

EGGS & BENEDICTS

Eggs Benedict* 9

Whole Grain English Muffin / Spicy Capicola / Poached Egg / Chive Hollandaise / Smoked Paprika / Potato Medley

Keto Benedict* 10 GF K

Cloud Bread / Poached Egg / Tomato Jam / Chopped Bacon / Bacon Fat Hollandaise / Chives

Smoked Salmon Benedict 11.50

Whole Grain English Muffin / Smoked Salmon / Poached Eggs / Chives / Hollandaise

Frittata* 8 GF DFO VEG

Egg Whites / Spinach / Tomato / Roasted Onion / Mushrooms / Chive Crème Fraiche

Capicola Omelet 10 GF DF K

Spicy Capicola / Spinach / Roasted Eggplant / Roasted Tomato / Whole Eggs / Chive Aioli

PANCAKES & FRENCH TOAST

Add Genuine Maple Syrup \$.75

Cherish Cakes 7 VEG

Ricotta Pancakes / Mixed Berry Compote / Agave Nectar

Blueberry Flax Seed Pancake 9 GF VEG

Blueberries / Candied Orange Peel / Grass Fed Butter / Apple Butter

French Toast 7 VEG

Noble Challah Bread / Apple Butter / Honey Crème Fraiche

SUPERFRUIT BOWLS

Classic 8.50 GF DFO VO VEG

Blend: Acai / Mixed Berries / Banana / Apple Juice

Toppings: Banana / Strawberries / Blueberries / Granola / Agave Nectar

Energy 9 GF DFO VO VEG

Blend: Pitaya / Strawberries / Pomegranate Juice / Agave Nectar

Toppings: Strawberries / Kiwi / Coconut / Granola

Super Protein 9 GF VEG

Blend: Acai / Peanut Butter / Whey Powder Orange Juice

Toppings: Banana / Almonds / Hemp Seeds

Cherish 8.50 GF DF VO VEG

Blend: Acai / Mixed Berries / Avocado / Green Juice / Agave Nectar

Toppings: Avocado / Banana / Granola /

ON BREAD

Avocado Toast 7 GF DF VEG KO

Noble Country Bread / Olive Oil and Lime Mashed Avocado / Diced Hard Boiled Egg / Heirloom Tomato / Caper Ash / EVOO

Sub Gluten Free or Keto Cloud Bread \$1

Salmon Avocado Toast 10 GF DFO KO

Noble Country Bread / Olive Oil and Lime Mashed Avocado / Smoked Salmon / Chive Crème Fraiche / Shaved Red Onion / Caper Ash / EVOO

Sub Gluten Free or Keto Cloud Bread \$1

Breakfast BLT 12

Cloud Bread / Apple Wood Smoked Bacon / Fried Egg / Sliced Tomato / Butter Lettuce / Chive Aioli

Turkey Breakfast Wrap 10

Egg Whites / Slow Roasted Turkey Breast / Roasted Red Pepper / Spinach / Balsamic Onion / Tomato Wrap

PLATES & BOWLS

Traditional Morning* 9 GF DFO

Two Eggs / Bacon / Potato Medley / Sliced Tomato / Whole Grain Toast / Mixed Berry Compote

Char Sui Pork Hash 12

Diced Pork / Sweet Potato / Red Pepper / Scallions / Cilantro / Two Sunny Side Up Eggs

Vegan Scramble 9 GF DF V VEG

Soft Tofu / Chickpea Puree / Hemp Seeds / Roasted Tomato / Broccolini / Seared Tofu Pate / Chives

Fresh Fruit Plate 9 GF DFO VO VEG

Cinnamon Mascarpone / Candied Orange Crème Fraiche / Fresh Berries / Red Flame Grapes / Pink Lady Apples / Bruleed Grapefruit / Mint / Basil / Pistachio

Breakfast Bowl* 8 GF DF VO VEG

Japanese Eggplant / Red Quinoa / Poached Egg / Ricotta / Scallion / Tahini Vinaigrette

Oatmeal 7 DFO VO VEG

Rolled Oats / Dried Cranberries / Brown Sugar / Sliced Almonds / Grass Fed Butter / Local Honey

Banana Bread Granola 7 GF DF V VEG

Blueberries / Candied Orange Peel / Almond Milk / Local Honey

SIDES

Fresh Fruit 4 Avocado 2.75

Two Eggs 3.50 Potatoes 2.50

Bacon 2.75 Toast 1.50

CHERISH FARM FRESH EATERY
SERVED WEEKENDS 8:00 AM - 3:00 PM

STARTERS

Char Siu Lettuce Wraps 9 GF

Romaine Leaves / Char Siu Pork / Sweet Potato / Scallions / Cilantro / Roasted Red Bell Pepper / Freeze Dried Sweet Corn / Sriracha Aioli

Hummus 7 GF DFO VO VEG

Housemade Pita Bread / Chickpea Hummus / Cornishons / Oven Dried Tomatoes / Pine Nuts / Pickles / EVOO / Smoked Paprika

Sub Fresh Crisp Vegetables \$2

Avocado Toast 7 GF DFO VEG KO

Noble Country Bread / Olive Oil and Lime Mashed Avocado / Diced Hard Boiled Egg / Heirloom Tomato / Caper Ash / EVOO

Sub Gluten Free or Keto Cloud Bread \$1

Salmon Avocado Toast 10 GF DFO KO

Noble Country Bread / Olive Oil and Lime Mashed Avocado / Smoked Salmon / Chive Crème Fraiche / Shaved Red Onion / Caper Ash / EVOO

Sub Gluten Free or Keto Cloud Bread \$1

CUSTOM PLATES

One 4 | Two 7 | Three 9

Broccoli GF DFO VO VEGO K

Capicola / Feta / Lemon Oil

Snap Peas GF DF V VEG

Garlic / Char Siu Sauce / Pickled Onion

Charred Cauliflower GF DF V VEG K

Cherry Tomato / Mint / Lemon Vinaigrette

Glazed Sweet Potato GF DF V VEG

Sweet Chili Soy Sauce / Sesame Seeds / Scallions

Tri-Color Potato Medley GF DFO VO VEG

Bell Peppers / Red Onion / Grana

Three Cheese Mac GF VEG

White Cheddar / White American / Mozzarella / Gluten Free Pasta

Mixed Greens Salad GF DF V VEG

Cherry Tomatoes / Cucumber / White Balsamic Vinaigrette

Farro DF V VEG

Golden Raisins / Basil / EVOO

Quinoa GF DF V VEG

Avocado / Tahini Vinaigrette

Roasted Brussel Sprouts GF DFO K

Bacon / Lemon Creme Fraiche

Brown Rice GF DF V VEG

Sesame Seeds / Scallion / Ginger Vinaigrette

Bok Choy GF DF V VEG

Bean Sprouts / Toasted Pine Nuts / Tahini Vinaigrette

Beluga Lentils GF DFO VO VEG

Golden Raisins / Pecans / Grana Padano / Sherry Vinaigrette

SALADS

Pink Lady 9.75 GF DFO VEG

Rainbow Chard / Butter Lettuce / Pink Lady Apples / Pink Grapefruit / Strawberries / Spiced Walnuts / Zinfandel Goat Cheese / Pomegranate Vinaigrette

Cherish Chop 9 GF DF V VEG

Chopped Kale / Red Cabbage / Brussel Leaves / Beluga Lentils / Broccoli Florets / Carrots / Cilantro / Mandarin Oranges / Sliced Almonds / Ginger Vinaigrette

Mediterranean 9.25 GF DFO VO VEG

Black Kale / Parsley / Red Quinoa / Cucumber / Cherry Tomato / Yellow Bell Peppers / Red Onion / Feta / Kalamata Olives / Oregano Vinaigrette

Romaine 7.75 GF DFO VEG

Crisp Romaine / Roasted Tomato / Ciabatta Crouton / Shaved Grana / Roasted Garlic Vinaigrette

Vegetable 7.25 GF DFO VO VEG

Mixed Greens / Snap Peas / Charred Cauliflower / Baby Carrots / Purple Radish / Chopped Pistachio / Ricotta / White Balsamic Vinaigrette

ADD A PROTEIN

Grass Fed Steak* 6.50

Sustainable Salmon* 7

All Natural Chicken 5.50

Organic Firm Tofu 5

SPECIALTY DISHES

Braised Short Rib 19 GF DF KO

All Natural Short Rib / Yukon Potatoes / Braised Vegetables / Braise Reduction

Sea Bass* 18 GFO KO

Grilled Sea Bass / Farro / Roasted Brussel Sprouts / Saltanas / Lemon Vinaigrette

Red Pepper Char Siu Pork 18 GF

Slow Roasted Pork / Red Pepper Char Siu Sauce / Brown Rice / Bok Choy / Bean Sprouts / Sesame Seeds / Scallions

All Natural Chicken 17

Grilled Chicken Breast / Red Quinoa / Garlic Snap Peas / Lemon Vinaigrette

Turkey Bolognese 14 GFO

All Natural Ground Turkey / Thick Tomato Sauce / Fettuccini Noodles/ Grana / Basil / Saba / EVOO

Sub Low Carb, Gluten Free Zoodles \$1

SANDWICHES

Served with House Mixed Greens

Substitute Custom Side \$2

Keto Cloud or Gluten-Free Bread \$1

Keto Steak* 15 GF K

Grass Fed Steak / Avocado / Heirloom Tomato / Butter Lettuce / Cloud Bread

Grilled Salmon* 14 GFO KO

Chive Aioli / Roasted Red Pepper / Bean Sprouts / Noble Herb Focaccia Bread

Grass Fed Burger* 14 GFO KO

Chive Aioli / Red Onion Marmalade / Heirloom Tomato / Arugula / White Cheddar / Noble Buttermilk Bun

Cherish Chicken Club 14 GFO KO

Grilled All-Natural Chicken Breast / Applewood Smoked Bacon / Tillamook White Cheddar / Butter Lettuce / Heirloom Tomato / Chive Aioli / Noble Herb Focaccia Bread

Red Pepper BBQ Pulled Pork 14

Red Pepper BBQ Pulled Pork / Bok Choy Slaw / Sriracha Spread / Noble Buttermilk Bun

Vegan Impossible Burger 13 GFO DF V VEG

Butter Lettuce / Tomato Jam / Avocado / Shaved Red Onion / Chive Veganaise / Noble Vegan Bun

Pulled Lamb 14 GFO KO

Parsley Arugula Salad / Oven Roasted Tomato / Pistachio / Clove Onion Spread / Buttermilk Bun

Vegan Banh Mi 12 GFO V VEG

Roasted Golden Beets / Shitake Mushroom and Tofu Pate / Bean Sprouts / Pickled Diakon Radish and Carrots / Shaved Jalapeno / Cilantro / Banh Mi Sauce /

Roast Turkey 10 GFO KO

Slow Roasted Turkey Breast / Butter Lettuce / Cranberry Orange Compote / Noble Challah Bread

CAULIFLOWER CRUST PIZZAS

Caprese Pizza 13 GF VEG

Pomodoro / Mozzarella / Basil / Oregano / EVOO / Saba

White Pizza 14 GF VEG

Greek Sauce / Fresh Mozzarella / Chevre / Fetta / Grana / Oregano / EVOO

Eggplant Pizza 14 GF VEG

Mozzarella / Roasted Japanese Eggplant / Shaved Garlic / Balsamic Onions / Oregano / EVOO

Pulled Pork Pizza 15

Pulled Pork / Sriracha Spread / Bean Sprouts / Pistachio / Pickled Onion / Cilantro / Grana

V Vegan **VEG** Vegetarian **DF** Dairy Free **GF** Gluten Free

K Low Carb / Keto Friendly **0** Option (Modification Required)

Allergy warning: While we offer gluten free items, our kitchen is not gluten free. We cannot guarantee that any item will be free from cross-contact. Please let us know if you have any food allergies.

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions.

KIDS MENU

Served with Apple Juice, Milk, Chocolate Milk, or 16 oz Fountain Drink

Any Protein & One Custom Side 6.50 Grilled Cheese Sandwich 5

Turkey & Cheese Sandwich 5 Peanut Butter & Jelly Sandwich 5

FRESH COLD-PRESSED JUICES

12 oz 4.80 16 oz 6.25 24 oz 8.25

Orange Juice

Valencia and Navel Oranges

Gold Juice

Pineapple / Lemon / Apple / Ginger / Gold Beets

Red Juice

Tomato / Red Beets / Carrots / Red Onion / Celery / Spinach / Parsley / Horseradish Root

Green Juice

Kiwi / Cucumber / Arugula / Kale / Lime / Apple / Banana / Wheat Grass / Pineapple / Broccoli

ORGANIC COFFEE

Proudly serving locally-roasted ROC2 Organic Coffee

	12 oz	16 oz	20 oz	24 oz
Drip Coffee	2.50		3.25	
Cold Brew	3	3.50		4.50
Nitro Cold Brew	3.50	4		5

FOUNTAIN DRINKS

16 oz 2.75 24 oz 3.25

Fresh Cold-Pressed Lemonade
Maine Root Organic Soda
Organic Iced Tea
Fresh Agua Fresca

BEERS

On-Tap 5

Huss Scottsdale Blonde
Huss Copper State IPA
Huss Koffee Kolsch
Papago Orange Blossum
Leine Grapefruit Shandy

Bottles / Cans 4

Leine Berry Weiss
Miller Light

WINES

On-Tap

Dark Horse Chardonnay 5.50 Luna Pinot Grigio 8
Nobilo Sauvignon Blanc 6.50

Bottles (By the Glass)

Cabernet Sauvignon 6 McManis Pinot Noir 9
Troublemaker Red Blend 10 Avatar Malbec 9
Chandon Sparkling Wine 8 Chandon Brut 9

COCKTAILS

Bloody Mary 7 Mimosa 7 Moscow Mule 7
Vodka Coconut 8 Cosmopolitan 8 Old Fashioned 9

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SERVED WEEKENDS 8:00 AM - 3:00 PM