

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

• **CORNERED 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
Macaroni and Cheese
Cranberry Jicama Cole Slaw
French Fries

Jasmine Rice
Curried Pea Salad
Seasonal Vegetable

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.cherylson12th.com

PREMISES AVAILABLE FOR
PRIVATE PARTIES
AT SELECT TIMES

BAKERY
HAND CRAFTED
in-house pastries

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