



Weekend Brunch Menu

October 3 & 4, 2026

Weekend Specials:

Funghi succotash - Roasted and marinated Lion's mane, blue oyster and pink oyster mushrooms, sweet summer corn and shallot with a sunny egg, aioli, arugula and a buttermilk biscuit 23.92 (*can be GF w/o biscuit*) *DF*

Sweet potato omelet - Three egg omelet with mashed sweet potatoes, cheddar cheese, hollandaise sauce and pork bacon lardons served with a side salad 23.40 *GF*

Bee Eggs Benedict - Eggs benny prepared with two poached eggs on a split house-made roll and sauce Hollandaise with your choice Canadian Bacon, turkey sausage OR guac and tomato and potatoes or side salad 22.88

House Favorites:

Garden omelet spinach, bell pepper, zucchini, onion and house-made pesto, mozzarella cheese and your choice of country style potatoes or side salad with balsamic vinaigrette 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 or side salad with balsamic vinaigrette 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 - Two over-easy egg, Tillamook cheddar cheese and turkey sausage on sourdough served with potatoes, arugula and pickled cabbage 19.24

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

Sweet stuff:

Fresh berry short stack of pancakes - Three fluffy buttermilk pancakes with fresh berries, butter and real maple syrup 19.24

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 or almond 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

Latte or Cappuccino 6.24 * Mocha 7.02 * Americano 4.94 * Double Espresso 4.16

Chai tea latte 6.24 Hot chocolate 6.24 * Matcha latte 6.24

Organic hot tea – English breakfast, Earl Grey, Moroccan Mint, Green, Chamomile 4.42

Add shot of espresso 1.56 * Add vanilla, lavender, caramel or hazelnut 1.04

Drinks made with Clover Organic Whole milk, sub organic almond, oat or soy milk for 1.04

Fresh Squeezed Organic Refreshments:

Lemonade 6.24 * Lavender Lemonade 6.24 * Arnold Palmer 5.20

Fresh Squeezed Organic Specialty Juices

Orange Juice 8.06 * Carrot orange juice - 8.06

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

Wellness shot - 2 oz of fresh ginger, turmeric, lemon juice & splash of OJ 5.20

Please inform your server of any food allergies upon ordering

4% discount offered with cash payment. Parties of 6+ will be auto charged an 18% gratuity

Servers are only able to split checks between 3 parties.