



BREAKFAST

GREEN BREAKFAST *

2 fried or scrambled eggs with avocado, sautéed spinach AND a mixed green salad OR grilled multigrain bread and jam..... 9.50

LITTLE HOUSE BREAKFAST *

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

2 EGGS with toast and jam..... 6.75

1 EGG with toast and jam.....5.75

BREAKFAST WRAP

2 scrambled eggs with chevre, arugula, pickled red onions and harrisa aioli served in a warm pita.....8.75

GRILLED BRIE SANDWICH with apricot jam on a ciabatta roll..... 6.25 with bacon.....7.25

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 .75 Extra Egg 1.

BREAKFAST BLT on multi grain bread loaded with bacon or turkey bacon, vine ripened tomatoes, lettuce and mayo.....7.50

ADD an egg.....1.

Our **HOMEMADE PANCAKES** with Northern Lights Farm maple syrup.....7.

ADD your choice of today's fruit.....2.25

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.
Substitute yogurt for whole milk, %1, soy milk, or almond milk

SEASONAL FRESH FRUIT.....5.50

CAPE COD BAGELS

Plain, Sesame, Everything, or Cinnamon Raisin
toasted with butter 2.50..... with plain cream cheese..... 3.
Chive & scallion or olive tapenade cream cheese.....3.50
ADD smoked salmon.....4.50

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

SIDES:

BAGEL or TOAST with butter and jam 3.
Bacon 2. Turkey Bacon 2, or Sausage 2.50
Cup of organic yogurt 2.50
Cup of granola 4.50
Home fries 3.

SUBSTITUTIONS and ADD-ONS :

Egg whites 1. Local egg .75
Add an egg 1.
Pure maple syrup .75

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.

ASK SERVER ABOUT GLUTEN FREE OPTIONS

We use cage free eggs and fresh baked bread. Our food is always fresh and 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.

An 18% gratuity will be added for parties of 6 or more.



LUNCH

SALADS:

CURRIED MANGO CHICKEN SALAD with red grapes and pecans on mixed greens 12.
Or as a **SANDWICH** served open faced on a warm pita 11.50 ☉

FRENCH LENTIL SALAD with raisins, red bell pepper and carrots in a maple balsamic vinaigrette served on greens with walnuts and sheep's milk feta cheese croutons 12.
COMBO Mango chicken and French lentil salad on greens add 2. ☉

NICOISE SALAD with premium oil-packed yellow fin tuna, baby potatoes, haricot vert, kalamata olives, farm fresh boiled eggs and an herb vinaigrette 12. ☉

SESAME NOODLE SALAD with soy glazed chicken OR crispy tofu, shaved carrots, red peppers, scallions, and snow peas tossed in a peanut sauce 13.

ROASTED MAPLE BUTTERNUT SQUASH served warm with goat cheese and caramelized red onions on baby spinach and arugula, topped with dried cranberries and spiced pumpkin seeds 13. ☉

HOUSE GREEN SALAD with chevre, roasted pecans and tomatoes 8.50 ☉
ADD chicken 5.50

SPECIALTIES:

CRISPY FISH TACOS in corn tortillas with salsa fresca, avocado, shaved green cabbage with lime, and a piquant white sauce 12. Pan seared fish add 2. ☉

CHICKEN SHAWARMA marinated and grilled on a rotisserie served in a warm pita with a chopped salad and aioli 11.50 ☉

CLASSIC FALAFEL SANDWICH vegetarian chick pea fritters with cucumber and tomato salad and lemon aioli in a grilled pita 10.50

All "Specialties" are also available served on mixed greens instead of pita or tortillas.

SANDWICHES: (served on fresh baked bread with potato chips OR greens)

GREEK LAMB BURGER packed with fresh herbs, served on a homemade bun with tomato, grilled eggplant and our tzatziki sauce 13.75

MUFFULETTA PRESSED SANDWICH with mortadella, peppered salami, olive tapenade, goat cheese and arugula on pain levain 11.25

VEGETARIAN PRESSED SANDWICH with grilled vegetables, pesto, fresh mozzarella, olive spread and mixed greens on ciabatta 11.25

PEPPER JACK GRILLED CHEESE SANDWICH with tangy red cabbage slaw on multi-grain bread 9.75

ITALIAN CHICKEN SAUSAGE SANDWICH with sautéed broccoli rabe and sharp provolone on a crusty baguette 11.75

ROASTED TURKEY SANDWICH with Cabot cheddar, cranberry relish, pickled red onion, and arugula on a multigrain ciabatta roll 11.25

SOUP/SIDES:

SIDE OF MIXED GREENS 5

SOUP of the day 4.95/6.60

ADD chicken 5.50

ROLL with butter .95

BAG of chips .95

COOKIES for DESSERT: 2.

Chocolate Chip, Double Chocolate

Gluten Free Peanut Butter Toffee Chocolate Chip,
and Oatmeal Raisin

All of our food is made to order with fresh, hand selected ingredients; everything from scratch. Always fresh, always delicious.

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

An 18% gratuity will added for parties of 6 or more. Thank you!

⊙ = Gluten Free Option available, please ask your server.



DINNER

SALADS:

FRENCH LENTIL SALAD with raisins, red bell pepper and carrots tossed in a maple balsamic vinaigrette served with walnuts and sheep's milk feta cheese croutons on greens 12. ☉

NICOISE SALAD with premium oil-packed yellow fin tuna, baby potatoes, haricot vert, kalamata olives, farm fresh boiled eggs and an herb vinaigrette 12. ☉

SESAME NOODLE SALAD with soy glazed chicken OR crispy tofu; shaved carrots, red peppers, scallions, and snow peas tossed in a peanut sauce 13.

HOUSE GREEN SALAD with chevre, roasted pecans and tomatoes 8.50 ☉

LIGHT FARE:

MUSSELS with shallot white wine sauce, an herb aioli, and croutons \$13. ☉

CRISPY FISH TACOS in corn tortillas with salsa fresca, avocado, shaved green cabbage with lime, and a piquant white sauce 12. For pan seared fish add 2. ☉

CHICKEN SHAWARMA marinated and grilled on a rotisserie served in a warm pita with a chopped salad and aioli 11.50 ☉

FALAFEL SANDWICH vegetarian chick pea fritters with cucumber salad and lemon aioli in a grilled pita 10.50

Wraps and tacos also available served on mixed greens instead of pita or tortillas.

ENTREES:

BEEF TENDERLOIN BROCHETTE with grilled asparagus, creamy cilantro lime sauce, and fresh tomato salsa on mashed potatoes 26. ☉

INDONESIAN GADO GADO salad with spinach, red and green cabbage, carrots, and locally grown micro greens served on rice with crispy tofu and hard boiled eggs topped with peanut sauce 20. ☉

LAMB BURGER packed with fresh herbs, on a bun with tomato, grilled eggplant and our tzatziki sauce served with a classic Greek salad 18.

RED THAI CURRY CHICKEN kebabs with vegetables simmered in coconut lime sauce served over jasmine rice 23. ☉

NONNA'S SIRLOIN MEATBALLS over linguini fini with our homemade organic tomato sauce and pecorino romano cheese 22.

MAPLE ROASTED BUTTERNUT SQUASH, goat cheese and caramelized red onions on red quinoa pilaf and baby spinach topped with spiced pumpkin seeds and a balsamic reduction 22. ☉

PAN SEARED COD with a tomato saffron mussel cream sauce, braised fennel and sautéed spinach on mashed potatoes 28 ☉

SIDES AND ADD-ONS:

Mashed potatoes / rice / greens tossed in vinaigrette 5.

Green beans / sautéed spinach 6. Broccoli rabe / asparagus 8. (when available)

ADD chicken 5.50

SOUP of the day 4.95/6.60

There will be an additional \$2 charge for splitting entrees.

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