

## 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 / Grass Fed Butter / Candied Orange Creme 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 GF 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 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

Sub Fresh Crisp Vegetables \$2

### Avocado Toast 7 GFO 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 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 / 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 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

## 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

### Roast Turkey 10 GFO KO

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

### 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 /

## 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

### 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

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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