



RUSSIAN HILL
2300 POLK STREET
SAN FRANCISCO, CA

BREAKFAST

Weekdays: 9am - 11am / Weekends: 9am - 2pm

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

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

GRILLED LITTLE GEMS & SUNNY-SIDE UP EGGS

Grilled little gem lettuces, two pasture eggs, avocado, applewood smoked bacon, sriracha ranch dressing, topped with breadcrumbs 9.95

HUEVOS RANCHEROS

Two pasture eggs over easy, tostadas, avocado, aged cheddar, black beans, shredded lettuce, homemade ranchero sauce, cilantro, lime crema 11.95

SHROOM SCRAMBLE

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

CHORIZO HASH

Two poached pasture eggs, mexican chorizo, kale, seasonal squash, roasted sweet potatoes, poblano peppers, red onion, sundried tomatoes, aioli 11.95

BUTTERMILK WAFFLE

Maple syrup & butter 8.95

CHICKEN & WAFFLES

Crispy chicken, buttermilk waffle, maple syrup & butter 12.95

HOME RUN

Two pasture eggs your way, buttermilk waffle & crispy butterball potatoes, with your choice of *applewood smoked bacon* or *homemade pork sausage* or *chicken apple sausage* 13.95

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

Three pasture eggs with your choice of *three* ingredients. Served with mixt greens side salad. Each additional item \$1 11.95

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
Mexican chorizo

SIDES

CRISPY BUTTERBALL POTATOES 3.95

FRESH FRUIT 5.95

SPROUTED RYE 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

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 2.50

KOMBUCHA ON TAP 6.95

COFFEE & TEA

Expresso drinks served 'til 5pm. Almond milk available.

DRIP COFFEE 2.95 M / 3.95 L

ICED COFFEE 3.95

ESPRESSO 2.95

AMERICANO 3.25

MACCHIATO 2.50

CAPPUCCINO 2.95

LATTE 3.95

HOT TEA 2.95

BEER & WINE

Featuring a seasonal selection of local craft brews and wines. Wines are available by the glass. See menu board for details.

MIMOSA 8 glass / 20 carafe

GOTTA SPLIT?

ORDER AHEAD AT
SPLITEATS.COM

LUNCH & DINNER

RUSSIAN HILL

Mon-Sat: 11am-9pm / Sun 11am-8pm

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

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

MAC N CHEESE 6.95

Topped with breadcrumbs

KALE SALAD 4.95

Carrot, sesame & pumpkin seeds, miso ginger vinaigrette

COOKIES 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

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*

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

DESIGN YOUR OWN SALAD

Select greens, up to *five* specialty ingredients, and dressing. Each additional \$1 10.95

1 ORGANIC GREENS

Mixt greens
Kale
Romaine
Arugula

2 PROTEINS

Free-range, hormone & antibiotic free

Applewood smoked bacon 2
Roasted chicken 4
Crispy chicken 4
Grilled burger 6
Veggie burger 6

3 SPECIALTY INGREDIENTS

From local farms we love

Vegetables

Carrots
Celery
Cherry tomatoes
Crispy onions
Jalapeños
Jicama
Roasted golden beets
Savory jalapeño slaw
Seasonal radishes
Shaved fennel
Snap peas
Sunflower sprouts

Fruit

Avocados
Currants
Dried cranberries
Oranges
Seasonal apples

Dairy

Aged cheddar
Blue cheese
Goat cheese
Shaved parmesan
8-minute egg

Toasted Nuts & Seeds

Almonds
Pumpkin seeds
Sesame seeds
Spicy peanuts
Walnuts

Herbs

Fresh herbs
Savory herbs

Grains & Legumes

Black beans
Garlic herb croutons
Organic quinoa

4 HOMEMADE DRESSINGS

GMO free and made without gluten (v)=vegan (h)=honey

Balsamic vinaigrette (v) (h)
Champagne vinaigrette (v)
Miso ginger vinaigrette (v)
EVOO & balsamic vinegar (v)

Point reyes blue cheese dressing
Sriracha ranch dressing
Spices lemon vinaigrette (v) (h)

JUST FOR KIDS

12 and under. Select *one* entree and *one* side. All served with seasonal apples. 8.95

ENTREE

Crispy chicken
Burger on a toasted challah bun
Mac n cheese
Grilled cheese sandwich

SIDE

Roasted golden beets
French fries
Roasted cauliflower