

Breakfast Favorites

Featuring local eggs from The Egg Shack. Swap for egg whites (+2) or tofu scramble. Ingredients may be omitted, but no substitutions, please. Can be made gluten-free with Eban's multigrain (+1).

The Worker Bee GF

Two eggs (scrambled or fried*), smashed potatoes, buttered toast, and your choice of locally sourced bacon, sausage, goetta, or vegan goetta 14

Avi Scramble

Two eggs scrambled with spinach, mushroom, avocado, onion, tomato, white cheddar, served with smashed potatoes and buttered toast 15

Greek Bee Scramble
Two eggs scrambled with chicken, spinach, Kalamata olives, chimichurri, and feta cheese 16
(Add avocado +2)

Chorizo Scramble

Two eggs scrambled with chorizo, red pepper, onion, white cheddar, topped with smoky salsa and chive crema, served with smashed potatoes and buttered toast 16

Chorizo Burrito

Scrambled egg, chorizo, peppers & onions, salsa and white cheddar. Served with chive crema 14

Ember Avo Toast

Griddled bread, ember oil, avocado, over-easy egg*, arugula, pickled golden raisins, and hemp seed mix, served with a side salad 15

Vanilla Almond Oatmeal N V
Steel-cut oats** with chia seeds, coconut, almonds, and seasonal fruit 11
**Does not contain certified gluten-free oats.

Make it Saucy
Our housemade sauces make every dish delicious, and you can always add more! +1
Nectar - Smoky, creamy, slightly sweet S
Chimichurri- Bright, herbaceous, zesty V
Hot Honey Vinaigrette - Sweet, spicy, zippy
Lemon Vinaigrette - Light, citrusy, tangy V
Chive Crema -Cool, tangy, fresh
Smoky Salsa - Mild, smoky, zesty V
GF All sauces are gluten-free.

Pancakes

Our award-winning pancakes are delicious plain or dressed up in a specialty style.

Buttermilk

Two classic, fluffy and sweet buttermilk pancakes 8

Bee Cakes GF N

Two Sleepy Bee signature gluten-free pancakes with almond, quinoa, and buckwheat flours 10

Nutty Cakes P

Two pancakes studded with chocolate chips and topped with peanut butter and banana Buttermilk 12 / Bee Cake 14

Cinnamon Roll Cakes

Two pancakes topped with cream cheese icing and a cinnamon sugar swirl Buttermilk 12 / Bee Cake 14

Seasonal Fruit Cakes N
Two pancakes topped with seasonal fruit, whipped cream, and hemp seed granola Buttermilk 12 / Bee Cake 14

Additions Per Pancake

Blueberries +1, Bananas +0.50, Whipped Cream +0.50, Chocolate Chips +1, Granola** N +0.50, Peanut Butter +0.50

A La Carte

Single Pancake – Buttermilk 5 / Bee Cake 6 N
(Make it a specialty style! +2)

The Egg Shack Single Egg, Scrambled or Fried* 2

Smashed Red Skin Potatoes 4
(Make it saucy! +1)

Allez Bakery Multigrain Toast 2

Eban's Bakehouse Gluten-Free Multigrain Toast 2.50

Side Salad with Hot Honey Vinaigrette 4

Avocado 2

Side Bumblebee Yogurt Bowl** 6 N
Honeyed Greek yogurt with bananas, berries, and Sweetgrass Kentucky Harvest Granola **

Side of Vanilla Almond Oatmeal** 6 N V

Eckerlin Goetta 5

Henry’s Betta Goetta (Vegan) V

Eckerlin Thick-Cut Bacon 5

Bowman and Landes Turkey Bacon 5

Fischer Farms Breakfast Sausage 5

FreeBird Chicken Breast 5

Sandwiches and Salads

Sandwiches served with a side salad and can be made gluten-free with Eban's multigrain (+1).

Queen City Bee S

Goetta, over-easy egg*, apple, arugula, and nectar sauce on a milk bun 14

Broakley

Thick-cut bacon and an over-easy egg* with white cheddar, avocado, lettuce, tomato, and pickled onions on a milk bun 15

Mushrooms Run the World V

Vegan Goetta, marinated portabellas, avocado, arugula, ginger pickles, chimichurri, and ember oil on griddled multigrain 15

Beekeeper S

Bowman and Landes sliced turkey, bacon, white cheddar, avocado, lettuce, tomato, pickled onion, and nectar sauce on toasted multigrain 15

Buzzy Grilled Cheese
Bowman and Landes sliced turkey with melted white cheddar and housemade fig jam 14

Bee Chop Salad GF

Local greens, purple cabbage, carrots, celery, avocado, hemp seed mix, and sliced chicken, served with our hot honey vinaigrette 15
(Substitute chicken with vegan Goetta for a veggie alternative)

Bee careful: Many items on our menu contain nuts, milks, eggs or other potential allergens. Please ask! While we have systems in place to reduce exposure, we must work together. Your health is our priority!
*Fried egg styles include sunny side up, over-easy, over-medium and over-hard. Consuming raw or undercooked eggs may increase your risk of foodborne illness.
**Oats are not certified gluten-free.
V Vegan GF Can be made gluten-free N Contains tree nuts P Contains peanuts S Contains soy



We source locally and seasonally to bring you fresher food, support nearby farms, and celebrate pollinators.

Specialty Coffee

Consciously sourced, carefully roasted espresso from La Terza, paired with house-made syrups and steamed A2 milk from Indian Creek Creamery.

Espresso (double) ... 2.75

Cortado ... 3.75

Cappuccino (8oz) ... 4

Latte (12oz) ... 4.50

Mocha (12oz) ... 5.25

Hot Chocolate ... 4.50

Milk
Indian Creek Creamery whole milk, oat, almond
House-made or locally foraged syrup (+.75)
Vanilla, caramel, chocolate, chai, Don Popp’s honey, Milligan’s maple, seasonal

Coffee

Bottomless mug of our La Terza blend ... 4

Iced Coffee ... 4

Tea

Hot Tea ... 4

Seasonal selection from Wendigo Tea Co.

Iced Tea ... 3.50

Black, green

Tea Latte ... 5

Chai, premium matcha (unsweetened), London Fog

Smoothies

Fruits and veggies, Natalie’s juices, and Snowville yogurt blended into a refreshing beverage. Add vegan vanilla protein +2.

Berry Bee
Mixed berries, banana, yogurt, and orange juice ... 8

Big Orange Splot
Mango, banana, yogurt, and orange juice ... 8

Sweet Green V
Pineapple, spinach, avocado, hemp seeds, apple juice, and almond milk ... 8

Soda

Assorted Pepsi products ... 3

Juice

Natalie’s orange, apple ... 4