

EST. 1796



Beehive

AUGUSTA TAVERN

A LOCAL LANDMARK FOR MORE THAN TWO CENTURIES

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.

THE STORY BEHIND OUR NAME

You might think the restaurant got its name because the Beehive “hums” as a meeting place for our neighbors and as a destination for boaters and weekenders. In fact, the truth is more literal. Back in the mid-1980s, when the former owner was remodeling the building, he discovered a large beehive in the basement, and named the restaurant after it. It’s a simple story—but enough to create a buzz for more than 30 years.

BEE BITES



CHARCUTERIE 2 PERSON - 18
4 PERSON - 28
cured meats + aged cheeses served with a variety of fruits + nuts, pickled vegetables, jams, mustards, + crackers

SHRIMP COCKTAIL 18
jumbo tiger shrimp poached in a rosemary garlic butter sauce, served with house made cocktail sauce + lemon wedge
V

CROCKPOT MEATBALLS 12
3 house made meatballs made from ground beef + Jacob’s Farm sausage in bourbon+blackberry brown sugar sauce, topped with bread crumbs + herbs

SPINACH + ARTICHOKE DIP 12
rustic artichoke + wilted spinach, with torched mozzarella cheese + crispy truffled tortilla chips

SHRIMP + GRITS 15
creamy brown butter + gouda grits served with pan seared cajun shrimp + tomato bacon onion sauce
V

CHICKEN SATAY 11
3 skewers of bourbon soy marinated grilled chicken breast served with a spicy peanut sauce

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SALADS

B+B SPINACH SIDE 8
ENTREE 13

baby spinach, boiled egg, bacon, + crispy onion strings served with a warm bourbon + bacon dressing

CAESAR SIDE 7
ENTREE 12

chopped romaine, parmesan, buttered texas toast croutons, anchovies

BEEHIVE SIDE 7
ENTREE 12

mixed greens, cherry tomatoes, sliced cucumber, red onion, + carrot threads

ACCOMPANIMENTS

chicken 6 | salmon 7 | shrimp 7 | steak 10
grilled or blackened

HOUSE MADE DRESSINGS

ranch | balsamic | caesar | bleu cheese |
poppy seed berry | warm bourbon bacon

STEAKS

BEEHIVE FILET 42

grilled 8 oz filet topped with a bleu cheese butter served with a choice of 2 gourmet sides

BEEHIVE RIBEYE 36

grilled 12 oz ribeye topped with a peppercorn cream sauce served with a choice of 2 gourmet sides

GOURMET SIDES

smoked gouda grits | roasted red potatoes | country fried creamed corn | jasmine rice risotto | mac n cheese | braised greens | grilled broccolini | roasted carrots | french fries
V, GF

BEEHIVE SPECIALTIES

PASTA POMODORO 25

house made meatballs with spaghetti noodles in a roasted onion + herb pomodoro sauce, grated parmesan, grilled garlic butter ciabatta

CHICKEN PESTO PASTA 23

crispy chicken milanese with spaghetti noodles tossed in basil pesto with blistered cherry tomatoes, shaved parmesan, garlic cream sauce

BONE-IN PORK CHOP 29

grilled + served with smoked gouda grits, braised greens, fried apples + charred sweet onion pan sauce
GF

ROSEMARY BUTTER CHICKEN 25

boneless chicken thighs pan seared + served with roasted baby red potatoes, + a stew of okra, charred corn + tomato
GF

BOURBON GLAZED SALMON 26

grilled salmon with a boozy sweet + salty glaze atop steamed jasmine rice, grilled baby bok choy, cool cabbage + carrot slaw dusted with roasted peanuts
V

FILET BURGER 22

grilled 8 oz steak burger topped with havarti cheese, shallot jam, grilled mushroom top, served with 2 gourmet sides
additional toppings \$2 each bacon | egg

PORTOBELLO MUSHROOM CAP 20

stuffed mushroom, baked with cheesy risotto, served atop a pesto + pomodoro mote
V, GF