



**Organic Brunch Menu May 8, 2022**  
**Happy Mother's Day**

**Eggs Benedict** served with potatoes and your choice of:

Turkey Sausage \$17 Canadian Bacon \$17 Avocado and tomato \$17

**Smoked salmon and house-made bagel plate** with herbed cream cheese, capers, arugula, red onion, dill and a side salad 20.50

**Veggie egg scramble** with asparagus, snap peas, spinach, leeks, kalamata olives, pesto and feta cheese served with potatoes 18 GF

**Mushroom, bacon and feta cheese omelet** arugula, pico de gallo and potatoes 18.50 GF

**House-made croissant sandwich** with smoked turkey, avocado, pickled onion, arugula, scrambled egg, mustard and aioli served with potatoes 18.75

**Artichoke Parmesan strata bake** with roasted garlic, croutons, served with aioli and a side salad 17.75

**Black Forest ham and cheddar omelet** with grilled onions, spinach and potatoes \$15.50 GF

**Garden omelet** with zucchini, bell pepper, onion, pesto, mozzarella cheese served with potatoes 15.50 GF

**Tofu Scramble** with curried tofu, spinach, bell pepper, zucchini, onion, salsa and potatoes 14.50 GF

**Biscuits and gravy** served with country gravy with turkey bacon and turkey sausage bits, two buttermilk biscuits and a sunny egg \$13.50

**Strawberry crepe** with strawberry compote, drizzle and shaved white chocolate 12

**Peaches and cream short stack of pancakes** with fresh peaches and whipped cream \$14.50

**Blueberry cheesecake French toast** with graham cracker crumbs, whipped cream and powdered sugar \$15.75

**Panwich** – Two medium eggs and two turkey sausages sandwiched between a large pancake and topped with maple mascarpone and julienned apples \$14.75 Substitute gluten-free pancake \$2

**House-made granola** with yogurt or milk and fresh berries with honey \$11

### **Organic a la carte breakfast**

Turkey bacon \$4.5 Turkey sausage \$5 Pork bacon \$6.00 Egg any style \$2.5 (each) Sub Egg Whites \$1.50  
Pancake with butter and maple syrup \$4.50 Potatoes \$4 Toast \$3.5 Buttermilk biscuit \$3 Fruit Cup \$6

### **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

**Mushroom and pesto panini** – with heirloom oyster mushrooms, pesto, arugula, butternut squash, goat cheese on a white roll. Served with chips or a side salad \$15

**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 \$4.5

**Kale Caesar** – shredded lacinato kale with Parmesan cheese, citrus segments and rosemary roasted almonds with an eggless Caesar dressing \$14 Add chicken or tuna \$4.5

### **Organic Coffee Drinks:**

Organic drip coffee \$4

Organic espresso Single \$3 Double \$4

Latte or Cappuccino \$5.75

Mocha \$6.50

Americano \$4.25

Chai tea latte \$5.50

Hot Chocolate \$5.50

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

### **Fresh Squeezed Organic Refreshments:**

Orange juice \$6.75

Carrot orange juice \$7.25

Lemonade \$5

Lavender Lemonade \$5

Arnold Palmer \$4.75

### **Fresh Squeezed Organic Specialty Juices**

Dr. Feelgood – carrot, orange, beet, lemon, ginger, cayenne and fresh turmeric \$8.75

Purple Heart – beet, orange, mixed berries and celery \$8.75

Basic Bee – carrot, apple, orange, lemon, ginger, strawberry and celery \$8.75

Green Flash – green apple, celery, spinach, kale, lemon and ginger \$8.75

Strawberry Mojito – orange juice, lemonade, strawberries, ginger and muddled mint \$8

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