



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.

## BEE BITES

### CHARCUTERIE

assorted meats, cheeses, fruits, nuts, jams + crackers

SMALL | 18  
LARGE | 28

FRIED GREEN TOMATOES II  
served with house made bourbon remoulade

STUFFED MUSHROOMS 14  
wild caught crab claw, green onions, cream cheese, mozzarella cheese

SPINACH ARTICHOKE DIP 14  
rustic artichoke + spinach, jalapeno, torched brie cheese, truffle tortilla chips

ARANCINI 15  
panko bread crumbs, risotto, parmesan cheese, sun-dried tomato aioli

SHRIMP COCKTAIL 18  
jumbo shrimp, housemade cocktail sauce, lemon wedge

## SALADS

side 7 | entree 14

### CAESAR

parmesan, buttered texas toast croutons, anchovies, caesar dressing

### BEEHIVE

tomatoes, cucumber, carrot, red onion, choice of dressing

### BERRY

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

KENTUCKY HOT BROWN 15  
country ham, mornay, bacon, tomato, cheddar jack, texas toast

BEEHIVE REUBEN 15  
corned beef, swiss cheese, sauerkraut, hive sauce, swirled rye bread

PULLED PORK SANDWICH 15  
slow roasted pulled pork, annies bbq sauce, crispy onion straws, brioche bun

SMASH BURGER 16  
gourmet beef, cheese, lettuce, tomato, pickles, crispy onion straws, hive sauce, brioche bun

SALMON SANDWICH 17  
grilled salmon, bacon, lettuce, tomato, shallot jam, old bay tartar

HOY HONEY CHICKEN WRAP 14  
crispy chicken milanese, lettuce, tomato, hot honey, flour tortilla

FISH TACO 17  
flour tortillas, grilled salmon, lettuce, cilantro lime creme, served with jalapeno corn relish, fiesta rice

PHILLY CHEESESTEAK 16  
shaved prime rib, white american cheese, peppers + onions, roasted garlic aioli

BEEHIVE BREAKFAST

BUTTERMILK PANCAKES 13  
2 pancakes, 2 eggs any style, 3 slices of bacon, potato hash

STEAK + EGGS 19  
6 oz steak, 2 eggs any style, toast, potato hash

CHICKEN + WAFFLES 14  
belgian waffle, southern fried chicken, honey butter, bourbon maple syrup

BISCUITS + GRAVY 14  
housemade sausage gravy, 2 eggs any style, potato hash

QUICHE 14  
cheesy jalapeno corn bread + sausage quiche, potato hash, seasonal fruit, toast

EGGS BENEDICT 13  
english muffin, poached egg, hollandaise, country ham, potato hash

AUGUSTA OMELET 14  
made with choice of sausage or bacon, peppers + onions, jack cheddar cheese, potato hash, seasonal fruit, toast

DESSERTS

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

