

HUMBLE BEE



BAKERY & CAFE

HOUSE FAVORITES

BISCUITS AND GRAVY

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

ENGLISH BUTTY

Over easy egg, turkey sausage and Tillamook cheddar cheese on a house roll with potatoes, arugula and pickled cabbage 17.68

FARM BOY

Two eggs any style, potatoes, a pancake & your choice of pork bacon, turkey bacon, turkey sausage or Canadian bacon 19.76 *Can be GF upon request*

HUMBLE BEE ANIMAL STYLE

Potatoes smothered in zesty tomato ground turkey, caramelized onions, cheddar cheese, two easy eggs and a side of special sauce 18.72 *GF*

EGGS AL POMODORO

Two poached eggs simmered in a zesty marinara sauce with pickled cabbage and sourdough toast points 18.20

VERDE CHILAQUILES

Tortilla chips tossed in salsa verde, cheddar and mozzarella cheese, black beans with an easy egg, salsa & sour cream 18.98 *GF*

HUEVOS RANCHEROS

Black beans, Jack cheese and easy eggs on a flour tortilla with pickled cabbage and peppers, salsa and sour cream 18.46

SWEET STUFF

PANWICH

Two easy eggs and turkey sausage stuffed in a large pancake and topped with maple mascarpone and julienned apples 20.02
Sub gluten-free pancake +2.60

SHORT STACK OF PANCAKES

Three buttermilk pancakes with fresh berries, butter and real maple syrup 17.68
Sub gluten-free +2.60 Add whip +1.04

FRENCH TOAST

House-made brioche bread with whipped cream, fresh berries, powdered sugar and maple syrup 19.50

HOUSE-MADE GRANOLA

Served with your choice of Strauss Greek yogurt, whole milk, almond milk, oat milk or soy milk 15.08 *GF*

OMELETS

*Served with your choice of potatoes, side salad or toast. Sub fruit for 2.50
All dishes in this portion of the menu
GF unless the choice of side is toast.*

TURKEY SAUSAGE & SPINACH

Turkey sausage, spinach, grilled onions, mozzarella and salsa 20.02 *GF*

GARDEN OMELET

Zucchini, bell pepper, onion, mozzarella cheese, pesto and salsa 20.02 *GF*

HAM & CHEDDAR OMELET

House-smoked Black Forest ham, Tillamook cheddar, spinach, grilled onions and salsa 20.02 *GF*

SQUASH FRITATTA

Three eggs, Tuscan kale, caramelized onions, roasted butternut squash, chimichurri sauce topped with goat cheese and an arugula salad 20.02 *GF*

TOFU SCRAMBLE

Zucchini, red bell pepper, onion, curried tofu, house pesto, potatoes and salsa 17.94 *GF vegan*

BURRITOS + MORE

BASIC BURRITO

Three scrambled eggs, cheddar cheese, potatoes, black beans in a house-made flour tortilla with salsa and sour cream 15.60

Burrito Add ons: Avocado +2.34

Pork bacon, turkey sausage or turkey bacon +2.86

HUMBLE BURRITO

Scrambled eggs, black beans, red bell pepper, zucchini and onion in a flour tortilla with salsa 17.68 *vegan sub tofu*

SPICY PICADILLO BURRITO

Seriously spicy grass fed ground beef, scrambled eggs, cheddar cheese, white cabbage, guacamole, rice, salsa and sour cream 18.72

PROTEIN PUNCH BURRITO

Scrambled eggs, black beans, cheddar cheese, grilled onions, zesty tomato ground turkey, salsa and sour cream 18.20

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SIDES

- ONE ORGANIC EGG** 3.64
Sub egg whites 1.56
- TURKEY SAUSAGE** 6.50
- TURKEY BACON** 6.50
- PORK BACON** 8.06
- ONE PANCAKE** served with
butter and real maple syrup 6.24
- POTATO SIDE** 5.72
- SEASONAL FRUIT CUP** 8.06
- BERRY CUP** 9.36
- SIDE BLACK BEANS** 4.68
- SIDE TURKEY GRAVY** 6.76
- BUTTERMILK BISCUIT** served with
butter and house made jam 4.42
- TOAST** - wheat or sourdough 5.20
- HOUSE-MADE JAM** 1.04
- SIDE SALSA** 1.04
- SIDE SOUR CREAM** 1.04
- BOTTLE OF HOT SAUCE** 9.36

COFFEE & TEA

- ORGANIC DRIP COFFEE** 4.68
- ESPRESSO**
Single 3.12 Double 4.16
- CAPPUCCINO OR LATTE** 6.24
- MOCHA** 7.02
- AMERICANO** 4.94
- CHAI TEA LATTE** 6.24
- MATCHA LATTE** 6.24
- HOT CHOCOLATE** 6.24

- ADD AN EXTRA SHOT** 1.5
- ADD ORGANIC SYRUP** 1
Vanilla, hazelnut, lavender or caramel
- SUB ALTERNATIVE MILK** 1
Oat, almond or soy

- ICED TEA** 4.42
- HOT TEA** 4.42
Breakfast blend, Earl Grey,
Chamomile, Green or Mint

SPECIALTY JUICES

- DR. FEELGOOD**
Carrot, orange, beet, lemon, ginger,
turmeric. 10.40
- BASIC BEE**
Carrot, apple, strawberry, lemon,
ginger, celery 10.40
- GREEN FLASH**
Apple, celery, spinach, kale, lemon,
ginger 10.40
- WELLNESS SHOT**
2 ounce shot of ginger, turmeric, lemon
and a little bit of orange juice for
balance 5.20

REFRESHMENTS

- ORGANIC ORANGE JUICE** 8.06
- ORGANIC CARROT OJ** 8.06
- ORGANIC LEMONADE** 6.24
- LAVENDER LEMONADE** 6.24
- ARNOLD PALMER** 5.20
- KIDS ORANGE JUICE** 6.25
- KIDS LEMONADE** 4.68
- SPARKLING WATER** 3.64
- IZZE SPARKLING JUICE** 3.64

4% discount offered for cash payments.

Please inform your server of any allergies * Parties of 6+ will be charged an automatic 18 % gratuity

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SANDWICHES

Sandwiches come with chips or side salad

TUNA MELT

House-made tuna salad, Tillamook cheddar cheese on whole wheat 17.16

TURKEY MEATBALL SUB

House-made turkey meatballs, marinara, mozzarella cheese, Parmesan cheese, fresh basil on a white roll 17.16

SLOPPY BIRD

Ground turkey in a zesty tomato sauce, crispy cheddar cheese, grilled onions and mustard on a white roll 17.16

ROASTED GARLIC CHICKEN

Chicken breast, mozzarella cheese, Parmesan cheese, aioli, pickled peppers and onions on a white roll 17.16

CAPRESE PANINI

Heirloom tomato, fresh mozzarella, house pesto and balsamic reduction on sourdough 17.16

SALADS

DA BEET

red leaf lettuce, roasted beets, goat cheese, candied and julienned apples with poppyseed dressing 17.16 *GF*

STRAWBERRY & GOAT

Arugula, avocado, goat cheese, strawberries, pickled red onions, pepitas, poppyseed vinaigrette 17.16 *GF*

ALMOND GINGER CHOP

Shredded romaine lettuce, carrots, cabbage, dried cranberries, almonds, sesame seeds, ginger vinaigrette 17.16 *GF* *vegan*

KALE CAESAR

Shredded lacinato kale, citrus segments, rosemary garlic roasted almonds, Parmesan cheese, eggless Caesar dressing 17.16 *GF*

HOUSE SALAD

mixed greens, carrots, cabbage, tomato and beet slaw with a beet balsamic dressing 17.16 *GF*

Humble Bee is local family owned and operated. Chef Jim and Jess Bonanno take pride in sourcing the finest farm-to-table ingredients and making all dishes from scratch.

We LOVE California farmers. Most of our produce is purchased at Encino farmer's market on Sunday mornings @ Victory & Louise

We proudly source produce from:
John Givens Farms
G Farms
Sycamore Hill Ranch
Menos
LA Mushroom Culture
Beylick
Gutierrez

SIDES

SIDE CHICKEN 6.24

SIDE TUNA SALAD

SIDE SALAD 6.24

SIDE AVOCADO 2.34

SIDE TOAST 5.20

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4% discount offered for cash payments.

Lunch is served from 11 - 3 p.m. * Parties of 6+ will be charged an automatic 18% gratuity