



**Organic Weekend Brunch Menu
May 20 & 21, 2023**

Weekend Specials:

Substitutions on weekend specials are politely declined

Smoky bacon Spanish omelet – Beeler’s bacon lardons, house potatoes, Manchego cheese, arugula, sour cream, pico de gallo, pickled cabbage 18.75 *GF*

Bird in a blanket – house turkey sausage wrapped in sourdough bread with grilled onions, mustard aioli, hollandaise sauce and a sunny egg 18

Avocado toast on everything sourdough, marinated Persian cucumber and sunburst squash, tomato, farmer’s greens 19 *DF vegan*

Fennel, leek, kale & onion quiche with Swiss cheese served with Romesco sauce and a side salad 17 (nut allergy, sauce contains almonds)

Almond ginger chop salad – shredded romaine, purple cabbage, carrots, almonds, sesame seeds, dried cranberries and a ginger vinaigrette 15 add a scoop of tuna 5

House Favorites:

Eggs Benedict – House-made split English muffin, two poached eggs and Hollandaise sauce served with potatoes and your choice of - Canadian Bacon * Avocado and tomato 19

Garden omelet spinach, bell pepper, zucchini, onion and pesto with mozzarella cheese and potatoes 16.50 *GF*

Black Forest ham and Tillamook cheddar omelet with grilled onions, spinach and potatoes 17 *GF*

Tofu Scramble with curried tofu, spinach, bell pepper, zucchini, onion, salsa and potatoes 16 *GF DF*

House biscuits and gravy - Country turkey gravy with turkey sausage and turkey bacon bits, two buttermilk drop biscuits and a sunny egg 15

English Butty – over easy egg, Tillamook cheddar cheese and turkey sausage on a house-made English muffin served with potatoes, arugula and pickled cabbage 15

Sweet stuff:

Carrot cake short stack of pancakes – house-made buttermilk carrot cake pancakes topped with maple cream cheese, real maple syrup 15.75

Peach cobbler French toast – battered house-made organic brioche bread jammed peaches, streusel crumble, whipped cream and real maple syrup 16.75

Panwich – Two medium eggs and two turkey sausages sandwiched between a large pancake with maple mascarpone cheese, julienned apples and real maple syrup 17.50 Substitute gluten-free pancake 2

House-made granola with yogurt or milk and fresh berries with honey 12 (can be vegan sub oat, almond or soy milk)

Organic a la carte breakfast

Turkey bacon \$5.25 Turkey sausage \$5.50 Pork bacon \$6.50 Egg any style \$3 (each) Sub Egg Whites \$1.50
Pancake with butter and maple syrup \$5 Potatoes \$4.50 Toast \$3.75 Buttermilk biscuit \$3.50 Fruit Cup \$6.75

Organic Coffee Drinks:

Organic drip coffee \$4.25

Organic espresso Single \$3 Double \$4

Latte or Cappuccino \$6

Mocha \$6.75

Americano \$4.75

Chai tea latte \$6

Hot Chocolate \$6

Add organic vanilla, caramel, hazelnut or lavender syrup 1.25 * Sub organic almond, soy or oat milk \$1

Add extra shot of espresso \$1.50

Organic Tea Drinks:

Organic Tea iced tea 4.25

Organic hot tea – English breakfast, Earl Grey, Moroccan Mint, Chamomile or Green 4.25

Fresh Squeezed Organic Refreshments:

Orange juice \$7

Carrot orange juice \$7.50

Lemonade \$5.50

Lavender Lemonade \$5.50

Strawberry Lemonade \$6.50

Arnold Palmer \$5

Fresh Squeezed Organic Specialty Juices

Dr. Feelgood – carrot, orange, beet, lemon, ginger and fresh turmeric \$9

Green Flash – apple, celery, kale, spinach, ginger, lemon \$9

Basic Bee – carrot, apple, orange, lemon, ginger, strawberry and celery \$9

Humble Bee is proud to provide seasonal dishes with fresh, organic ingredients sourced from local farmers

Follow us on insta @humblebeecafela * hellohumblebee.com

Parties of 6+ will be charged an automatic 18% * Please inform your server of food allergies when ordering