

BREAKFAST

served mon-fri 7am – 4pm
saturday and sunday 8am – 4pm

STEEL-CUT OATMEAL with brown sugar, raisins & choice of cream, milk, or soy – 8

add pecans, walnuts or bananas – 50 cents each

HOUSE-MADE GRANOLA with berries and Greek yogurt Half – 6 / Full – 9

• **2 EGGS TO ORDER** cooked any style, choice of potatoes and toast or English muffin – 9.50

add bacon, ham or sausage – 2.50

add flat iron steak or salmon – 7

breakfast specialties

PORTUGUESE FRIED RICE linguica sausage over bacon-and-egg fried rice with green onion and avocado – 14

add egg – 1.25 per egg

VEGETARIAN FRIED RICE rice, eggs, veggie mix and avocado – 13

• **APPLE FRITTWICH** apple fritter grilled with smoked gouda, cheddar, bacon jam, fried egg and arugula, with choice of potatoes – 13.50

• **HUEVOS RANCHEROS** corn tortilla, black beans, avocado, cotija cheese, ranchero sauce and fried eggs – 12.75

TOFU RANCHEROS (vegan) – 12.75

FRENCH TOAST challah bread – 10

with lemon curd, blueberries and whipped cream - 13

add bananas or pecans – 50 cents each

with applewood bacon, ham or sausage – add 2.50

PANCAKES three scratch pancakes – 10

with lemon curd, blueberries and whipped cream – 13

add bananas or pecans - 50 cents each

with applewood bacon, ham or sausage – add 2.50

CROQUE MONSIEUR ham and gruyère on grilled French bread with mornay sauce, served with cheesy hash browns or roasted red potatoes – 13.50

• **CROQUE MADAME** A Croque Monsieur with egg – 14.75

• **FRIED EGG SANDWICH** bacon, ham or sausage with fried egg and cheddar, served with cheesy hash browns or roasted red potatoes – 12.25

• **BISCUITS & GRAVY** (sausage or vegetarian gravy)

half – 8.50 top with one egg – add 1.25

full – 11.50 top with 2 eggs – add 2.50

• **CORNED BEEF HASH** – 13.50

top with 2 eggs – add 2.50

3 egg omelets served with potatoes and toast

SAVORY MUSHROOM caramelized onion & feta – 13

MORNAY bacon, mushroom, swiss cheese, mornay sauce – 13

GREEN broccoli, spinach, scallions, feta, avocado & roasted peppers – 13

BACON & CHEDDAR – 13

CHORIZO & GREEN CHILI chorizo, cheddar and jack cheese, ranchero sauce – 13

CRAB MORNAY crab, gruyere, sautéed mushrooms, and mornay sauce – 18.50

scrambles

THE FIT SCRAMBLE egg whites, quinoa, and dried cranberries with almonds, red pepper & parsley garnish – 12

MIGAS scramble of eggs, tomatoes, corn tortilla strips, peppers, onions, cotija, served with black beans and avocado – 12

VEGGIE SCRAMBLE scramble of eggs, feta cheese, broccoli, green onions, pepper, tomato, spinach, mushrooms and avocado – 12

add potatoes and toast – add 2

ED'S SCRAMBLE eggs, roasted vegetables, caramelized onion, spinach, cheddar & jack cheeses, sour cream & ranchero sauce – 12.50

add chorizo, bacon or sausage – add 2.50

VEGAN SCRAMBLE tofu, broccoli, green onions, pepper, tomato, spinach, cabbage, mushrooms and avocado – 12

add potatoes and toast – add 2

benedicts served with choice of potatoes

• **EGGS BENEDICT** Canadian bacon, poached eggs on English muffin with hollandaise – 15

• **SALMON BENEDICT** salmon on English muffin topped with poached eggs & hollandaise – 17.50

• **EGGS SARDOU** creamed spinach and artichoke on English muffin, topped with poached eggs and hollandaise – 15

• **CRAB BENEDICT** crab, roasted asparagus, eggs and hollandaise – 19

• **PRIME RIB BENEDICT** shaved prime rib, poached eggs and bernaise sauce on an english muffin – 19

NOT ALL INGREDIENTS LISTED
FOR ALL ITEMS. PLEASE ASK FOR
ALLERGEN OR DIETARY CONCERNS.

N.



1135 SW Washington, Portland OR.

CHERYL'S
ON 12TH

SUNDAY 8AM – 4PM

MONDAY – TUESDAY 7AM – 4PM

WEDNESDAY – FRIDAY 7AM – 8PM

SATURDAY 8AM – 8PM

TEL. 503-595-2252

www.CHERYLSon12TH.COM

CHERYL'S ON 12TH is a local family-owned restaurant, marketplace and catering company.

OUR RESTAURANT features New American Cuisine served at breakfast, lunch, dinner and weekend Brunch.

OUR MARKET offers house-made pastries, Portland Roasting Company Coffee and a wide variety of both locally-sourced fine foods and gourmet imports from around the world.

IT IS OUR PLEASURE and commitment to provide the very best in cuisine and world-class service.

• Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

MENU

SALADS, SOUPS & CHILI

soups and chili

SOUP OF THE DAY Cup – 6 Bowl – 8

TOP-SECRET CHILI

CLASSIC Cup – 6 Bowl – 8.50
VEGAN Cup – 6 Bowl – 8.50

salads

HOUSE SALAD spring mix, roasted seasonal vegetables, tomatoes, vinaigrette – 12.50
with charbroiled chicken or blackened tempeh – add 3
• with charbroiled flat iron steak or salmon – add 6

THAI SALAD spring mix, basil, shallots, red pepper, cashews – 12.50
with charbroiled chicken or blackened tempeh – add 3
• with charbroiled flat iron steak or salmon – add 6

CLASSIC CAESAR – 12.50
with charbroiled chicken – add 3
• with charbroiled flat iron steak or salmon – add 6

NORTHWEST SALAD spring mix, sliced apples, cranberries, blue cheese and hazelnuts with raspberry walnut vinaigrette – 12.50
with charbroiled chicken – add 3
• with charbroiled flat iron steak or salmon – add 6

NIÇOISE SALAD albacore, grilled asparagus, eggs, tomato, basil vinaigrette – 14

CRAB LOUIE crab, avocado, hard boiled eggs, roasted asparagus, cucumber and tomatoes – 18.50

BOWLS

INDIAN CURRY BOWL rice, roasted vegetables, curry, almonds and sunflower seeds
Vegetarian 12 / Chicken 15

MEXICAN RANCHERO BOWL rice, black beans, roasted vegetables, ranchero sauce, cotija cheese, roasted jalapenos Vegetarian 12 / Chicken 15

YUCATAN STYLE SLOW ROASTED PORK BOWL rice, black beans, pineapple mango salsa, tortillas 13.75

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SANDWICHES

with chips, curried pea salad
or cranberry jicama cole slaw
upgrade to french fries add \$1

cold

HAM & APPLE glazed ham with apple, lettuce, and brie and honey mustard on ciabatta – 12

TURKEY CRANBERRY oven roasted with cranberry, brie, arugula and candied pecans on focaccia – 13

TUNACADO lettuce, cucumber, avocado & tomato – 12

GRINDER Italian Club-style sandwich with ham, salami, turkey, provolone cheese, pepperoncini, lettuce, tomato, mayo and balsamic reduction - 13

CAPRESE grilled focaccia, basil, tomato, fresh mozzarella, pesto and balsamic reduction – 11.75

BEEF & HAVARTI roast beef, roasted red pepper, caramelized onion, horseradish aioli and havarti on focaccia - 13

VEGGIE HUMMUS vegan telera bun with hummus, avocado, sunflower seeds, carrots, cucumbers, lettuce, red pepper, grilled onions and tomato – 12

THAI CHICKEN WRAP chicken, honey lime & sweet Thai chili, carrots, avocado, cabbage & cheese – 12

VEGAN WRAP blackened tempeh, romaine, cole slaw, camelized onions and avocado – 12

hot

GRILLED FIG & GOAT CHEESE fig, goat cheese and arugula on rustic white – 12

PRIME RIB FRENCH DIP provolone, au jus and horseradish cream – 14.25

CHERYL'S STUFFED MEATLOAF signature meatloaf, ham, cheddar & caramelized onions – 13

TUNA BAKE tuna salad with white cheddar baked on a pub bun – 12.50

GRILLED CHEESE Tillamook cheddar and gruyère – 10.50

GRILLED CHICKEN & PEAR rosemary maple chicken, grilled pear, tomato, mascarpone and spring mix – 13

PORK TENDERLOIN SANDWICH with honey Dijon sauce, caramelized onion, mama lil's peppers, arugula & cabbage blend 13.50

CROQUE MONSIEUR French classic crispy sandwich with ham, gruyère and mornay sauce – 13.50

HOUSE SPECIALS

add a garden salad \$3

QUESADILLA wild mushrooms, grilled onion, feta, gruyere – 12.50
with charbroiled chicken – add 3

FISH TACOS choice of panko breaded and fried or chargrilled mahi-mahi topped with cranberry jicama slaw, lime squeeze – 13

PORTUGUESE FRIED RICE linguica sausage over bacon-and-egg fried rice with green onion and avocado – 14
add egg – 1.25 per egg

PENNE PESTO & SUNDRIED TOMATOES penne with pesto cream sauce, sundried tomatoes, artichoke hearts – 14
with charbroiled chicken or tofu – 17

SANTA FÉ PASTA penne with spicy pepper cream sauce – 14
with charbroiled chicken or tofu – 17

OVEN ROASTED CHICKEN Rosemary maple and walnut glaze (served with two sides) – 15.50

PENNSYLVANIA MEATLOAF stuffed with ham and cheddar cheese (served with two sides) – 16.50

• **FLAT IRON STEAK** (served with two sides) – 19.50

• **CHARBROILED SALMON** choice of lemon dill butter or bernaise sauce (served with two sides) – 19.50

• **CHARBROILED MAHI MAHI** cajun spiced or topped with pineapple mango chutney (served with two sides) – 19.50

BLACKENED TEMPEH caramelized onions and mushrooms (served with two sides) – 15

sides

Garlic Mashed Potatoes Jasmine Rice
Macaroni and Cheese Curried Pea Salad
Cranberry Jicama Cole Slaw Roasted Vegetable
French Fries

BURGERS

with chips, curried pea salad
or cranberry jicama cole slaw
upgrade to french fries add \$1

8 oz. Humanely and safely raised Northwest beef

- **ALL-AMERICAN** lettuce, tomato, house pickles – 12.50
add cheese for 1.00 add bacon for 2.50
- **HICKORY** lettuce, tomato, cheddar, BBQ sauce, onion crisps – 13.50
- **HAMBURGER CLUB** club-style sandwich with hamburger, cheddar, bacon, lettuce, tomato and spicy aioli – 13.75

VEGAN "CHICKIN" BURGER grilled patty with vegan spicy aioli, tomato, red onion and avocado on vegan bun – 12.50

CHILDREN'S MENU

with fruit, apple sauce or fries

GRILLED CHEESE – 7.75
MAC & CHEESE – 7.75
PEANUT BUTTER & JELLY – 7.75
GRILLED CHICKEN TENDERS – 7.75
HAMBURGER – 7.75
FISH & CHIPS – 7.75

available from open to 4pm

TWO PANCAKES with sausage or bacon – 7.75

½ ORDER FRENCH TOAST
with sausage or bacon – 7.75

CASUAL * FORMAL
CATERING

www.cherylon12th.com

PREMISES AVAILABLE FOR
PRIVATE PARTIES
AT SELECT TIMES

DRAFT BEER
or cold brew on tap

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