HUMBLE BEE

bakery and cafe

Brunch Menu November 7 & 8, 2026

Weekend Specials:

Sweet potato omelet - Mashed sweet potatoes and cheddar cheese in a three egg omelet topped with sauce Hollandaise and bacon lardons and served with a side of blanched green beans 23.92 *GF*

Guacamole toast - House guacamole on fresh sourdough with pickled peppers and onions, pepitas and arugula served with your choice of side salad or potatoes 21.84

Bee Eggs Benedict – Eggs Benny prepared traditionally with two poached eggs on a split house-made roll and sauce Hollandaise with your choice of Canadian bacon, turkey sausage OR guac and tomato and your choice of potatoes or side salad 22.88

House Favorites:

Garden omelet spinach, bell pepper, zucchini, onion, pesto and mozzarella cheese with your choice of country style potatoes or side salad 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:

Short stack of pumpkin pancakes - Three fluffy buttermilk pumpkin pancakes with candied nuts, maple mascarpone and powdered sugar 19.24

Persimmon & peanut butter French toast – House-made brioche bread French toast with persimmon compote, peanut butter 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 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

Latte or Cappuccino 6.24 * Mocha 7.02 * Americano 4.94 * Double Espresso 4.16

Chai tea latte 6.24 Hot chocolate 6.24 * Matcha latte 6.24

Organic hot tea – English breakfast, Earl Grey, Moroccan Mint, Green, Chamomile 4.42

Add shot of espresso 1.56 * Add vanilla, lavender, caramel or hazelnut 1.04

Drinks made with Clover Organic Whole milk, sub organic almond, oat or soy milk for 1.04

Fresh Squeezed Organic Refreshments:

Lemonade 6.24 * Lavender Lemonade 6.24 * Arnold Palmer 5.20

Fresh Squeezed Organic Specialty Juices

Orange Juice 8.06 * Carrot orange juice - 8.06

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

Wellness shot - 2 oz of fresh ginger, turmeric, lemon juice & splash of OJ 5.20

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.