



SOMA
560 MISSION STREET
SAN FRANCISCO, CA

LUNCH

Mon - Fri: 10:30am - 3pm

CRISPIES & SANDWICHES

Customize any sandwich with a lettuce wrap at no charge or a gluten-free bun +2

CLASSIC

Crispy chicken, house pickles, shredded lettuce, herb mayo, on a toasted challah bun 10.95

CRISPY D'LUX

Crispy chicken, applewood smoked bacon, avocado, house pickles, shredded lettuce, sriracha ranch dressing, on a toasted challah bun 13.95

BUFFALO

Crispy chicken, calabrian chili buffalo sauce, savory jalapeño slaw, house pickles, on a toasted challah bun 11.95

PARM

Crispy chicken 'parm', grandma's tomato sauce, mozzarella, shaved parmesan, basil, on toasted ciabatta 11.95

SONOMA

Roasted chicken, shaved seasonal apples, goat cheese, pickled fennel, arugula, walnut currant spread, on toasted ciabatta 11.95

'CADO

Avocado mash, crispy onions, sunflower sprouts, herbed goat cheese, spiced lemon vinaigrette, on sprouted rye toast 9.95

CHEF SALADS

Made with organic greens & seasonal produce

BEETBOX

Mixt greens, arugula, roasted golden beets, avocado, goat cheese, toasted walnuts, dried cranberries, shaved fennel, savory herbs, balsamic vinaigrette 10.95 + roasted chicken 3

MANDARIN

Romaine, kale, **crispy chicken**, savory jalapeño slaw, oranges, spicy roasted peanuts, snap peas, jicama, sesame seeds, fresh herbs, miso ginger vinaigrette 13.95

GROVE

Mixt greens, **roasted chicken**, seasonal apples, toasted walnuts, aged cheddar, currants, celery, savory herbs, balsamic vinaigrette 12.95

CALI

Romaine, roasted cauliflower, avocado, cherry tomatoes, mixt seeds, sunflower sprouts, seasonal radishes, quinoa, garlic herb croutons, spiced lemon vinaigrette, topped with **crispy carrot strings** 11.95 + **roasted chicken** 3

ALAMO

Romaine, **crispy chicken**, avocado, cherry tomatoes, aged cheddar, black beans, jicama, pumpkin seeds, chives, point Reyes blue cheese dressing with a chipotle honey drizzle 13.95

SPLIT COBB

Romaine, **roasted chicken**, **applewood smoked bacon**, avocado, cherry tomatoes, blue cheese, 8 minute egg, chives, sriracha ranch dressing 13.95

SIDES

FRENCH FRIES 3.95

SPLIT FRIES 4.95

Shaved parmesan, fresh herbs, sriracha ranch

SWEET POTATO FRIES 4.95

SPLIT SWEET POTATO FRIES 5.95

Shaved parmesan, fresh herbs, sriracha ranch

CRISPY BRUSSELS SPROUTS 6.95

Sriracha ranch

BLISTERED SHISHITO PEPPERS 6.95

Sea salt, spiced lemon vinaigrette, lemon wedge

ROASTED CAULIFLOWER 6.95

Parmesan, lemon salt, chives, chili flakes, sriracha ranch dressing

KALE SALAD 4.95

Carrot, sesame & pumpkin seeds, miso ginger vinaigrette

COOKIES 2.95

BEVERAGES

Almond milk available.

UNSWEETENED ICED TEA 2.95

FRESH SQUEEZED LEMONADE 2.95

ARNOLD PALMER 2.95

BOTTLED WATER (still / sparkling) 2.50

COKE / DIET COKE 2.50

DRIP COFFEE / DECAF 2.95 M / 3.95 L

ICED COFFEE 3.95

HOT TEA 2.95

BURGERS

Made from hormone & antibiotic free beef. Customize any burger with a lettuce wrap or homemade veggie burger.

SPLIT

American cheese, little gem lettuce, tomato, house pickles, onion, split sauce, on a toasted challah bun 9.95

RESERVE

Taleggio cheese, applewood smoked bacon, caramelized onions, arugula, horseradish sauce, on a toasted challah bun 12.95

ORIGINAL

Little gem lettuce, tomato, on a toasted challah bun 8.95

VEGGIE BURGER

Homemade veggie burger, avocado, savory jalapeño slaw, tomato, smoked aioli, split sauce, on a toasted challah bun 10.95

BEER

ANCHOR STEAM LAGER 6

DRAKE'S IPA 6

21ST AMENDMENT SESSION IPA 6

EXTRAS

CHEESE 1
Aged cheddar, american, or blue cheese

GLUTEN-FREE BUN 2

AVOCADO 2

APPLEWOOD SMOKED BACON 2

FRIED PASTURE EGG 2

CARAMELIZED ONIONS 1

SAUTÉED MUSHROOMS 2

RED ONION or HOUSE PICKLES *Just ask*

GOTTA SPLIT?

ORDER AHEAD AT
SPLIT EATS.COM



SOMA
560 MISSION STREET
SAN FRANCISCO, CA

BREAKFAST

Mon - Fri: 7am - 10am

SWEET & SAVORY

FRIED EGG SANDWICH
Two pasture eggs, aged cheddar, arugula, on a toasted challah bun 6.95
+ *Applewood smoked bacon* 2
+ *Homemade pork sausage* 2
+ *Chicken apple sausage* 2

SHROOM SCRAMBLE
Sautéed mushrooms, herbed goat cheese, kale, chives. Served with mixt greens side salad. 11.95

AVOCADO TOAST
Poached pasture egg, smashed avocado, smoked sea salt, arugula, on sprouted rye toast 8.95

SMOKED SALMON AVOCADO TOAST
Smoked salmon, smashed avocado, herbed goat cheese, radish, chives, chili flakes, on sprouted rye toast 10.95

HEALTHY WRAP
Scrambled egg whites, avocado, kale, romesco sauce, in a whole wheat wrap 8.95

YOGURT & GRANOLA
Greek yogurt, granola, fresh fruit, bee pollen, hemp hearts, wildflower honey 7.95

DESIGN YOUR OWN SCRAMBLE 11.95

Three pasture eggs with your choice of **three** ingredients. Served with mixt greens side salad. Each additional item \$1

Vegetables	Cheese	Proteins
Avocado	Aged cheddar	Applewood smoked bacon
Cherry tomatoes	Herbed goat cheese	Homemade pork sausage
Kale	Parmesan	Chicken apple sausage
Roasted red peppers		
Sautéed mushrooms		
Sautéed onions		

SIDES

FRESH FRUIT 5.95	APPLEWOOD SMOKED BACON 3.45
SPROUTED RYE TOAST WITH JAM & BUTTER 3.45	HOMEMADE PORK SAUSAGE 3.45
ONE PASTURE EGG 2.95	CHICKEN APPLE SAUSAGE 3.45

BEVERAGES

UNSWEETENED ICED TEA 2.95	BOTTLED WATER (still / sparkling) 2.50
FRESH SQUEEZED LEMONADE 2.95	COKE / DIET COKE 2.50
ARNOLD PALMER 2.95	

COFFEE & TEA

Almond milk available.

DRIP COFFEE 2.95 M / 3.95 L	ICED COFFEE 3.95
DECAF DRIP COFFEE 2.95 M / 3.95 L	HOT TEA 2.95

COME HERE OFTEN?
JOIN SPLIT REWARDS.
SIGN UP AT
[THANX.COM/SPLIT](https://thanx.com/split)

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 4.5% surcharge will be added to your bill. We are not responsible for any lost or stolen items. v07.25.18