

Busy Bee Summer Menu

Breakfast

Basic Breakfast \$5.75

A Pair of Eggs, Crispy Home Fried Taters, And Toast of Your Choice.

Not So Basic Breakfast. \$7.25

Add Bacon or Sausage to your Basic Breakfast, Or a Pair of Veggies.

Anything after that is 1.25 ea.

Bacon Egg and Cheese Panini \$6.50

Pan Scrambled Eggs, Cooper Sharp Cheese, Millers Extra Thick Cut Bacon, on Tribeca Sourdough and pressed. Served with your choice of Martin's BBQ Waffle Chips or a Side Salad.

Little Bacon Buddies \$3.50

A Lesser (in quantity not quality) Bacon Egg and Cheese. Served on an English Muffin this comes with your choice of Chips or a Side Salad.

Heuvos Rancheros \$8

Scrambled Eggs Served with our Most Excellent Poblano Salsa, Blended Mexican Cheeses, and Ranchero Sauce on a Pair of Corn Tortillas, and baked to perfection.

The Central Market Stacker \$9

An excellent blend of sweet and savory, this combines Scrapple & Extra Thick Cut Bacon over top an extra thick cut piece of French Toast. This is topped with a Sunnyside Egg and comes with Crispy Home Fried Potatoes and PA Maple Dipper.

Big Buddha Phuket 9.75

The is Very Similar to the Buddha Bowl that you've grown accustomed to but different. It a Veggies Stir fry of Tofu, Red Carrots, Red Onions, Snow Peas, Red Peppers, Green Onions, and Noodles. With Red Curry Paste, Sesame Oil, Green Tea and Ginger Infused Soy Reduction, and a Splash of Vegetable Broth. Substitute 5 oz. Chicken OR a pair of Eggs just let us know. Make it Tofu AND Eggs, or Chicken AND Eggs for 2.⁵⁰

Boo Boo's Basket \$8⁷⁵

It's a Pic-a-Nic Breakfast Yogi would be proud of. Toast, House made Jam, Beansies and Weenies, a pair of Soft Boiled Eggs, Bacon, and Fresh Fruit Salad.

Sandwiches

Don Ho \$10⁷⁵

Been Pining for the tropics lately, think this is the sandwich I'd like to have while I'm there. I took Kings Hawaiian Rolls batter dipped them and griddled them, this is then topped with our Pit Ham, Extra Thick Cut Bacon, Double Cream Brie, and Stone Ground Mustard. Dusted with Powdered Sugar and served with a Pineapple Champaign Dipper.

Texas Hold 'Em \$10.⁷⁵

Our Pecan and Mesquite Smoked Pork Carnitas, Poblano Salsa, and Shredded Mexican Cheeses, with Crema Azteca (Lime Zest Infused Sour Cream). Loaded up in a rather Large Tortilla and Griddled to Perfection and served with Side of Ranchero Sauce.

Lamby Boo Boo \$12⁵⁰

Shaved Leg of Lamb is Flash Sautéed with Caramelized Onions and Organic Baby Spinach, and Spices, a dash of White Wine and Shaved Italian Cheeses. Its then served on a Whole Wheat and Flax Pita with a Schmear of Roasted Poblano Cream Cheese.

Just a Po Boi \$11²⁵

Aromatic Poached Flounder is paired with Smoked Andouille, tops a crispy roll with Creole Remoulade, and Apple and Napa Cabbage Slaw.

Afro-desiac \$10²⁵

A Spicy Ethiopian Style wrap of Rainbow Peppers, Red Onions, Baby Spinach, Teff (an Ethiopian Super Grain similar to Quinoa), And Fresh Sugar Snap Peas, Sautéed with Berbere Spice, White Wine, and Peanuts.

Tatiana Juliana Victoria Jane \$12

Loaded up on a Fresh Baguette you will find Smashed Grilled Avocado with Black Hawaiian Sea Salt, Herbed Goats Cheese, Local Grilled and Shaved Asparagus, with Watercress and Arugula.

Falafel \$9

Chickpeas and Black Beans, Garlic and Onions, Parsley and Poblano. That's how to make one of my favorite things. Patty it up and griddle it, serve it in a Whole Wheat and Flax Pita with Red Onions and Tomatoes and Tatziki

Guantanamo Baby \$10⁷⁵

Or an American lost in Havana.....A variant of our traditional Cuban sandwich. This is Grilled Chicken Breast, Smoked Pulled Pork, Pickles and Swiss with our Creole Remoulade on Semolina Sourdough and pressed.

SALADS

Firecracker Firecracker \$11

Our most excellent Firecracker Sauce adorns your choice of Grilled Chicken Breast or Organic Tofu and Crushed Roasted Cashews. This is Served on a Bed of Organic Baby Greens with Matchstick Carrots, Slivered Red Onions, and House made Roasted Sesame Dressing. Substitute Wild Caught Shrimp or Wild Caught Ahi Tuna for \$3⁰⁰-more.

Pear and Pecan \$11

A tasty delight of Bosc Pears, Red Onion Slivers, Grilled Chicken Breast or Organic Tofu, flash sautéed with Spices and Pecans with a touch of White Wine. Served on a bed of Organic Baby Spinach with Tomato Wedges, Fresh Cheese Curds, and a Vegan Gingered Pear Dressing. Substitute wild Caught Shrimp or wild Caught Ahi Tuna for \$3

Strawberry Fields Forever \$11

Field Fresh Local Strawberries are dusted with Tarragon and Black Sea Salt, mixed with Toasted Almonds, Herbed Goat Cheese, Crisp Sugar Snap Peas, and a Scattering of Green Onions on a Bed of Organic Baby Spinach, with a Honeyed Strawberry Balsamic. Topped with Chicken or Organic Tofu Marinated in My Summer Sunshine Dressing and Grilled. Substitute Wild Caught Shrimp or Wild Caught Ahi Tuna for \$3

Thai Fighter \$13

I dreamt this up on May 4th, it's an exceptional salad of Mixed Greens, Carrots, and Purple Cabbage with Shaved Red Onions, Wasabi Peas, and Roasted Sesame Dressing topped with Your Choice of Wild Caught Ahi Tuna or Organic Tofu flash sautéed with Crushed Toasted Cashews & Shelled Organic Edamame in our Sambal, Honey, and Lime Chili Sauce and Green Tea and Ginger Infused Soy Reduction. \$1 Charge to Substitute Shrimp, No Charge To Substitute Chicken.

Berry Peachy \$11

Peaches and Raspberries are flash sautéed with Grilled Chicken Breast or Organic Tofu and tops a salad of Organic Baby Spinach with Shaved Red Onions, Blueberry Goat Cheese and Raspberry Poppyseed Vinaigrette. Substitute Wild Caught Ahi Tuna or Wild Caught Shrimp for \$3