



## RUSSIAN HILL

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

## BREAKFAST

### FRIED EGG SANDWICH 5.95

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

+ **Applewood smoked bacon** 2

+ **Homemade pork sausage** 2

+ **Chicken apple sausage** 2

### 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

### SHROOM SCRAMBLE 10.95

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

### CHORIZO HASH 10.95

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

### 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

### BUTTERMILK PANCAKE STACK 8.95

Vermont maple syrup & butter

### LUMBERJACK 12.95

Two buttermilk pancakes, two pasture eggs your way, crispy butterball potatoes, & your 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

## 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  
Mexican chorizo

## SIDES

CRISPY BUTTERBALL POTATOES 3.95

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

## CHEF SALADS

Made with a selection of organic produce

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

### ALAMO 13.95

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

### STEELHEAD CAESAR 14.95

Romaine, kale, **grilled columbia river steelhead**, avocado, shaved parmesan, radish, garlic herb croutons, chives, caesar dressing

### GROVE 12.95

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

### SPLIT COBB 13.95

Romaine, **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

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

## DESIGN YOUR OWN SALAD 10.95

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

### 1 ORGANIC GREENS 3 SPECIALTY INGREDIENTS

Mixt greens  
Kale  
Romaine  
Arugula

### 2 PROTEINS

Free-range, hormone & antibiotic free

Applewood smoked bacon 2  
Roasted chicken 4  
Crispy chicken 4  
Organic veggie burger 5  
Grilled hanger steak 7  
Grilled columbia river steelhead 7

From local farms we love

#### Vegetables

Carrot  
Celery  
Cherry tomatoes  
Crispy onions  
Herb roasted potatoes  
Jalapeños  
Jicama  
Roasted golden beets  
Seasonal radish  
Shaved fennel  
Snap peas

#### Fruit

Avocado  
Currants  
Dried cranberries  
Oranges  
Seasonal apple

#### Dairy

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

#### Grains & Legumes

Black beans  
Garlic herb croutons  
Organic quinoa

#### Toasted Nuts & Seeds

Almonds  
Pumpkin seeds  
Sesame seeds  
Spicy peanuts  
Walnuts

#### Herbs

Fresh herbs  
Savory herbs

### 4 HOMEMADE DRESSINGS

GMO free and made without gluten (v) =vegan

Balsamic vinaigrette  
Champagne vinaigrette (v)  
Miso ginger vinaigrette (v)  
EVOO & balsamic vinegar (v)  
Caesar dressing  
Point Reyes blue cheese dressing  
Sriracha ranch dressing

## BURGERS

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

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, on a griddled challah bun

### RESERVE 12.95

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

### PASTURE 12.95

Fried egg, caramelized onions, little gem lettuce, herbed goat cheese, sautéed mushrooms, house pickles, on a griddled challah bun

### RANGER 10.95

Smoked cheddar, crispy onions, little gem lettuce, southerntomato jalapeño jam, on a griddled challah bun

### ORIGINAL 8.95

Little gem lettuce, tomato, on a griddled challah bun

### VEGGIE BURGER 10.95

Homemade organic quinoa & beet veggie burger, avocado, slaw, tomato, smoked aioli, split sauce, on a griddled challah bun

## EXTRAS

#### CHEESE 1

Aged cheddar, american, or blue cheese

#### FRIED EGG 2

#### CARAMELIZED ONIONS 1

#### GLUTEN-FREE BUN 2

#### SAUTÉED MUSHROOMS 2

#### AVOCADO 2

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

#### APPLEWOOD SMOKED BACON 2

## CRISPIES & HOT SANDWICHES

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

Gluten-free bun available +2

### CLASSIC 10.95

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

### HICKORY 10.95

Crispy chicken, savory jalapeñoslaw, house pickles, black bean purée, on a griddled challah 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

## 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

### MAC N CHEESE 6.95

Topped with breadcrumbs

### COOKIES 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 2.50 (still / sparkling)

### COKE / DIET COKE 2.50

### ORGANIC HOT TEA 2.95

### KOMBUCHA ON TAP 6.95

## 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

Almond milk available

## JUST FOR KIDS

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

### CHICKEN COMBO 8.95

Crispy chicken with roasted seasonal veggies or french fries.

Served with sliced seasonal apple

### BURGER COMBO 8.95

Plain burger on a griddled challah bun with roasted seasonal veggies or french fries. Served with sliced seasonal apple

## BEER & WINE

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

### MIMOSA (8 glass/20 carafe)

## HAPPY HOUR

### WEEKDAYS, 3PM TO 6PM

\$2 off all draft beer, wine, and burgers  
\$1 off all sides

## 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 4.5% surcharge will be added to your bill. We are not responsible for any lost or stolen items. v.5.5.18