



**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, radishes, 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 a side salad of mixt greens 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 a side salad of mixt greens. 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

Espresso 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  
**SPLIT EATS.COM**

# LUNCH & DINNER

Daily: 11am -9pm

RUSSIAN HILL

## 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  
Spiced 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