

# Organic Brunch Menu September 18 and 19, 2021

## **Weekend Specials:**

Substitutuions on weekend specials are politely declined

**Eggs Benedict** served with potatoes and your choice of: Turkey Sausage \$17 Canadian Bacon \$17 Avocado and Tomato \$17

**Breakfast torta** – scrambled eggs with corn, refried black beans, shredded lettuce, roasted serrano pepper aioli, mozzarella cheese, onion and cilantro on a house-made white roll with potatoes 15.75

**Verde chicken omelet** – with roasted chicken, Manchego cheese, arugula and a red pepper coulis served with salsa and potatoes 16

**Corn and cannoli bean succotash** – with bacon lardons, green beans, arugula, chicken stock, serrano pepper aioli, Parmesan with a poached egg and a biscuit 16

#### **House Favorites:**

Garden omelet spinach, bell pepper, zucchini, onion and pesto with mozzarella cheese and potatoes \$15.50 GF

Black Forest ham and cheddar omelete with grilled onions, spinach and potatoes \$15.50 GF

Tofu Scramble with curried tofu, spinach, bell pepper, zucchini, onion, salsa and potatoes 14.50 GF

**Biscuits and gravy** served with country gravy with turkey bacon and turkey sausage bits, two buttermilk biscuits and a sunny egg \$13

**English Butty** – breakfast sandwich with turkey sausage, cheddar cheese and an easy egg on a house-made English muffin served with potatoes and arugula with pickled cabbage \$12.25

Strawberry shortcake Short stack of pancakes with fresh berries, butter and maple syrup 14.25

Poached Pear French toast with caramel sauce, candied oats and whipped cream \$14.50

**Panwich** – Two medium eggs and two turkey sausages sandwiched between a large pancake and topped with maple mascarpone and julienned apples \$14.75 Substitute gluten-free pancake \$2

House-made granola with yogurt or milk and fresh berries with honey \$10

### Organic a la carte breakfast

Fruit cup \$5.50

Turkey bacon \$4.5 Turkey sausage \$4.50 Pork bacon \$5.00 Egg any style \$2 (each) Sub Egg Whites \$2 Pancake with butter and maple syrup \$4.25 Potatoes \$3.25 Toast \$3.5 Buttermilk biscuit \$2.25

#### Organic Lunch (available after 11 am):

Tuna melt – house-made tuna salad with fresh dill served on wheat bread with cheddar cheese with side salad or chips \$15

Beet panini – roasted beets, arugula, goat cheese and carrot beet slaw served on wheat bread with side salad or chips \$15

Da Beet Salad – red leaf lettuce with roasted beets, candied nuts, blue cheese and julienned apples served with a poppyseed dressing \$14 Add chicken or tuna\$ 4.5

Kale Caesar – shredded nero kale with Parmesan cheese, citurs segments and rosemary roasted almonds with an eggless Caesar dressing \$14 Add chicken or tuna\$ 4.5

# **Organic Coffee Drinks:**

Organic drip coffee \$3.75 Organic espresso Single \$2.50 Double \$3 Latte or Cappuccino \$5.75 Mocha \$6.50

Americano \$4.25

Chai tea latte \$5.50

Hot Chocolate \$5.50

Add organic vanilla, caramel, hazelnut or lavender syrup \* Sub organic almond, soy or oat milk \$1 Add extra shot of espresso \$1.50

# **Organic Tea Drinks:**

Organic Tea (hot or iced) \$2.25

Organic fresh-squeezed orange juice \$5 Organic fresh-squeezed lemonade \$4

# **Fresh Squeezed Organic Refreshements**

Orange juice \$6.25

Carrot orange juice \$6.75

Lemonade \$4.75

Lavender Lemonade \$4.75

#### **Fresh Squeezed Organic Specialty Juices**

Dr. Freelgood – carrot, orange, beet, lemon, ginger, cayenne and fresh turmeric \$8.5

Purple Heart – beet, orange, mixed berries and celery \$8.5

Basic Bee – carrot, apple, orange, lemon, ginger, strawberry and celery \$8.5

Green Flash – green apple, celery, spinach, kale, lemon and ginger \$8.5

Strawberry Mojito – orange juice, lemonade, strawberries, ginger and muddled mint \$7

Humble Bee is proud to provide seasonal dishes utilitizing fresh, organic ingredients sourced from local farmers Follow us on insta @humblebeecafela \* hellohumblebee.com

Parties of 6+ will be charged an automatic 18% \* Please inform your server of any food allegries when ordering