HUMBLE BEE
LOCAL. ORGANIC. DELICIOUS!

BAKERY & CAFE

Organic Brunch Menu
April 10 & 11

Weekend specials:
Substitutions on weekend specials are politely declined

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

Verde arroz with scrambled eggs, roasted Anaheim peppers, nopal, snap peas, salsa verde, pico de gallo, sour cream and toast points 14.75 GF

Sweet potato omelet with cheddar cheese, turkey bacon and hollandaise sauce served with a side salad 15 GF

Shakshuka – poached eggs in cumin dill tomato sauce with garbanzo beans and feta cheese served with tzatziki, pickled cabbage and pita bread 15

Mushroom, fennel and leek quiche with provolone cheese and a red pepper coulis served with a side salad 14.50

House Favorites:

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

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

Apple cobbler French toast – with maple syrup and whipped cream 14.50

Banana split short stack of pancakes – with chocolate sauce, whipped cream and crushed almonds 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 chips 15

Beet panini – roast beets, arugula, goat cheese and carrot-beet slaw. Served on wheat bread. With chips or a side salad 15
Almond ginger chop salad – shredded romaine, carrots, purple cabbage, almonds and sesame seeds with a zesty ginger vinaigrette 14 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 14 Add chicken or tuna 4.50
Kale Caesar – Shredded nero kale with Parmesan cheese and citrus segments with an eggless Caesar dressing 14 Add chicken or tuna 4.50
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

Drinks:
Coffee
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
Tea
Organic iced tea 3.50
Organic Numi hot tea 3.50
Breakfast blend, Chamomile lemon, Earl Grey, Gunpowder green, Moroccan mint
Refreshments
Fresh Squeezed organic orange juice 6.25
Fresh Squeezed organic carrot orange juice 6.75
Fresh Squeezed organic lemonade 4.75
Fresh Squeezed organic lavender lemonade 4.75
Arnold Palmer 4.25
Specialty Juices
Dr. Feelgood – carrot, orange, beet, lemon, ginger, cayenne and fresh turmeric 8.5
Purple Heart – beet, orange, mixed berries, grapes 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
Strawberry Mojito – orange juice, lemonade, strawberries, ginger and muddled mint 7