



RUSSIAN HILL

Weekdays: 8am - 11am / Weekends: 8am - 2pm

BREAKFAST

FRIED EGG SANDWICH 5.95

Two pasture eggs, aged cheddar, arugula, on a griddled bun. *Add applewood smoked bacon, homemade pork sausage, or chicken apple sausage* 7.95

AVOCADO TOAST 8.95

Poached pasture egg, smashed avocado, smoked sea salt, microgreens, on toasted firebrand pullman bread

SOFT SCRAMBLE 9.95

Three pasture eggs with your choice of three ingredients:

Applewood smoked bacon, homemade pork sausage, chicken apple sausage, mexican chorizo, roasted red pepper, sautéed onion, kale, avocado, cherry tomatoes, aged cheddar, goat cheese, parmesan

Served with mixt greens side salad

GRILLED LITTLE GEMS & SUNNY-SIDE UP EGGS 9.95

Grilled little gem lettuces, two pasture eggs, avocado, applewood smoked bacon, sriracha ranch dressing, topped with breadcrumbs

CHORIZO HASH 10.95

Two poached pasture eggs, mexican chorizo, kale, winter squash, roasted sweet potatoes, poblano peppers, red onion, sundried tomatoes, aioli

BUTTERMILK PANCAKE STACK 8.95

Vermont maple syrup & butter

LUMBERJACK 12.95

Two buttermilk pancakes, two pasture eggs your way, crispy butterball potatoes, choice of applewood smoked bacon, homemade pork sausage, or chicken apple sausage

YOGURT & GRANOLA 7.95

Greek yogurt, granola, fresh fruit, bee pollen, hemp hearts, wildflower honey

SIDES

CRISPY BUTTERBALL POTATOES 3.95

APPLEWOOD SMOKED BACON 3.45

HOMEMADE PORK SAUSAGE 3.45

CHICKEN APPLE SAUSAGE 3.45

ONE PASTURE EGG 2.95

FIREBRAND PASTRIES 3.45

FIREBRAND PULLMAN TOAST WITH JAM & BUTTER 3.45

CRISPIES & HOT SANDWICHES

Daily: 11am - 9pm

CLASSIC 10.95

Crispy chicken, house pickles, shredded lettuce, herb mayo, on a griddled bun

HICKORY 10.95

Crispy chicken, savory jalapeño slaw, house pickles, black bean purée, on a griddled bun

SONOMA 11.95

Roasted chicken, shaved seasonal apple, goat cheese, pickled fennel, arugula, walnut currant spread, on grilled ciabatta

SOUTHERN 11.95

Roasted BBQ chicken, avocado, savory jalapeño slaw, black bean purée, bourbon BBQ sauce, on grilled ciabatta

BURGERS

Daily: 11am - 9pm

Grass-fed, hormone & antibiotic free beef burger OR homemade organic quinoa & beet veggie burger Cooked medium & served on a griddled bun

SPLIT 9.95

American cheese, little gem lettuce, tomato, house pickles, onion, split sauce

RESERVE 12.95

Taleggio cheese, applewood smoked bacon, caramelized onions, arugula, horseradish sauce

RANGER 10.95

Smoked cheddar, crispy onions, little gem lettuce, southern tomato jalapeño jam

ORIGINAL 8.95

Little gem lettuce, tomato

EXTRAS

Aged cheddar, american, or blue cheese 1
Gluten-free bun 1
Applewood smoked bacon or avocado 2
Onion or house pickles *JUST ASK*

*** VEGGIE BURGER ***

Homemade organic quinoa & beet veggie burger is available on any burger instead of beef

SALADS

Daily: 11am - 9pm

Made with organic produce

BEEBOX 10.95

Mixt greens, arugula, roasted golden beets, avocado, goat cheese, toasted walnuts, dried cranberries, shaved fennel, savory herbs, balsamic vinaigrette

With roasted chicken 13.95

MANDARIN 12.95

Romaine hearts, kale, crispy chicken, savory jalapeño slaw, oranges, spicy roasted peanuts, snap peas, jicama, sesame seeds, fresh herbs, miso ginger vinaigrette

ALAMO 13.95

Romaine hearts, crispy chicken, avocado, cherry tomatoes, aged cheddar, black beans, jicama, pumpkin seeds, chives, point Reyes blue cheese dressing with a chipotle honey drizzle

YOGI 9.95

Kale, cabbage, avocado, carrot, seasonal apple, watermelon radish, sunflower, poppy, sesame, & pumpkin seeds, mint, cranberry vinaigrette
With roasted chicken 12.95

GROVE 12.95

Mixt greens, roasted chicken, seasonal apple, toasted walnuts, aged cheddar, currants, celery, savory herbs, balsamic vinaigrette

SPLIT COBB 13.95

Romaine hearts, roasted chicken, applewood smoked bacon, avocado, cherry tomatoes, blue cheese, 8 minute egg, chives, sriracha ranch dressing

ROADHOUSE 14.95

Mixt greens, arugula, grilled hanger steak, blue cheese, herb roasted potatoes, cherry tomatoes, savory herbs, balsamic vinaigrette, topped with crispy onions

ORGANIC GREENS

Mixt greens
Kale
Romaine hearts
Arugula
Baby spinach

PROTEINS

Free-range, hormone & antibiotic free
Roasted chicken 4
Crispy chicken 4
Grilled atlantic salmon 7
Homemade organic veggie burger 5
Grilled hanger steak 7
Applewood smoked bacon 2

INGREDIENTS

Select up to five. Each additional \$1
Vegetables
Cabbage
Carrot
Celery
Cherry tomatoes
Crispy onions
Herb roasted potatoes
Jalapeños
Jicama
Roasted golden beets
Shaved fennel
Snap peas
Watermelon radish

Fruit

Avocado
Currants
Dried cranberries
Oranges
Seasonal apple

Toasted Nuts & Seeds

Almonds
Mixt seeds
Pumpkin seeds
Sesame seeds
Spicy peanuts
Sunflower seeds
Walnuts

Grains & Legumes
Black beans
CROUTONS
Green lentils
Quinoa

Dairy

Aged cheddar
Blue cheese
Goat cheese
Shaved parmesan
Egg

Herbs
Fresh herbs
Savory herbs

HOMEMADE DRESSINGS

All gluten-free & GMO-free
Balsamic vinaigrette
Champagne vinaigrette
Cranberry vinaigrette
EVOO & balsamic vinegar
Miso ginger vinaigrette
Point Reyes blue cheese dressing
Sriracha ranch dressing

DINNER ENTREES

Daily: 5pm - 9pm

CRISPY

HALF CHICKEN 16.95

Lollipop kale, meyer lemon vinaigrette, with smoked sea salt

PAN SEARED

ATLANTIC SALMON 17.95

Green lentil & carrot ragout, winter citrus, microgreens, aged balsamic

GRILLED COUNTRY

10oz PORK CHOP 18.95

Roasted winter squash, brussels sprouts, pomegranate relish, cider jus

GRILLED

HANGER STEAK 18.95

Herb fries, heirloom spinach, green peppercorn sauce

EXTRAS

FRENCH FRIES 3.95

SPLIT FRIES 4.95

Shaved parmesan, fresh herbs, sriracha ranch

CRISPY BRUSSELS SPROUTS 5.95

Sriracha ranch

KALE SALAD 4.95

Carrot, sesame, sunflower, pumpkin & poppy seeds, miso ginger vinaigrette

MAC N CHEESE 5.95

Topped with breadcrumbs

JUST FOR KIDS

CHICKEN COMBO 8.95

Pulled chicken with roasted seasonal veggies or french fries & served with sliced seasonal apple

BURGER COMBO 8.95

Plain burger with roasted seasonal veggies or french fries & served with sliced seasonal apple

DESSERT

Daily: 11am - 9pm

WARM BROWNIE 5.95

Fresh whipped cream, salted caramel, spiced peanuts

BUTTERSCOTCH

POT DE CRÈME 5.95

Fresh whipped cream

FIREBRAND COOKIE 3.45

Chocolate chip sea salt or ginger spelt

BEVERAGES

UNSWEETENED ICED TEA 2.95

FRESH SQUEEZED LEMONADE 2.95

ARNOLD PALMER 2.95

COLD PRESSED ORANGE JUICE 3.95

BOTTLED WATER (still / sparkling) 2.50

COKE DIET / COKE / SPRITE 2.50

ROOT BEER 2.50

PIQUE ORGANIC HOT TEA 2.95

FOUR BARREL COFFEE

Espresso drinks served 'til 5pm

MEDIUM COFFEE 2.95

LARGE COFFEE 3.95

ICED COFFEE 3.95

ESPRESSO 2.95

AMERICANO 3.25

MACCHIATO 3.25

CAPPUCCINO 3.95

LATTE 3.95

MOCHA 3.95

+ALMOND MILK .50

BEER

FORT POINT KSA 6

LAGUNITAS IPA 7

BARE SAISON BERNÁL 7

TWO RIVERS SEASONAL CIDER 8

NINKASI OATIS STOUT 7

SPARKLING & WHITE

Glass / Carafe

MIMOSA 8/20

EUFLORIA SPARKLING WINE 9/23

2013 NOBILO SAUVIGNON BLANC 7/18

ROSÉ & RED

Glass / Carafe

2015 HOGWASH ROSÉ 8/20

2014 DISEÑO MALBEC 8/20

2014 ARGYLE PINOT NOIR 12/30

SPLITEATS.COM | 2300 POLK STREET | SAN FRANCISCO, CALIFORNIA

Split prepares wheat, eggs, soybeans, milk, peanuts, and tree nuts in-house and uses peanut oil. Our operations involve shared cooking and preparation areas and the possibility exists for food items to come in contact with other food products. We are unable to guarantee that any menu item can be completely free of allergens. To help mitigate the costs of San Francisco legislation, a 4% surcharge will be added to your bill. We are not responsible for any lost or stolen items. v.1.20.17