



SUNDAY BRUNCH

NOT JUST EGGS:

GREEN BREAKFAST 2 fried or scrambled eggs with avocado, sautéed spinach
AND a mixed green salad OR grilled multigrain bread and jam 9.50 ☉
Vegan option: substitute eggs for pan seared tofu 2.

LITTLE HOUSE BREAKFAST 2 fried or scrambled eggs with toast & jam and
your choice of bacon, turkey bacon 7.75 OR Sausage 8. ☉

BREAKFAST WRAP 2 scrambled eggs with chevre, arugula, pickled red onions
and harissa aioli served in a warm pita 9. ☉

POACHED EGGS wrapped in smoked salmon, with grilled brioche, avocado and
asparagus, topped with a tarragon cream sauce 12.

FRIED EGG SANDWICH with Cabot Monterey Jack cheese on a ciabatta roll 4.50
ADD: Bacon 1. Turkey Bacon 1. Sausage 1.25 Avocado 1.50 Spinach 1.
Tomato 1. Onion .50 Local Egg 1. Extra Egg 1.

OTHER THAN EGGS:

PEPPER JACK GRILLED CHEESE SANDWICH with tangy red cabbage slaw on
multi-grain bread and side salad or chips 10.

GRILLED BRIE SANDWICH with apricot jam on a ciabatta roll 6.25 ADD bacon
or turkey bacon 7.25

BAGEL COMBO with chive cream cheese, smoked salmon, and pickled red onion
on your choice of bagel 8.50

BLT on multi grain bread loaded with bacon or turkey bacon, vine ripened
tomatoes, lettuce and mayo with side salad or chips 10. Add turkey 2.25

ON THE SWEET SIDE:

LITTLE HOUSE GRANOLA made with whole oats, pecans, almonds, flax seed, and dried fruit with organic whole milk yogurt and Northern Lights Farm Maple Syrup 7.50 Substitute yogurt for whole milk, /1, soy milk, or almond milk ☉

CLASSIC BUTTERY CREPES 9. (2 large crepes per order)

ADD yogurt, local honey, and fresh fruit 3.

ADD lemon curd with whipped cream and mixed berry compote 3.

ADD Nutella and bananas 3.

HOT MULTIGRAIN CEREAL oats, brown rice, amaranth, and red quinoa served with a pat of butter, a sprinkle of brown sugar, and a side of warmed whole milk 7.

ADD: Dried cranberries, raisins, banana slices or toasted pecans 1. per topping ☉

OUR BAKED GOODS fresh daily

BLUEBERRY MUFFIN 2.25 grilled 2.75

SCONES: Lemon Poppy Seed, Cranberry Orange, Oat Pecan 2.25

COOKIES: Oatmeal Raisin, Chocolate Chip, Gluten free peanut butter-toffee-chocolate chip, or Double Chocolate 2.

CAPE COD BAGELS Plain, Sesame, Everything, or Cinnamon Raisin

Toasted with butter 2.50 OR with plain cream cheese 3.

Chive ☹️ scallion OR olive tapenade cream cheese 3.50 ADD smoked salmon 4.50

SIDES:

1 pancake 4.50 2 pancakes 6.50 3 pancakes 8.50

2 eggs with toast and jam 6.75

1 egg with toast and jam 5.75

Bagel or toast with butter and jam 3.

Bacon 2. Turkey Bacon 2. or Sausage 2.50

Cup of organic yogurt 3.25

Cup of granola 4.25

Home fries 3.50

Seasonal fresh fruit 4.50 cup or 6.50 bowl

SUBSTITUTIONS and ADD-ONS:

Egg whites 1. Local egg 1. Add an egg 1. Pure maple syrup 1.50

ASK SERVER ABOUT GLUTEN FREE OPTIONS INCLUDING GLUTEN FREE BREAD FOR AN ADDITIONAL 2.

We use cage free eggs and fresh baked bread. Our food is made from scratch with natural ingredients.

*Consuming raw or undercooked food may increase risk of foodborne illness. Please advise server before placing your order if anyone in your party has a food allergy.

A 20% gratuity will be added for parties of 6 or more.