



Weekend Brunch Menu
August 15 & 16 2026

Weekend Specials:

Croque Madame - Black Forest ham, Swiss cheese, dijon and Mornay sauce layered with house sourdough and topped with a sunny egg. Served with your choice of house potatoes or side salad 24.96

Shroomy omelet - King trumpet and pink oyster mushrooms, roasted bell pepper and fresh mozzarella in a three egg omelet topped with arugula and served with your choice of house potatoes or a side salad 23.40 *GF can be DF*

Picadillo breakfast tacos - Spicy grass-fed ground beef and scrambled eggs in corn tortillas topped with cabbage, guacamole, cilantro, onion, sour cream and pepita romesco. Served with a side of black beans 24.96 *GF can be DF*

Bee Eggs Benedict – Eggs benny prepared with two poached eggs on a split house-made roll and sauce Hollandaise with your choice Canadian Bacon, turkey sausage OR guac and tomato and potatoes or side salad 21.32

House Favorites:

Garden omelet spinach, bell pepper, zucchini, onion and house-made pesto, mozzarella cheese and your choice of country style potatoes or side salad with balsamic vinaigrette 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 or side salad with balsamic vinaigrette 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 – Two over-easy egg, Tillamook cheddar cheese and turkey sausage on sourdough served with potatoes, arugula and pickled cabbage 19.24

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

Sweet stuff:

Berry and stone fruit short stack of pancakes - Three fluffy buttermilk pancakes with fresh berries and stone fruit, butter and maple syrup 18.20

PB & J French toast – House-made brioche bread French toast with berry marmalade, peanut butter, 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 or almond 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

Chai tea latte 6.24 Hot chocolate 6.24 *

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

Fresh Squeezed Organic Refreshments:

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 10.92

Green Flash – apple, celery, kale, spinach, ginger, lemon 10.92

Basic Bee – carrot, apple, orange, lemon, ginger, strawberry and celery 10.92

Please inform your server of any food allergies upon ordering

4% discount offered with cash payment. Parties of 6+ will be auto charged an 18% gratuity

Servers are only able to split checks between 3 parties.