



**Weekend Brunch Menu
September 16 & 17, 2023**

Weekend Specials:

Substitutions on weekend specials are politely declined

Shakshuka – cumin and dill fresh tomato sauce, Rancho Gordo heirloom black garbanzo beans, arugula, pickled purple cabbage, fire-roasted and XVOO marinated pimento peppers, two poached eggs and sourdough toast points 19.50 *DF*

Arroz con huevos – Basmati rice with scrambled eggs, fire-roasted corn, a trio of roasted mushrooms (lion's mane, oyster and shitake), cherry tomatoes, marinated pimento peppers and shaved Manchego cheese with hazelnut romesco sauce 19.75 *GF*

House Favorites:

Eggs Benedict – House-made split English muffin, two poached eggs and Hollandaise sauce served with potatoes and your choice of – Turkey sausage * Canadian Bacon * Avocado and tomato 19.25

Garden omelet spinach, bell pepper, zucchini, onion and pesto with mozzarella cheese and potatoes 17 *GF*

Black Forest ham and Tillamook cheddar omelet with grilled onions, spinach and potatoes 17.75 *GF*

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

Bee biscuits and gravy – House-made country turkey gravy and two buttermilk drop biscuits topped with 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 16

Sweet stuff:

Ricotta & Blackberry pancakes – Short stack of house-made ricotta pancakes with blackberry syrup 16.50

Poached pear French toast – battered house-made organic brioche bread topped with vanilla bean poached pears, crushed candied nuts, whipped cream and real maple syrup 17.75

Panwich – Two medium eggs and two turkey sausages sandwiched between a large pancake with maple mascarpone cheese, julienned apples and real maple syrup 19.25 Substitute gluten-free pancake 2

House-made granola with yogurt or milk and fresh berries with honey 13 (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

Lemonade special of the week \$6

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. Most of our produce is purchased at the Encino farmer's market on Sunday mornings. Our purveyors include:

Wantz and Kneads Sourdough * Given's Family Farms (Something Good)

Sycamore Hill Ranch * Beylick * Gutierrez * G Farms * LA Mushroom Culture * Menos * Harmony Farms

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