Organic Brunch Menu August 13 and 14

Weekend Specials:

Substitutions on weekend specials are politely declined

Eggs Benedict served with potatoes and your choice of:
Turkey Sausage $18 Canadian Bacon $18

Chile relleno – Roasted and battered poblano peppers stuffed with cream cheese, Oaxaca cheese, black bean and sauteed corn served with brown rice, an over easy egg, salsa roja, jalapeno, onion and cilantro 17.25

California King salmon cakes served with grilled asparagus, two poached eggs and a yellow pepper coulis 18.75

Summer quiche with broccoli, leeks, corn and cheddar cheese served with a side salad 16.50

House Favorites:

Garden omelet spinach, bell pepper, zucchini, onion and pesto with mozzarella cheese and potatoes $16

Black Forest ham and cheddar omelet with grilled onions, spinach and potatoes $16.50 GF

Tofu Scramble with curried tofu, spinach, bell pepper, zucchini, onion, salsa and potatoes 15.75 GF

Biscuits and gravy served with country gravy with turkey bacon and turkey sausage bits, two buttermilk biscuits and a sunny egg $14.25

English Butty – breakfast sandwich with turkey sausage, cheddar cheese and an easy egg on a house-made English muffin served with potatoes and arugula with pickled cabbage $13.75

Blueberry crumble stack of pancakes with blueberry compote and streusel topping $15.25

Peaches and cream French toast with whipped cream and maple syrup 16.50

Panwich – Two medium eggs and two turkey sausages sandwiched between a large pancake and topped with maple mascarpone and julienned apples $16 Substitute gluten-free pancake $2

House-made granola with yogurt or milk and fresh berries with honey $12

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 Lunch (available after 11 am):

Tuna melt – house-made tuna salad with fresh dill served on wheat bread with cheddar cheese with side salad or chips $15.50

Caprese panini – heirloom tomato, fresh mozzarella, pesto, basil, roasted garlic and balsamic reduction on sourdough bread served with chips or a side salad $15.50

Da Beet Salad – red leaf lettuce with roasted beets, candied nuts, goat cheese and julienned apples served with a poppyseed dressing $14 Add chicken or tuna$5

Strawberry and Goat Salad – arugula, strawberries, goat cheese, avocado, pickled red onion, radish, pepitas and a strawberry vinaigrette $15 Add chicken or tuna $5

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 * Sub organic almond, soy or oat milk $1
Add extra shot of espresso $1.50

Organic Tea Drinks:

Organic Tea (hot or iced) $4.25

Fresh Squeezed Organic Refreshments:

Orange juice $7
Carrot orange juice $7..50
Lemonade $5.50
Lavender Lemonade $5.50
Arnold Palmer $5

Fresh Squeezed Organic Specialty Juices

Dr. Feelgood – carrot, orange, beet, lemon, ginger, cayenne and fresh turmeric $9
Purple Heart – beet, orange, mixed berries and celery $9
Basic Bee – carrot, apple, orange, lemon, ginger, strawberry and celery $9
Green Flash – green apple, celery, spinach, kale, lemon and ginger $9
Strawberry Mojito – orange juice, lemonade, strawberries, ginger and muddled mint $8.25

Humble Bee is proud to provide seasonal dishes with fresh, organic ingredients sourced from local farmers
Follow us on insta @humblebeecafela * hellohumblebee.com
Parties of 6+ will be charged an automatic 18%
Please inform your server of any food allergies when ordering