



**Weekend Brunch Menu**  
**April 20 & 21, 2024**

**Weekend Specials:**

Substitutions on weekend specials are politely declined

**Guacamole toast** with marinated spring asparagus and a hard-boiled egg on spelt sourdough with sugar snap pea pico de gallo 21 *DF*

**Marinated and stuffed artichoke** – Given's farms artichoke stuffed with oyster & chestnut mushrooms, asparagus and house-made sourdough with garlic aioli, Parmesan, a sunny egg and lemon wedges 22.50

**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 19.75

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

**Black Forest ham & Tillamook cheddar omelet** – Black Forest ham with Tillamook cheddar cheese, spinach, onions, pico de gallo, sour cream 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:**

**Caramelized banana & mascarpone crepe** – 3 thin French pancakes stuffed with caramelized bananas & sweetened mascarpone cheese, powdered sugar, chocolate drizzle 16.75

**Blood orange marmalade French toast** – House-made brioche bread with house blood orange marmalade Chantilly cream, powdered sugar 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

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

Take home a bottle of Humble Bee Hots hot sauce today! Find it in our mini-marketplace with other specialty food items, small gifts and more.

Parties of 6+ will be charged an automatic 18% \* Please inform your server of food allergies when ordering