

HUMBLE BEE



bakery and cafe

Weekend Brunch Menu

June 27 & 28, 2026

Weekend Specials:

Verde chicken and mushroom chilaquiles - Mary's organic roasted chicken, King trumpet mushrooms and fresh mozzarella with corn tortillas in a creamy verde enchilada sauce with white cabbage, guacamole, jalapeno, fresh onion, cilantro, pinto beans and a sunny egg 25.48 *GF*

Sweet yellow corn and mushroom scramble - Pink oyster and lion's mane mushrooms, sweet yellow corn, Swiss chard, sorrel and potatoes in a three egg scramble with aioli and a buttermilk biscuit 23.40 *DF*

Bee Eggs Benedict - Eggs benney 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 - 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:

Stone fruit short stack of pancakes - Three fluffy buttermilk pancakes topped with nectarine compote, fresh peaches, whipped cream and maple syrup 18.20

Blackberry cheesecake French toast – House-made brioche bread French toast with blackberry mascarpone cheese filling, blackberry sauce, fresh blackberries 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

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.