



### Organic Brunch Menu December 10 and 11, 2022

*Our sister restaurant, Humble Bee Cocina, is now serving breakfast and lunch, pastries and beer and wine! Come check it out Tuesday – Saturday 8 – 3 p.m. and Friday night dinner 5 – 9 p.m. 8640 Lindley Ave. [humblebeecocina.com](http://humblebeecocina.com)*

#### **Weekend Specials:**

Substitutions on weekend specials are politely declined

**Butternut squash quiche** with braised kale, grilled onions, Swiss cheese, pepper coulis and a side salad 16.25

**Sweet potato omelet** – mashed sweet potatoes, bacon lardons and hollandaise sauce served with roasted Brussels sprouts 17.50 GF

**Ling Cod Matzo Balls** – roasted Brussels sprouts and baby potatoes, braised leeks and honey mustard dill yogurt sauce 15.50

#### **House Favorites:**

**Eggs Benedict** served with potatoes and your choice of - Turkey Sausage \$18 Canadian Bacon \$18

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

**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 DF

**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

**Strawberry banana short stack of pancakes** – house-made buttermilk pancakes strawberries, bananas and maple syrup 15.25

**Caramel apple French toast** on house-made brioche bread with spiced apples, caramel drizzle, powdered sugar and whipped cream 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 (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 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, pumpkin, toasted marshmallow or lavender syrup \* Sub organic almond, soy or oat milk \$1

Add extra shot of espresso \$1.50

**Organic Tea Drinks:**

Organic Tea iced tea – black or sweetened hibiscus 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

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