

HUMBLE BEE



BAKERY & CAFE

HOUSE FAVORITES

BISCUITS AND GRAVY 13.50

House-made country gravy with and turkey bacon and turkey sausage crumbles with two buttermilk biscuits and a sunny egg

ENGLISH BUTTY 12.50

Easy egg, cheddar cheese and turkey sausage on a house-made English muffin served with potatoes, arugula and pickled cabbage

FARM BOY 15.75

Two eggs any style, your choice of breakfast meat, potatoes and a pancake

TOFU SCRAMBLE 14.50

Curried tofu, spinach, bell pepper, onion, pesto, potatoes and salsa (vegan)

BEE-SQUIT SANDWICH 16

House-smoked Canadian bacon, cheddar cheese, an easy egg and gravy on a biscuit

EGGS FAZUL 17

Two poached eggs with simmered white beans, mint and tomato butter sauce with Parmesan and rosemary garlic bread

SWEET STUFF

PANWICH 14.75

Two easy eggs and turkey sausage stuffed in a large pancake and topped with maple mascarpone and julienned apples. Sub gluten-free +2.50

SHORT STACK OF PANCAKES 14.50

with fresh berries, butter and maple syrup. Sub gluten-free +2.50 Add whip +1

FRENCH TOAST 15.75

on house-made brioche bread with fresh berries, whipped cream and maple syrup

HOUSE-MADE GRANOLA 11

Served with your choice of milk or yogurt

OMELETS

Omelets come with your choice of potatoes or side salad

GARDEN OMELET 15

zucchini, bell pepper, onion, mozzarella cheese, pesto and salsa

HAM & CHEDDAR 15.50

Black Forest ham, cheddar, spinach and grilled onion and salsa

TURKEY SAUSAGE & SPINACH 15.50

Turkey sausage, spinach, grilled onion, Jack cheese and salsa

BLACK BEAN 15

Mozzarella, spinach and aromatic black beans served with salsa and sour cream

KALE AND BROWN RICE 15

Braised kale, crispy cheese, brown rice, cactus squash coconut cream sauce and salsa picante

BURRITOS +

BASIC BURRITO 12.50

Three scrambled eggs, cheddar cheese, potatoes, black beans in a house-made flour tortilla with salsa and sour cream

Add bacon, turkey bacon, turkey sausage +2.75

HUMBLE BURRITO 13

Scrambled eggs, black beans, zucchini, bell pepper, onion, and spinach in a house-made flour tortilla with salsa and sour cream. , cream. *Vegan sub tofu*

PROTEIN PUNCH BURRITO 15.50

Scrambled eggs, black beans, ground turkey in a zesty tomato sauce, grilled onions, cheddar cheese, salsa and sour cream

HUEVOS RANCHEROS 14.75

Black beans, Jack cheese, and easy eggs on a flour tortilla with pickled cabbage and peppers, salsa and sour cream

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SIDES

ONE ORGANIC EGG	2.50
SUB EGG WHITES	1.50
TURKEY SAUSAGE	5
TURKEY BACON	4.5
PORK BACON	6
CANADIAN BACON	5
1 PANCAKE	4.50
SIDE POTATOES	4
SEASONAL FRUIT CUP	6
BLACK BEANS	2.75
WHITE OR WHEAT TOAST	3.50
BUTTERMILK BISCUIT	3
HOUSE-MADE JAM	1
SALSA	1
SOUR CREAM	1
BOTTLE OF HABANERO	8

Take home a bottle of our delicious house-made habanero hot sauce. Makes a great gift too!

COFFEE & TEA

ORGANIC DRIP COFFEE	4
ORGANIC ESPRESSO	
Single 3 Double 4	
CAPPUCCINO OR LATTE	5.75
MOCHA	6.50
AMERICANO	4.25
CHAI TEA LATTE	5.50
HOT CHOCOLATE	5.50
ADD AN EXTRA SHOT	1.50
SUB ALTERNATIVE MILK	1
Almond, Oat or Soy	
ADD ORGANIC SYRUP	1
Vanilla, Hazelnut or Caramel	
ORGANIC ICED TEA	4
ORGANIC NUMI HOT TEA	4
Breakfast blend, Chamomile, Earl Grey, Gunpowder Green or Moroccan Mint	

SPECIALTY JUICES

DR. FEELGOOD	8.75
Carrot, orange, beet, lemon, ginger, turmeric	
BASIC BEE	8.75
Carrot, apple, strawberry, lemon, ginger, celery	
GREEN FLASH	8.75
Apple, celery, spinach, kale, lemon, ginger	
PURPLE HEART	8.75
Beet, orange, berries and celery	
STRAWBERRY MOJITO	8
Strawberry, ginger, muddled mint, OJ and lemonade	

REFRESHMENTS

ORGANIC ORANGE JUICE	6.75
ORGANIC CARROT OJ	7.25
ORGANIC LEMONADE	5
LAVENDER LEMONADE	5
ARNOLD PALMER	4.75
SPARKLING WATER	
16.9 Oz. 2.50 25.9 Oz. 3.50	
IZZE SPARKLING JUICE	1.75

Please inform your server of any allergies * Parties of 6+ will be charged an automatic 18 % gratuity

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SANDWICHES

Sandwiches come with chips or side salad

- TUNA MELT** 15
House-made tuna salad with cheddar cheese on wheat bread
- TURKEY REUBEN** 15
House-smoked turkey, Swiss cheese, sauerkraut, 1000 Island and mustard on rosemary garlic bread
- SLOPPY BIRD** 15
ground turkey in a zesty tomato sauce with crispy cheddar, mustard and grilled onions on a white roll
- GARLIC ROASTED CHICKEN** 15
mozzarella, Parmesan, aioli, marinated peppers and onions on a white roll
- LI'L SMOKEY** 15
Smoked pork loin, house pickles, habanero aioli, Swiss cheese and mustard
- MUSHROOM AND PESTO PANINI**
Heirloom oyster mushrooms, arugula, goat cheese, pesto and squash on a white roll

PIZZA

- PERSONAL AMERICANA**
Red sauce with pepperoni, mozzarella, Parmesan and basil
- PERSONAL CHEESE**
Red sauce with mozzarella and Parmesan
- PERSONAL BIG JIM**
Red sauce with mozzarella, Parmesan, zucchini, bell pepper, mushroom, red onion, garlic and basil
- PERSONAL LAUREN'S VEGAN**
Rosemary garlic spread, zucchini, bell pepper, mushroom, red onion, garlic, basil topped with arugula and house balsamic dressing

SALADS

- DA BEET SALAD** 14
red leaf lettuce, roasted beets, goat cheese, candied and julienned apples with poppyseed dressing
- KALE CAESAR** 14
Shredded laminate kale, Parmesan cheese, garlic roasted almonds, citrus segments and an eggless Caesar dressing
- ALMOND GINGER CHOP** 14
Shredded romaine lettuce, carrots, cabbage, dried cranberries, almonds and sesame seeds with a ginger vinaigrette
- RED, BACON AND BLUE** 14
Red leaf lettuce, Beeler's bacon, watermelon radish, pickled red onion and creamy blue cheese dressing ,
- HOUSE SALAD** 14
mixed greens, carrots, cabbage, tomato and beet slaw with a beet balsamic dressing

SIDES

- SIDE CHICKEN** 5
- SIDE TUNA SALAD** 5
- SIDE SALAD** 5
- SOUP DU JOUR** 5
- SIDE AVOCADO** 2
- SIDE TOAST** 3.5

Lunch is served from 11 - 3 p.m. * Parties of 6+ will be charged an automatic 18% gratuity