

BREAKFAST

Weekdays: 9am - 11am / Weekends 8am - 2pm

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

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

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

SHROOM SCRAMBLE 10.95

Sautéed mushrooms, herbed goat cheese, kale. 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

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

Daily: 11am - 9pm

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

STEELHEAD CAESAR 14.95

Romaine hearts, 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 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

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 hearts
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

Cabbage
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
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

Daily: 11am - 9pm

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

RANGER 10.95

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

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*

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

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

COOKIE 3.45

Chocolate chip sea salt or ginger spelt

JUST FOR KIDS

Daily: 11am - 9pm

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

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)

DIET COKE / COKE 2.50

PIQUE ORGANIC HOT TEA 2.95

KOMBUCHA ON TAP 6.95

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

Soy and almond milk available

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)

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.6.7.17