

# Organic Brunch Menu July 4 and 5, 2020

## Weekend specials:

Substitutions on weekend specials are politely declined

**Ratatouille omelet –** zucchini, eggplant and tomato layered with fresh herbs with fresh mozzarella. Served with potatoes 14.75 GF

**Poblano pepper** battered and stuffed with cream cheese, roasted corn, black beans served with rice and salsa verde 15

**Avocado toast** on house-made country white bread with arugula, cherry tomatoes and a sunny egg served with potatoes 16.25 Vegan sub tofu

Pinto bean and barley bowl with roasted corn, sautéed peppers, Jack cheese, salsa and sour cream 15

### House Favorites:

**Tofu scramble** (vegan) with turmeric tofu, bell peppers, onions, zucchini, spinach, potatoes and salsa 13.5 GF

Basic burrito – scrambled eggs, black beans, cheddar cheese, potatoes wrapped in a house-made flour tortilla served with salsa and sour cream 11.50 Add bacon or turkey sausge 2.25

**English butty** – turkey sausage, easy egg and cheddar cheese on a house-made English muffin served with potatoes and pickled cabbage 10.50

**Eggs Benedict** served with potatoes and your choice of: Turkey sausage 16 Canadian bacon 16 Tomato avocado 16

Ham and cheddar omelet with grilled onions, spinach, salsa and potatoes 14.75 GF

Biscuits and country gravy with turkey sausage, two buttermilk biscuits and a sunny egg 12

Nectarine cobbler French toast whipped cream and maple syrup 14.50

Peach marmalade short stack of pancakes with maple syrup 14.25 Sub gluten-free 2

**Panwich** – Two medium eggs and two turkey sausages sandwiched in a large pancake topped with maple mascarpone and julienned apples 14.25 Substitute gluten-free 2

House-made granola served with whole-milk yogurt or milk with fresh berries and honey 10

### A la carte breakfast:

Fruit cup 5.5

Turkey bacon 4.5 \* Turkey sausage 4.5 \* Pork bacon 5

Egg 2 each \* Substitute egg whites 3

Pancake with butter and maple syrup 4.25 \* Potatoes 3.25

Toast 3.5 \* Buttermilk biscuit 2.25

## Lunch (available after 11am):

**Tuna melt** – house-made tuna salad with fresh dill served on wheat bread with cheddar cheese. Served with a side salad or soup 15

**Grilled vegetable Panini** with zucchini, grilled onion, mushroom, arugula and pesto on whole wheat. Served with a side salad or soup. 14.5

Almond ginger chop salad – shredded romaine, carrots, purple cabbage, almonds and sesame seeds with a zesty ginger vinaigrette 13.50 Add chicken or tuna 4.50

**Da Beet salad** – red leaf lettuce with roasted beets, candied nuts, blue cheese and julienned apples served with a poppyseed dressing 12.75 Add chicken or tuna 4.50

**Kale Caesar** – Shredded nero kale with Parmesan cheese and citrus segments with an eggless Caesar dressing 12 Add chicken or tuna 4.50

**BLT pizza** – turkey bacon, roasted garlic oil, fresh mozzarella, wild arugula, tomato and pesto aioli with a baked egg. Personal 14.75. Large 25.50

**Americana pizza** – red sauce with pepperoni, mozzarella, provolone, Parmesan and basil Personal 12 Large 21

**Lauren's Vegan pizza** – Roasted garlic and rosemary spread with seasonal vegetables Personal 12 Large 21

#### About Humble Bee:

We are proud to serve delicious food prepared with the finest organic and natural ingredients that we can find. All foods are prepared in-house from scratch, including breads, pastries, salsas and hot sauce. We partner with local purveyors as much as possible and are consistently overwhelmed by our incredible and supportive community. Check out our website, hellohumblebee.com for café weekday breakfast and lunch menus, weekend brunch menus and the pizza menu! Our current purveyors include:

Givens Family Farms Stehly Farms Shelton's Poultry Strauss Family Farms Lillo Caffe Dry Dock Fish Co.

Please inform your server of any food allergies when ordering

Split plate fee \$3 \* Parties splitting one check with three credit cards or more will be charged \$.25 per card

Parties of 6+ will be charged and automatic 18% gratuity

Hellohumblebee.com