



## Weekend Brunch Menu

May 30 & 31, 2026

### Weekend Specials:

**Verde chicken chilaquiles** - Tortilla chips tossed in house salsa verde with Mary's roasted organic chicken, black beans, mozzarella cheese, sour cream, an easy egg, onion and cilantro 24.96 *GF*

**Asparagus quiche** - Asparagus, fresh mozzarella cheese, caramelized onions and spinach in an egg custard and flaky pie crust with salsa verde and your choice of potatoes or side salad 21.32

**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 potatoes or side salad 21.32

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

### House Favorites:

**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 sourdough 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:**

**Strawberry banana short stack of pancakes** - Three fluffy buttermilk banana pancakes topped with macerated strawberries and bananas 18.20

**Peaches and cream French toast** – House-made brioche bread French toast with fresh peaches, 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 coconut 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

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

Organic hot tea – English breakfast, Earl Grey, Moroccan Mint, Lemon ginger 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 10.92

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

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

*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.*