

HUMBLE BEE



BAKERY & CAFE

Organic Brunch Menu

June 21 and 22, 2025

Weekend Specials:

Guacamole toast - Guacamole on house sourdough with pickled peppers and onions, toasted pepitas and arugula served with your choice of side salad or country style potatoes 20.28

Mushroom and pesto quiche - Roasted king trumpet and blue oyster mushrooms, house basil pesto, mozzarella cheese, spinach and egg custard in a flaky pie crust with your choice of potatoes or side salad 20.80

Roja chilaquiles - Tortilla chips tossed in a house made salsa roja with cheddar cheese, black beans, an easy egg, pico de gallo and sour cream 18.98 *GF*

House Favorites:

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 side 21.32

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

Side options: country style potatoes OR side salad with balsamic vinaigrette

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*

Bee biscuits and gravy – House-made country turkey gravy and two buttermilk drop biscuits topped with a sunny egg 17.42

English Butty – over easy egg, Tillamook cheddar cheese and turkey sausage on a house-made roll served with potatoes, arugula and pickled cabbage 17.68

Sweet stuff:

Strawberry shortcake short stack of pancakes– Three fluffy buttermilk pancakes with macerated strawberries, biscuit crumble and whipped cream 17.68

Berries and cream French toast – House-made brioche bread with fresh berries, whipped cream and maple syrup 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 soy 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 or wheat toast 5.20 Buttermilk biscuit 4.42 Seasonal organic fruit cup 8.06

Organic Coffee Drinks:

Organic coffee – hot or iced 4.68

Latte or Cappuccino 6.24 * Americano 4.94 * Mocha 7.02

Chai tea latte 6.24 * Matcha latte 6.24 * Hot chocolate 6.24

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

Organic Tea Drinks:

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 10.40

Green Flash – apple, celery, kale, spinach, ginger, lemon 10.40

Basic Bee – carrot, apple, orange, lemon, ginger, strawberry and celery 10.40

4% Discount offered with cash payment

Parties of 6+ will automatically be charge an 18% gratuity

Please inform your server of any food allergies upon ordering.