



Weekend Brunch Menu

June 6 & 7, 2026

Weekend Specials:

Mushroom scramble - Roasted lion's mane and king trumpet mushrooms, blistered cherry tomatoes, Swiss chard and goat cheese in a three egg scramble served with sourdough toast points 24.70

Asparagus and guacamole Eggs Benedict - Given's Farms asparagus and house guacamole with two poached eggs on a split house-made brioche roll with sauce Hollandaise served with your choice of house potatoes or side salad 23.40

Bee Eggs Benedict - Eggs benny prepared with two poached eggs on a split house-made roll and sauce Hollandaise with your choice of protein and potatoes or side salad 21.32

Protein options: Canadian Bacon, turkey sausage OR guacamole and tomato

House Favorites:

Garden omelet spinach, bell pepper, zucchini, onion and house-made pesto, mozzarella cheese and your choice of country style potatoes, side salad with balsamic vinaigrette or toast 20.02 *GF*

Black Forest ham & Tillamook cheddar omelet - Black Forest ham with Tillamook cheddar cheese, spinach, onions, house salsa and your choice of country style potatoes, side salad with balsamic vinaigrette or toast 20.02 *GF*

Tofu Scramble with curried tofu, spinach, bell pepper, zucchini, onion, house salsa and country style potatoes 17.94 *GF DF vegan*

English Butty - Two over-easy egg, Tillamook cheddar cheese and turkey sausage on sourdough served with potatoes, arugula and pickled cabbage 19.24

Biscuits and Gravy - Country turkey gravy with two buttermilk biscuits and a sunny egg 17.42

Sweet stuff:

Tropical short stack of pancakes - Three fluffy buttermilk banana pancakes topped with candied coconut crumble and a pineapple syrup 18.20

Honey macerated apricot French toast – House-made brioche bread French toast with honey macerated apricots, coffee cake crumble, whipped cream and powdered sugar 19.50

Panwich – Two medium eggs and turkey sausage sandwiched between a large buttermilk pancake with maple mascarpone cheese, julienned apples and real maple syrup 20.02 Substitute gluten-free pancake 2.60

House-made granola with yogurt or milk and fresh berries with honey 15.08 (can be vegan sub oat, almond or coconut milk)

Organic a la carte:

Turkey bacon 6.50 Turkey sausage 6.50 Beeler's pork bacon 8.06 Egg any style 3.64 (each) Sub Egg Whites 1.56 Pancake with butter and maple syrup 6.24 Potatoes 5.72 Sourdough toast 5.20 Buttermilk biscuit 4.42 Seasonal organic fruit cup 8.06

Organic Coffee & Tea Drinks:

Organic coffee – hot or iced 4.68 * Organic cold brew 6.24

Organic latte or cappuccino 6.24 * Mocha 7.02 Americano 4.94

Chai tea latte 6.24 * Hot chocolate

Add organic vanilla, hazelnut, caramel or lavender syrup 1.30 Sub any organic alternative milk 1.04

Organic hot tea – English breakfast, Earl Grey, Moroccan Mint, Lemon ginger 4.42

Fresh Squeezed Organic Refreshments:

Lemonade 6.24 * Lavender Lemonade 6.24 * Arnold Palmer 5.20

Fresh Squeezed Organic Specialty Juices

Dr. Feelgood – carrot, orange, beet, lemon, ginger and fresh turmeric 10.92

Green Flash – apple, celery, kale, spinach, ginger, lemon 10.92

Basic Bee – carrot, apple, orange, lemon, ginger, strawberry and celery 10.92

Please inform your server of any food allergies upon ordering

4% discount offered with cash payment. Parties of 6+ will be auto charged an 18% gratuity

Servers are only able to split checks between 3 parties.