

Weekend Brunch Menu June 1 & 2, 2024

Weekend Specials:

Substitutions on weekend specials are politely declined

Spring fling – Buttered boiled potato, Given's farms asparagus, snap peas and two poached eggs topped with smoked bacon hollandaise sauce 20 GF

Chilaquiles verdes – Organic tortilla chips tossed in house-made salsa verde, black beans and cheddar/mozzarella mix with a sunny egg, pico de gallo, guacamole and sour cream 19.75 GF (can be DF)

Guacamole toast – House guacamole on sourdough toast with sunflower seeds, sliced jalapeno and pickled peppers served with a side salad 19.75 vegan

House Favorites:

Eggs Benedict – House-made split English muffin, two poached eggs and Hollandaise sauce served with potatoes and your choice of – Turkey sausage * Canadian Bacon * Tomato and guacamole 19.75 Smoked salmon lox, guacamole, red onion, caper berries 22

Garden omelet spinach, bell pepper, zucchini, onion and pesto with mozzarella cheese and potatoes 17 GF

Black Forest ham & Tillamook cheddar omelet – Black Forest ham with Tillamook cheddar cheese, spinach, onions, pico de gallo, sour cream and potatoes 17.75 *GF*

Tofu Scramble with curried tofu, spinach, bell pepper, zucchini, onion, salsa and potatoes 16 GF DF

Bee biscuits and gravy – House-made country turkey gravy and two buttermilk drop biscuits topped with a sunny egg 15

English Butty – over easy egg, Tillamook cheddar cheese and turkey sausage on a house-made English muffin served with potatoes, arugula and pickled cabbage 16

Sweet stuff:

Humble Bee short stack of pancakes – Three fluffy buttermilk pancakes served with your choice of: mixed fresh berries, sweet yellow peaches, honey macerated apricots or vanilla macerated nectarines and whipped cream 16.75

French toast – House-made brioche bread topped with your choice: mixed fresh berries, sweet yellow peaches, honey macerated apricots or vanilla nectarines and whipped cream 17.75

Panwich – Two medium eggs and two turkey sausages sandwiched between a large pancake with maple mascarpone cheese, julienned apples and real maple syrup 19.25 Substitute gluten-free pancake 2

House-made granola with yogurt or milk and fresh berries with honey 13 (can be vegan sub oat, almond or soy milk)

Organic a la carte breakfast

Turkey bacon \$5.25 Turkey sausage \$5.50 Pork bacon \$6.50 Egg any style \$3 (each) Sub Egg Whites \$1.50 Pancake with butter and maple syrup \$5 Potatoes \$4.50 Toast \$3.75 Buttermilk biscuit \$3.50 Fruit Cup \$6.75

Organic Coffee Drinks:

Organic drip coffee \$4.25
Organic espresso Single \$3 Double \$4
Latte or Cappuccino \$6
Mocha \$6.75
Americano \$4.75

Chai tea latte \$6

Hot Chocolate \$6

Add organic vanilla, caramel, hazelnut or lavender syrup 1.25 * Sub organic almond, soy or oat milk \$1 Add extra shot of espresso \$1.50

Organic Tea Drinks:

Organic Tea iced tea 4.25

Organic hot tea – English breakfast, Earl Grey, Moroccan Mint, Chamomile or Green 4.25

Fresh Squeezed Organic Refreshments:

Orange juice \$7

Carrot orange juice \$7.50

Lemonade \$5.50

Lavender Lemonade \$5.50

Seasonal special lemonade \$6

Arnold Palmer \$5

Fresh Squeezed Organic Specialty Juices

Dr. Feelgood – carrot, orange, beet, lemon, ginger and fresh turmeric \$9 Green Flash – apple, celery, kale, spinach, ginger, lemon \$9 Basic Bee – carrot, apple, orange, lemon, ginger, strawberry and celery \$9

Humble Bee is proud to provide seasonal dishes with fresh, organic ingredients sourced from local farmers.

Most of our produce is purchased at the Encino farmer's market on Sunday mornings. Our purveyors include:

Wantz and Kneads Sourdough * Given's Family Farms (Something Good)

Sycamore Hill Ranch * Beylick * Gutierrez * G Farms * LA Mushroom Culture * Menos * Harmony Farms Follow us on insta @humblebeecafela * hellohumblebee.com

Take home a bottle of Humble Bee Hots hot sauce today! Find it in our mini-marketplace with other specialty food items, small gifts and more.

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