

# BREAKFAST

Served Weekdays Until 11:00 A.M.

## Traditional Morning\* 9 GFO DF

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

## Eggs Benedict\* 9

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

## Keto Benedict\* 9 GF K

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

## Frittata\* 8 GF DFO VEG

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

## Avocado Toast 7 GFO DF VO 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 GFO 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

## French Toast 7 VEG

Noble Challah Bread / Apple Butter / Honey Creme Fraiche

Add Genuine Maple Syrup \$.75

## Cherish Cakes 7 VEG

Ricotta Pancakes / Mixed Berry Compote / Agave Nectar

Add Genuine Maple Syrup \$.75

## Vegan Scramble 9 DF V VEG

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

## 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

## 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

## Banana Bread Granola 7 VEG

Blueberries / Candied Orange Peel / Almond Milk / Local Honey

# SUPERFRUIT BOWLS

## Classic 8.50 GFO DFO VO VEG

Blend: Acai / Mixed Berries / Banana / Apple Juice

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

## Energy 9 GFO 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 GFO DF VO VEG

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

Toppings: Avocado / Banana / Granola /

# STARTERS

## Red Miso Soup 6 GF DF V VEG

Red Miso Broth / Gold Beets / Soft Tofu / Scallions

## Char Siu Lettuce Wraps 9 DF

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

## Hummus 7 GFO DFO VO VEG

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

## Avocado Toast 7 GFO DF VO 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 GFO 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 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 / Scallionso

### 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

## GRAIN BOWLS

### Pink Lady 9.75 GF DFO VEG

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

### 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

### Romaine 7.75 GFO 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

### Greekin' Out 8.75 DFO VEG

Farro / Cherry Tomato / Cucumber / Garbanzo  
Beans / Feta / Black Kale / Pickled Onion /  
Greek Sauce

### Italian Dream 8.75 GF DFO VO VEG

Red Quinoa / Marinated Mozzarella / Cherry Tomato /  
Basil / Arugula / Pistachio / Avocado / Saba / EVOO

### Faux Ramen 8.75 GF DF VO VEG

Buckwheat / Grilled Bok Choy / Shiitake  
Mushrooms / Soft Boiled Egg / Purple Radish /  
Bean Sprouts / Scallion / Red Miso Broth

### The Night Sea 8.75 GF DFO VO VEG

Baluga Lentils / Black Tepary Beans / Black Kale /  
Freeze Dried Corn / Goat Cheese / Charred  
Cauliflower / Golden Raisins / Purple Cabbage /  
Parsley / Kalamata Olives / Sherry Vinaigrette

## ADD A PROTEIN

Grass Fed Steak\* 6.50

Sustainable Salmon\* 7

All Natural Chicken 5.50

Organic Firm Tofu 5

\*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.

## SPECIALTY DISHES

### Braised Short Rib 19 GF DF KO

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

### Sea Bass\* 18 GF KO

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

### All Natural Chicken 17

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

### Beef Tip Fettuccine 19

Marinated Beef Tip / Fettuccine / Roast Eggplant / Oven Dried Tomato / Garlic / Greek Sauce / Cucumber / Feta / Pickled Red Onion

### Red Pepper Char Siu Pork 18 DF

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

### Turkey Bolognese 14 GF

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

Sub Low Carb, Gluten Free Zoodles \$1

### Grilled Vegetables 13 GF DF V VEG

Grilled Japanese Eggplant / Sliced Zucchini / Grilled Yukon Potatoes / Roasted Mushrooms / Cherry

## SANDWICHES

Served with House Mixed Greens

Substitute Soup Cup or 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 GF KO

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

### Grass Fed Burger\* 14 GF KO

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

### Cherish Chicken Club 14 GF 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 Beyond Burger 13 DF V VEG

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

### Roast Turkey 10 GF KO

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

### Vegan Banh Mi 12 GF V VEG

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

## 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    **O** 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

### Spicy Watermelon

Watermelon / Red Beets / Lime / Mint / Green Apple / Jalapeno

### Green Juice

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

## ORGANIC COFFEE

## FOUNTAIN DRINKS

Proudly serving locally-roasted ROC2 Organic Coffee

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

16 oz **2.75**    24 oz **3.25**

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

## BEERS

## WINES

### 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

### 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 Champagne (Flute) 8

## COCKTAILS

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