

# HUMBLE BEE



# BAKERY & CAFE

## Organic Brunch Menu

Mother's Day Weekend

May 9 & 10, 2026

### Weekend Specials:

Substitutions on weekend specials are politely declined

**Steak and eggs** - Grass-fed and finished smoked tri-tip, laser potatoes, sauteed spinach, two over-easy eggs and garlic aioli 30.94 *GF*

**Asparagus and artichoke quiche** - Asparagus, artichokes and fresh mozzarella cheese in an egg custard and flaky pie crust with tomato bruschetta and potatoes or side salad 21.32

**Mushroom & ramp omelet** - King trumpet mushrooms, garlic ramps, goat cheese, pesto and spinach in a three egg omelet served with your choice of potatoes or side salad 22.36 *GF*

**Chicken confit breakfast tacos** - Mary's organic chicken confit, scrambled eggs, cabbage, onions, cilantro in corn tortillas with salsa verde, sour cream and a side of black beans 25.48 *GF*

**Cold-smoked salmon lox Eggs Benedict** - Eggs benny prepared with wild-caught smoked salmon lox, two poached eggs on a split house-made roll and sauce Hollandaise with your choice of potatoes or side salad 25

**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 OR guacamole and tomato

**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** - over easy egg, Tillamook cheddar cheese and turkey sausage on sourdough served with potatoes, arugula and pickled cabbage 17.68

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

## **Sweet stuff:**

**Blueberry & stone fruit short stack of pancakes** - Three fluffy buttermilk blueberry pancakes topped with honey macerated apricots & nectarines 18.20

**Peaches and cream French toast** – House-made brioche bread French toast with fresh peaches, 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 \* Single Espresso 3.12

Double Espresso 4.16

Chai tea latte 6.24 Matcha latte 6.24 \* Iced strawberry matcha 8 \* Hot chocolate 6.24

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

Organic Tea iced tea 4.42

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

## **Fresh Squeezed Organic Refreshments:**

Orange juice 8.06 \* Carrot orange juice 8.06

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

*4% discount offered with cash payment \* Guest checks can only be split between four sources of payment.*

*Parties of 6+ will automatically be charged an 18% gratuity*

*Please inform your server of any food allergies upon ordering.*