

CHERYL'S

ON 12TH

a local family owned restaurant,
marketplace and catering company

Welcome ● SAVOR ENTERTAIN
Dine * **in** breakfast
BAKERY MARKET Coffee
CATERING TAKE OUT

SUNDAY	8AM - 4PM
MONDAY	7AM - 4PM
TUESDAY	7AM - 4PM
WEDNESDAY	7AM - 8PM
THURSDAY	7AM - 8PM
FRIDAY	7AM - 8PM
SATURDAY	8AM - 8PM

1135 SW Washington St, Portland OR

TEL. 503-595-2252

WWW.CHERYLSon12TH.COM

ON 12TH



CHERYL'S

MENU

BREAKFAST

served mon-fri 7am – 4pm

saturday and sunday 8am – 4pm

STEEL-CUT OATMEAL with brown sugar, raisins & choice of cream, milk, or soy – 6.50

add pecans, walnuts or bananas – 50 cents each

HOUSE-MADE GRANOLA with Greek yogurt
Half – 4.50 / Full – 7.50

- **2 EGGS TO ORDER** cooked any style, choice of potatoes and toast or English muffin – 8
add bacon, ham or sausage – 2
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 – 11.50

VEGETARIAN FRIED RICE rice, eggs, veggie mix and avocado – 10

- **HUEVOS RANCHEROS** corn tortilla, black beans, avocado, cotija cheese, ranchero sauce and fried eggs – 9.75

FRENCH TOAST challah bread – 8
with applewood bacon or sausage - 10

PANCAKES three scratch pancakes – 7.50
add bananas or pecans – 50 cents each
with applewood bacon, ham or sausage - add 2.00

CROQUE MONSIEUR ham and gruyère on grilled French bread with mornay sauce, served with cheesy hash browns or roasted red potatoes - 11.50

- **CROQUE MADAME** A Croque Monsieur with egg – 12.50

- **FRIED EGG SANDWICH** bacon or ham with fried egg and cheddar, served with cheesy hash browns or roasted red potatoes – 9.50

- **BISCUITS & GRAVY** (sausage or vegetarian gravy)
half – 6.50 / full – 9.50
top with 2 eggs – add 1.50

- **CORNED BEEF HASH** – 10.50
top with 2 eggs – add 1.50

3 egg omelets served with potatoes and toast

WILD MUSHROOM caramelized onion and feta – 9.50

MORNAY bacon, mushroom, swiss cheese, mornay sauce – 10.50

GREEN broccoli, spinach, scallions, chives, feta, avocado & roasted peppers – 10.50

BACON & CHEDDAR – 10.50

CHORIZO & GREEN CHILI cheddar and jack cheese, ranchero sauce – 10.50

scrambles

THE FIT SCRAMBLE egg whites, quinoa, and dried cranberries with almonds – 9

MIGAS scramble of eggs, tomatoes, corn tortilla strips, peppers, onions, cotija, served with black beans and avocado – 9.50

VEGGIE SCRAMBLE broccoli, spinach, scallions, bell peppers & feta – 10
add potatoes and toast - 11.50

VEGAN SCRAMBLE sautéed tofu, broccoli, green onions, pepper, tomato, spinach, mushrooms and avocado – 10
add potatoes and toast - 11.50

BRUNCH

served saturday and sunday 8am-4pm

- **EGGS BENEDICT** Canadian bacon, poached eggs on English muffin with hollandaise – 11.50

- **SALMON BENEDICT** poached salmon on English muffin topped with poached eggs and hollandaise – 14.50

- **EGGS SARDOU** creamed spinach and artichoke on English muffin, topped with poached eggs – 11.50

BRUNCH PANCAKES three scratch pancakes with lemon curd, blueberries and whipped cream – 10
with applewood bacon or sausage – 12

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

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

SALADS, SOUPS & CHILI

soups and chili

SOUP OF THE DAY Cup – 4 Bowl – 6

TOP-SECRET CHILI

CLASSIC Cup – 5 Bowl – 7

VEGAN Cup – 5 Bowl – 7

salads

HOUSE SALAD spring mix, seasonal vegetables, quinoa, vinaigrette – 9

with charbroiled chicken or blackened tempeh – 12

- *with charbroiled flat iron steak or salmon – 14.50*

THAI SALAD spring mix, Thai basil, shallots, red pepper, cashews – 9.50

with charbroiled chicken or blackened tempeh – 12.50

- *with charbroiled flat iron steak or salmon – 15*

NIÇOISE SALAD albacore, capers, grilled asparagus, eggs, tomato, balsamic vinaigrette – 12.50

CLASSIC CAESAR – 9

with charbroiled chicken – 12

- *with charbroiled flat iron steak or salmon – 14.50*

NORTHWEST SALAD spring mix, sliced apples, cranberries, blue cheese and hazelnuts with raspberry vinaigrette – 9.50

with charbroiled chicken – 12.50

- *with charbroiled flat iron steak or salmon – 15*

BOWLS

INDIAN CURRY BOWL rice, roasted vegetables, curry and almonds

Vegetarian 8.50 / Chicken 10.50

MEXICAN RANCHERO BOWL rice, black beans, roasted vegetables, ranchero sauce, cotija cheese, roasted jalapenos

Vegetarian 8.50 / Chicken 10.50

YUCATAN STYLE SLOW ROASTED PORK BOWL

rice, black beans, pineapple mango salsa, tortillas 11.50

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SANDWICHES

with chips, curried pea salad or cranberry jicama cole slaw

cold

HAM & APPLE glazed ham with apple and brie on ciabatta – 9.75

TURKEY CRANBERRY oven roasted with cranberry, brie, arugula and candied walnuts on focaccia – 10.50

TUNACADO lettuce, avocado & tomato – 9.75

GRINDER Italian Club-style sandwich with ham, salami, turkey, provolone cheese, pepperoncini, lettuce, tomato, and balsamic reduction - 11

CAPRESE grilled focaccia, basil, tomato, fresh mozzarella, pesto and balsamic reduction – 9

BEEF & HAVARTI roast beef, roasted red pepper, caramelized onion, horseradish aioli and havarti on focaccia - 11

VEGGIE HUMMUS vegan telera bun with hummus, avocado, sunflower seeds, carrots, cucumbers, lettuce, red pepper, grilled onions and tomato – 9.50

THAI CHICKEN WRAP chicken, honey lime & sweet Thai chili, carrots, avocado and cabbage – 9.50

VEGAN WRAP blackened tempeh, romaine, cole slaw, avocado – 9.50

hot

FIG & GOAT CHEESE fig, goat cheese and arugula on rustic white – 9.50

PRIME RIB FRENCH DIP provolone, au jus and horseradish cream – 12

CHERYL'S STUFFED MEATLOAF signature meatloaf, grilled onion, white cheddar – 10.50

THE SICILIAN ham, pepperoni, mozzarella, provolone and bacon on a pub bun - 11

TUNA BAKE tuna salad with white cheddar baked on a pub bun – 9.75

GRILLED CHEESE Tillamook cheddar and gruyère – 7.50

GRILLED CHICKEN & PEAR rosemary maple chicken, grilled pear, tomato, mascarpone and spring mix – 11.50

PORK TENDERLOIN SANDWICH with honey Dijon sauce, caramelized onion, mama lil's peppers arugula & cabbage blend 11.50

CROQUE MONSIEUR French classic crispy sandwich with ham, gruyère and mornay sauce – 11.50

HOUSE SPECIALS

QUESADILLA wild mushrooms, grilled onion, feta, mozzarella – 9
with charbroiled chicken – 12

FISH TACOS choice of panko breaded and fried or chargrilled mahi-mahi topped with cranberry jicama slaw, lime squeeze – 9.50

PORTUGUESE FRIED RICE linguica sausage over bacon-and-egg fried rice with green onion and avocado – 11.50

PENNE PESTO & SUNDRIED TOMATOES penne with pesto cream sauce, sundried tomatoes, artichoke hearts - 10
with charbroiled chicken or tofu – 13

SANTA FÉ PASTA penne with spicy pepper cream sauce - 10
with charbroiled chicken or tofu – 13

ANGEL'S PASTA angel hair with artichokes, capers, tomatoes, garlic wine sauce – 10
with charbroiled chicken or tofu – 13

OVEN ROASTED CHICKEN Rosemary maple and walnut glaze (served with two sides) – 11.50

CHERYL'S MEATLOAF stuffed with ham and cheddar cheese (served with two sides) – 12

- **FLAT IRON STEAK** (served with two sides) – 16
- **LINE-CAUGHT ALASKAN SALMON** charbroiled salmon with a caribbean-style barbecue glaze or lemon dill style (served with two sides) – 16

CHARBROILED MAHI MAHI spicy orange ginger glaze (served with two sides) – 16

BLACKENED TEMPEH caramelized onions and mushrooms (served with two sides) – 11.50

sides

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

BURGERS

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

8 oz. Painted Hills Beef, humanely raised in Oregon

- **ALL-AMERICAN** lettuce, tomato, house pickles – 10
add cheese for 1.00 add bacon for 2.00
- **HICKORY** lettuce, tomato, cheddar, BBQ sauce, onion crisps – 11.50
- **HAMBURGER CLUB** club-style sandwich with hamburger, cheddar, bacon, lettuce, tomato and spicy aoli – 12.50

PLANT-BASED “CHICKIN” BURGER grilled patty with vegan spicy aoli, tomato, red onion and avocado on vegan bun – 10

CHILDREN'S MENU

with fruit, apple sauce or fries

- GRILLED CHEESE – 7
- MAC & CHEESE – 7
- PEANUT BUTTER & JELLY – 7
- GRILLED CHICKEN TENDERS – 7
- HAMBURGER – 7
- FISH & CHIPS – 7

CASUAL* FORMAL CATERING

www.cherylon12th.com

PREMISES AVAILABLE FOR
PRIVATE PARTIES
AT SELECT TIMES

BAKERY

HAND CRAFTED
in-house pastries

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