

HUMBLE BEE
LOCAL. ORGANIC. DELICIOUS!



**BAKERY
& CAFE**

**Organic Brunch Menu
November 30 & December 1, 2019**

Weekend specials:

Substitutions on weekend specials are politely declined

Fennel and leek quiche – with spinach, Swiss cheese, roasted cauliflower, and jalapeno cream sauce with a side salad 14.50

Avocado toast with two poached eggs, chimichurri sauce, marinated baby squash and snap peas served with a side salad 16

Roasted garlic chicken and portobello mushroom omelet with white cheddar cheese and arugula served with a potatoes 16 GF

Red bean and barley bowl in a zesty fresh tomato sauce with two folded eggs, sour cream, cheddar cheese, butternut squash, cilantro and fresh onion 15.5

House Favorites:

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

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

Poached pear French toast with caramel, candied nuts and whipped cream 14.25

Short stack of pancakes with persimmon compote and cream cheese frosting 14.75

Gluten-free short stack of pancakes with fresh berries, maple syrup 16.75 GF

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 Caffè

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