

HUMBLE BEE
LOCAL. ORGANIC. DELICIOUS!



**BAKERY
& CAFE**

**Organic Brunch Menu
January 18th and 19th**

Weekend specials:

Substitutions on weekend specials are politely declined

Black bean omelet with Jack cheese, aromatic black beans, grilled onion, spinach, verde avocado salsa, sour cream and potatoes 14 GF

Quiche stuffed acorn squash with leeks, spinach and Swiss cheese served with a butternut squash cream sauce and a side salad 15 GF

Wild salmon cakes served with French lentils, sautéed spinach and Brussels sprouts, two poached eggs with a yogurt tartar sauce **16.5 GF**

Brussels sprouts and butternut squash hash with bacon lardons, arugula, potatoes, garlic aioli, two easy eggs, Parmesan cheese and a buttermilk biscuit 15.25 GF

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

Blueberry cheesecake French toast with lemon cookie crumbled, whipped cream and powdered sugar 14.25

Spiced apple stack of pancakes with caramel sauce 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