampens the brioche roll just enough. That texture, that flavor, good lord.  
<sup>07</sup> Big to share, making room for the trying, with great gratitude, of more. So why not opt for an unfamiliar? Speak its name from another place, in another tongue. Place yourself in hungry dependence on another.  
<sup>08</sup> From this house, from the bees. Your//e home, so relax to practice a choreography of the olfactory, haptic and flavorful.  
<sup>09</sup> To learn from the gut: “Rasa is flavor, taste, the sensation one gets when food is perceived, brought within reach, touched, taken into the mouth, chewed, mixed, savored and swallowed. The eyes and ears perceive the food on its way—the presentation of the dishes, the sizzling. At the same time, or very shortly after, the nose gets involved. The mouth waters in anticipation.” Schechner in THE SENSES IN PERFORMANCE (2007), Banes & Lepecki (Eds.).

<sup>†</sup> Cooked to order; May be raw; Increased risk of foodborne illness.

Parties of six or more will incur an automatic 18% gratuity.

# Cocktails

- Valentino Martini (Vodka, Blood Orange, Passion Fruit)—11
- Olde Orchard Cocktail (Gosling’s Dark Rum, Apple Cider, Cinnamon Syrup, Hard Cider)—11
- Cranberry Mojito (Kilo Kai Rum, Drunken Cranberries, Fresh Mint)—11
- Flying Dutchman Martini (Bols Genever Gin,<sup>10</sup> Lillet Blanc, Maraschino Liqueur, Aperol, Champagne)—12
- Beehive Julep (Don Q Rum, Clement Creole Shrub Liqueur, Orange, Lime, Mint)—11
- Pink Flamingo (Citron Vodka, Luxardo Maraschino Liqueur, White Cranberry, Pomegranate)—11
- Honey Highball (Jack Daniels Honey, Sour, Orange Bitters, Splash of Ginger Ale)—10.5
- Apparatus (Dewar’s, Lychee Infused Cognac, Lemon)—12
- El Mariachi Margarita (Tequila, Agave Nectar, Lime)—11

# Beers & Beer

- BOTTLES...
- Sam Adam’s Light—5
- Miller High Life—4.5
- Guinness (16-oz.)—7
- Red Stripe—5
- Tyskie Lager, Poland (16-oz.)—7
- Efes Pilsner (Turkey)—5
- Clausthaler (Non-Alcoholic)—4.5
- ON TAP, 12-oz. Mug / 20-oz. Mug...
- Beehive Honey Brew<sup>11</sup>—5 / 7.75
- Peroni—5 / 7.75
- Harpoon IPA—5 / 7.75
- Pretty Things ‘Baby Tree’ 4x Brewed<sup>12</sup> with Plums—7 / 9.75
- Long Trail Ale—5 / 7.75
- Fisherman’s Brew Amber Lager—5 / 7.75

Sangria—G. 8.5

# Bubbly Cocktails

- Beelini (Apricot Nectar)—11.5
- Violette (Creme de Violette)—11.5
- Tokyo Rose (Lychee Infused Cognac, Peach Liquor)—11.5
- Rhubarb Spritz (Aperol, Rhubarb, Strawberry, Lemon)—11.5
- Bjork (Angostura Bitters<sup>13</sup>, Sugar Cube<sup>14</sup>)—11.5
- Kir Royale (Domaine Sathenay Cassis)—11.5
- Persian Kitty (Pomegranate, Ginger Liquor)—11.5
- Sure Thing (Calvados, St. Germain)—11.5

# Bubbly, 1/2 Glass<sup>15</sup>

- GH Mumm, Cordon Rouge (Split 187 ml.)—18
- Domaine Chandon, Brut Reserve, CA (Split 187 ml.)—11
- Domaine Chandon Rose, CA (Split 187 ml.)—11

# Wines, W. & R.

- WHITE...
- Taft Street Winery, Chardonnay ’09, Russian River, CA Chardonnay (Full Body, Oaky)—G. 11.5 / Carafe 26
- Lagar De Besado, “Albarino” ’09, Rias Baxias, Spain Albarino (Light Body, Fruity, Refreshing)—G. 10 / Carafe 23
- Casa Santos-Lima, “Palha Canas” ’09, Estremadura, Portugal Fernao Pires, Arinto, Vital (Full Body Spicy)—G. 9 / Carafe 21
- Clos St. Thomas, “Les Gourmets Blanc” ’08, Bekaa Valley, Lebanon Sauvignon Blanc (Medium Body, Fruity, Dry)—G. 8.5 / Carafe 20
- Telavi Winery, “Marani” ’07, Kakheti Region, Rep. of Georgia Mtsvane (Light Body, Fruity)—G. 8 / Carafe 19
- RED...
- Bodegas F, De Arcaya, “Alate” ’06, Los Arcos, Navarra, Spain Tempranillo (Medium Body, Rich, Spicy)—G. 11 / Carafe<sup>16</sup> 25
- Bodega Dante Robino, Malbec ’09, Mendoza, Argentina Malbec (Medium Body, Rich, Spicy)—G. 10.5 / Carafe 24
- 14 Hands Winery ’08, Paterson Valley, Washington State Cabernet Sauvignon (Medium Body, Fruity)—G. 9 / Carafe 21
- Saint Claire, “Vicar’s Choice” ’08, Marlborough, New Zealand Pinot Noir (Medium Body, Dry, Floral)—G. 10.5 / Carafe 24
- Vina Casa Tamaya, Carmenere ’09, Limari Valley, Chile Carmenere (Full Body, Fruity, Juice)—G. 9.5 / Carafe 22

## Notes on “02”—

<sup>10</sup> Het is zo lekker dat je jouw moder voor een gezouten ei aanziet!

<sup>11</sup> Sweet nectary quench for parched lips, longing for home.

<sup>12</sup> Tasty quadruple fermentation (higher alcohol content) as platform for finding that sway for the sensory (of the senses) and the sensual (pleasure from the sensory); smiling at the person you otherwise wouldn’t have.

<sup>13</sup> You don’t know that you want them, but when they’re there, they’re there. And when they’re missing, something is missing.

<sup>14</sup> “Eating well is about submission. It’s about giving up all vestiges of control. About entrusting your fate entirely to someone else. It’s about turning off the mean, manipulative, calculating and shrewd person inside you and slipping heedlessly into a new experience as if it were a warm bath.” Bourdain from THE NASTY BITS (2007).

<sup>15</sup> Motility, or movement of carbonation: frenetic and optimistic shuffling towards the exploratory!

<sup>16</sup> Sharing made easier with more generous amounts, more milliliters and glasses and...