



The history of Beehive Augusta Tavern mirrors that of Augusta—and the nation. Our building was constructed in 1796 on land granted to a veteran of the Revolutionary War. Over the decades, the building has been a private residence, a general store, and a pharmacy. It was also the office for the ferry to Boudes Landing, which you can still take or just watch from our windows today. During the Battle of Augusta in 1862, when townspeople fought hand-to-hand and house-to-house to keep Confederate troops from crossing the Ohio, the building was set on fire.

After the Great Flood of 1937, when towns along the Ohio were inundated in the midst of The Great Depression, our building, like all the row-houses on our block, fell into disrepair and continued to deteriorate for decades. In the early 1970s, visionary Augustans saved the row-houses from demolition and succeeded in listing them on the National Registry of Historic Sites, launching a Riverside Drive renaissance.

In 1985, local resident, Cuban native, and classically trained opera singer Luciano “Sean” Moral bought the building and renovated it to house the first incarnation of The Beehive, thriving as a beloved institution for more than 25 years. In 2017, neighborhood residents Lance and Lalani Bates, who have long standing family ties in Augusta, bought the building and renovated it to bring a new life to the Beehive. They invite you to partake in our journey and become a part of history.

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 BEE BITES  
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CHARCUTERIE	SMALL   18 LARGE   28	SPINACH ARTICHOKE DIP	14
assorted meats, cheeses, fruits, nuts, jams + crackers		rustic artichoke + spinach, jalapeno, torched brie cheese, truffle tortilla chips	
FRIED GREEN TOMATOES	11	ARANCINI	15
served with house made bourbon remoulade		panko bread crumbs, risotto, parmesan cheese, sundried tomato aioli	
STUFFED MUSHROOMS	14	SHRIMP COCKTAIL	18
wild caught crab claw, green onions, cream cheese, mozzarella cheese		jumbo shrimp, housemade cocktail sauce, lemon wedge	

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 SALADS  
 side 7 | entree 14  
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CAESAR	BEEHIVE	BERRY
parmesan, buttered texas toast croutons, anchovies, caesar dressing	tomatoes, cucumber, carrot, red onion, choice of dressing	seasonal berries, goat cheese, bee pollen, goat cheese, berry poppy seed dressing

HOUSE MADE DRESSINGS

ranch | balsamic | caesar | bleu cheese | honey mustard | berry poppy seed

PROTEIN ADDITIONS

chicken 8 | shrimp 11 | steak 15 | salmon 11 | scallops 21

BEEHIVE SPECIALTIES

BRAISED SHORT RIB 37  
brown sugar + bourbon braised short rib, garlic mashed potatoes + one side

CHICKEN PESTO PASTA 27  
chicken milanese, linguine, basil pesto, blistered tomatoes, parmesan

BOURBON CARBONARA 27  
linguine, carbonara sauce, bourbon mushrooms, black pepper bacon

GOURMET BURGER 24  
harvarti cheese, portabello mushroom cap, shallot jam + fries

PAN SEARED SCALLOPS 47  
jumbo sea scallops, sundried tomato risotto + one side

AIRLINE CHICKEN 28  
pan fried chicken, garlic mashed potatoes + one side

ELEVATE YOUR PLATE

\$5 unlimited toppings

onions | mushrooms | bearnaise | bleu cheese butter | bourbon bordelaise chicken 8 | shrimp 11 | steak 15 | salmon 11 | scallops 21 |

OFF THE GRILL

served with choice of two sides

12 OZ RIBEYE	41
12 OZ NEW YORK STRIP	47
8 OZ FILET MIGNON	51
BOURBON SALMON	29
BONE IN PORK CHOP	33

SIDES

| honey bourbon brussels | honey butter carrots | mac n' cheese | grilled asparagus | garlic mashed potatoes |  
| roasted parmesan potatoes | mushroom risotto | braised greens |

DESSERTS

10

CREME BRULEE  
vanilla custard, caramelized sugar, fresh berries

HONEY PIE  
honey custard, cookie oatmeal crust, bourbon caramel, praline pecans, vanilla bean ice cream

CHOCOLATE TORTE  
three layer chocolate cake, chocolate ganache, raspberry coulis, whipped cream

