

HUMBLE BEE



BAKERY & CAFE

Organic Brunch Menu

March 21 & 22, 2026

Weekend Specials:

Wagyu corned beef hash with snap peas, potatoes, grated fresh horseradish, Hollandaise sauce, a buttermilk biscuit and a sunny egg 24.50

Broccoli and artichoke quiche with mozzarella, roasted garlic, rainbow grape tomato bruschetta and your choice of side salad or house potatoes 22.71

House Favorites:

Bee Eggs Benedict – Eggs benny prepared with two poached eggs on a split house-made roll and sauce Hollandaise with your choice of protein and side 21.32

Protein options: Canadian Bacon OR turkey sausage OR tomato and guacamole

Side options: country style potatoes OR side salad with balsamic vinaigrette

Garden omelet spinach, bell pepper, zucchini, onion and house-made pesto, mozzarella cheese and your choice of country style potatoes, side salad with balsamic vinaigrette or toast 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, side salad with balsamic vinaigrette or toast 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 – over easy egg, Tillamook cheddar cheese and turkey sausage on a house-made roll served with potatoes, arugula and pickled cabbage 17.68

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

Sweet stuff:

Carrot cake short stack of pancakes– Three fluffy carrot cake pancakes with pepitas, mascarpone icing and candied nuts 18.20

Berry French toast – House-made brioche bread French toast with fresh berries, 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, almond or soy 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

Organic latte or cappuccino 6.24 * Mocha 7.02 Americano 4.94 * Single Espresso 3.12

Double Espresso 4.16

Chai tea latte 6.24 Matcha latte 6.24 * Iced strawberry matcha 8 * Hot chocolate 6.24

Add organic vanilla, hazelnut, caramel or lavender syrup 1.30 Sub any organic alternative milk 1.04

Organic Tea iced tea 4.42

Organic hot tea – English breakfast, Earl Grey, Moroccan Mint, Lemon ginger or Green 4.42

Fresh Squeezed Organic Refreshments:

Orange juice 8.06 * Carrot orange juice 8.06

Lemonade 6.24 * Lavender Lemonade 6.24 * Arnold Palmer 5.20

Fresh Squeezed Organic Specialty Juices

Dr. Feelgood – carrot, orange, beet, lemon, ginger and fresh turmeric 10.40

Green Flash – apple, celery, kale, spinach, ginger, lemon 10.40

Basic Bee – carrot, apple, orange, lemon, ginger, strawberry and celery 10.40

*4% discount offered with cash payment * Guest checks can only be split between four sources of payment.*

Parties of 6+ will automatically be charged an 18% gratuity

Please inform your server of any food allergies upon ordering.