

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 17
jumbo tiger shrimp, house made cocktail sauce + lemon wedge

SPINACH + ARTICHOKE DIP 13
rustic artichoke + wilted spinach, jalapeno with torched brie cheese + crispy truffled tortilla chips

ARANCINI 15
risotto, parmesan, toasted panko, sundried tomato aioli

SALADS

CAESAR SIDE 7
ENTREE 12
 parmesan, buttered texas toast
 croutons, anchovies, caesar
 dressing

BEEHIVE SIDE 7
ENTREE 12
 cherry tomatoes, sliced
 cucumber, red onion, carrot
 threads

ACCOMPANIMENTS

chicken 8 | salmon 11 | shrimp 13 | steak 15

HOUSE MADE DRESSINGS

ranch | balsamic | caesar | bleu cheese | honey mustard

BEEHIVE SPECIALTIES

ENTREE

FILET 51
 served with 2 sides

BEEHIVE RIBEYE 41
 served with 2 sides

BONE IN PORK CHOP 33
 served with 2 sides

BOURBON GLAZED SALMON 29
 served with 2 sides

GOURMET BURGER 22
 havarti cheese, shallot jam, mushroom cap,
 bleu cheese aioli, served with 1 side

CHICKEN PESTO PASTA 27
 sundried tomato pesto

BEEHIVE SIDES

MUSHROOM RISOTTO

GRILLED ASPARAGUS

HONEY BOURBON BRUSSEL SPROUTS

BAKED MACARONI + CHEESE

HOT BROWN POTATOES

BRAISED GREENS

UNLIMITED STEAK COMPLIMENTS

onions | mushrooms | bleu cheese butter | bearnaise | bourbon peppercorn sauce
 5

CHEFS CHOICE VEGETARIAN ENTREE 22

DESSERTS

10

HONEY PIE
 oatmeal cookie crust, brûléed honey
 custard, bourbon chantilly