



SOMA

Daily: 10:30am - 3pm

## CRISPIES & HOT SANDWICHES

Gluten-free bun available +2

### 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

### PARM 11.95

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

### 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

### FARMSTEAD 10.95

Roasted portobello mushroom, sliced golden beet, pickled fennel, herbed goat cheese spread, arugula, pesto, on grilled ciabatta

## BURGERS

Made from grass-fed, hormone & antibiotic free beef

MAKE IT A VEGGIE BURGER.

Substitute any burger with a homemade organic quinoa & beet veggie burger.

### 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

### PASTURE 12.95

Fried egg, caramelized onions, little gem lettuce, herbed goat cheese, sautéed mushrooms, house pickles

### ORIGINAL 8.95

Little gem lettuce, tomato

### VEGGIE BURGER 10.95

Homemade organic quinoa & beet veggie burger, avocado, slaw, tomato, smoked aioli

#### EXTRAS

##### CHEESE 1

Aged cheddar, american, or blue cheese

##### GLUTEN-FREE BUN 2

##### AVOCADO 2

##### APPLEWOOD SMOKED BACON 2

##### FRIED EGG 2

##### CARAMELIZED ONIONS 1

##### SAUTÉED MUSHROOMS 2

##### RED ONION or HOUSE PICKLES *Just ask*

## CHEF SALADS

Made with organic produce

### BEETBOX 10.95

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

### MANDARIN 13.95

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

### SPLIT CAESAR 9.95

Romaine hearts, kale, avocado, shaved parmesan, radish, garlic herb croutons, chives, caesar dressing + *Roasted chicken 3*

### 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

## 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

### KALE SALAD 4.95

Carrot, sesame & pumpkin seeds, miso ginger vinaigrette

### COOKIE 3.45

Chocolate chip sea salt or ginger spelt

## BEVERAGES

### ICED COFFEE 3.95

### 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

## BEER & WINE

### ANCHOR STEAM LAGER 6

### DRAKE'S IPA 6

### 21ST AMENDMENT SESSION IPA 6

### HOUSE WHITE WINE 7.95

### HOUSE RED WINE 9.50



SOMA

Daily: 7am - 10am

## SWEET & SAVORY

### FRIED EGG SANDWICH 5.95

Two pasture eggs, aged cheddar, arugula, on a griddled bun

+ **Applewood smoked bacon** 2

+ **Homemade pork sausage** 2

+ **Chicken apple sausage** 2

### SHROOM SCRAMBLE 10.95

Sautéed mushrooms, herbed goat cheese, kale. Served with mixt greens side salad

### AVOCADO TOAST 8.95

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

### SMOKED SALMON AVOCADO TOAST 10.95

Smoked salmon, smashed avocado, herbed goat cheese, radish, chives, chili flakes, on toasted pullman bread

### YOGURT & GRANOLA 7.95

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

### HEALTHY WRAP 7.95

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

## DESIGN YOUR OWN SCRAMBLE 10.95

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

#### Vegetables

Avocado  
Cherry tomatoes  
Kale  
Roasted red peppers  
Sautéed mushrooms  
Sautéed onions

#### Cheese

Aged cheddar  
Herbed goat cheese  
Parmesan

#### Proteins

Applewood smoked bacon  
Homemade pork sausage  
Chicken apple sausage

## SIDES

### PASTRIES 3.45

PULLMAN TOAST WITH JAM & BUTTER 3.45

ONE PASTURE EGG 2.95

APPLEWOOD SMOKED BACON 3.45

HOMEMADE PORK SAUSAGE 3.45

CHICKEN APPLE SAUSAGE 3.45

## FOUR BARREL COFFEE

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

Soy and almond milk available

## 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
ORGANIC HOT TEA	2.95

SPLITEATS.COM | 560 MISSION 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.9.12.17