

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* 3

+ *Country pork sausage* 3

+ *Chicken apple sausage* 3

AVOCADO TOAST

Poached pasture egg*, smashed avocado, lemon salt, arugula, on seeded multigrain toast 8.95

HEALTHY WRAP

Scrambled egg whites, avocado, kale, romesco sauce, in a whole wheat wrap 8.95

VEGGIE HASH

Two poached pasture eggs*, kale, sautéed mushrooms, seasonal squash, roasted sweet potatoes, poblano peppers, onion, smoked aioli 11.95

HUEVOS RANCHEROS

Two pasture eggs over easy*, tostadas, avocado, aged cheddar, refried black beans, shredded lettuce, homemade ranchero sauce, cilantro, lime crema 12.95

CROISSANT SANDWICH

Billionaire's bacon, two pasture eggs*, aged cheddar, avocado, arugula, lemon pepper aioli, on a croissant 12.95

MUSHROOM SCRAMBLE

Two scrambled pasture eggs, sautéed mushrooms, herbed goat cheese, kale, chives. Served with a side salad of mixt greens 12.95

CHORIZO HASH

Two poached pasture eggs*, mexican chorizo, kale, seasonal squash, roasted sweet potatoes, poblano peppers, onion, smoked aioli 12.95

CINNAMON SWIRL CHALLAH FRENCH TOAST

Maple syrup, whipped mascarpone 12.95

BUTTERMILK WAFFLE

Maple syrup & butter 8.95

CRISPY CHICKEN & WAFFLE STACK

One over easy pasture egg*, applewood smoked bacon, chipotle maple honey syrup 13.95

HOME RUN

Two pasture eggs your way*, buttermilk waffle & crispy butterball potatoes, with your choice of **applewood smoked bacon, country pork sausage, or chicken apple sausage** 14.95

DESIGN YOUR OWN SCRAMBLE

Three pasture eggs with your choice of *three* ingredients. 12.95

Served with a side salad of mixt greens. Each additional item +1

Fruits & Vegetables

Avocado
Cherry tomatoes
Kale
Roasted red peppers
Sautéed mushrooms
Sautéed onions

Cheese

Aged cheddar
Herbed goat cheese
Parmesan

Proteins

Applewood smoked bacon
Country pork sausage
Chicken apple sausage
Mexican chorizo

SIDES

CRISPY BUTTERBALL POTATOES 3.95

FRESH FRUIT 9.95

ONE PASTURE EGG 2.95

APPLEWOOD SMOKED BACON 3.45

BILLIONAIRE'S BACON 3.45

COUNTRY PORK SAUSAGE 3.45

CHICKEN APPLE SAUSAGE 3.45

BEVERAGES

UNSWEETENED ICED TEA 2.95

HOUSEMADE 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.

D RIP 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

MOCHA 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.

CRAFT BEER 6.95

WINE 7.95 - 10.95

MICHELADA Lager, house-made michelada mix 7.95

PARKSIDE SHANDY Lager, house-made lemonade 6.95

WHITE CLAW 4.95

SERVING HAPPY TAKES TIME,
THANK YOU FOR YOUR PATIENCE.



CRISPIES & SANDWICHES

Customize any chicken sandwich with *crispy cauliflower* or substitute buns for a lettuce wrap at no extra charge. *Gluten-free bun +2*

CLASSIC

Crispy chicken, house pickles, shredded lettuce, herb mayo, on a toasted challah bun 11.95

CRISPY D'LUX

Crispy chicken, applewood smoked bacon, avocado, house pickles, shredded lettuce, sriracha ranch dressing, on a toasted challah bun 14.95

BUFFALO

Crispy chicken, calabrian chili buffalo sauce, savory jalapeño slaw, house pickles, on a toasted challah bun 12.95

PARM

Crispy chicken 'parm', grandma's tomato sauce, mozzarella, shaved parmesan, basil, on a toasted francese roll 12.95

ISLANDER

Slow roasted pulled pork, hoisin aioli, mango slaw, sriracha, on a toasted challah bun 11.95

SONOMA

Roasted chicken, shaved seasonal apples, goat cheese, pickled fennel, arugula, walnut currant spread, on a toasted francese roll 11.95

'CADO

Avocado mash, crispy cauliflower, arugula, herbed goat cheese, spiced lemon vinaigrette, on seeded multigrain toast 9.95

BURGERS

Made from hormone & antibiotic free beef*. Substitute any burger with a homemade veggie burger or substitute buns for a lettuce wrap.

SPLIT

American cheese, little gem lettuce, tomato, house pickles, onion, split sauce, on a toasted challah bun 10.95

RESERVE

Point Reyes blue cheese, applewood smoked bacon, caramelized onions, arugula, horseradish sauce, on a toasted challah bun 13.95

SMOKETOWN

Smoked mozzarella, applewood smoked bacon, crispy shallots, shredded lettuce, chipotle bourbon bbq sauce, on a toasted challah bun 13.95

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

SHROOMANJI

Sautéed mushrooms, parmesan crisp, sautéed onions, porcini powder, thyme, shredded lettuce, herb aioli, on a toasted challah bun 13.95

AHI

Seared sesame crusted tuna*, soy glaze, cucumber and daikon slaw, wasabi aioli, on a toasted challah bun 14.95

FRIES, SIDES & BITES

FRENCH FRIES 3.95

SPLIT FRIES

Shaved parmesan, fresh herbs, sriracha ranch 4.95

SWEET POTATO FRIES 4.95

SPLIT SWEET POTATO FRIES

Shaved parmesan, fresh herbs, sriracha ranch 5.95

CRISPY BRUSSELS SPROUTS

Sriracha ranch 6.95

CRUNCHY CHICKPEAS

Rosemary, sage 6.95

CAULI NUGS

Crispy cauliflower, chives, sriracha ranch or buffalo sauce 6.95

ROASTED CAULIFLOWER

Parmesan, lemon salt, chives, chili flakes, sriracha ranch dressing 6.95

MAC N CHEESE

Topped with breadcrumbs 6.95

SIDE SALAD

Mixt greens, carrots, cherry tomatoes, balsamic vinaigrette 4.95

CORN & SCALLION FRITTERS

Split sauce 7.95

CHICKEN TENDERS

Chipotle bourbon bbq sauce or sriracha ranch 9.95

EXTRAS

CHEESE 1

Aged cheddar, american, or blue cheese

APPLEWOOD SMOKED BACON 3

AVOCADO 2

CAMELIZED ONIONS 2

FRIED EGG* 2

GLUTEN-FREE BUN 2

SAUTÉED MUSHROOMS 2

RED ONION or HOUSE PICKLES *Just ask*

CHEF SALADS

Made with organic greens & seasonal produce. Substitute chicken with *crispy cauliflower*.

BEEBOX

Mixt greens, arugula, roasted golden beets, avocado, goat cheese, toasted walnuts, dried cranberries, shaved fennel, savory herbs, balsamic vinaigrette 11.95

+ *roasted or crispy chicken* 4

MANDARIN

Romaine, kale, **crispy chicken**, savory jalapeño slaw, oranges, spicy roasted peanuts, snow 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 13.95

CALI

Romaine, roasted cauliflower, avocado, cherry tomatoes, mixt seeds, arugula, seasonal radishes, quinoa, garlic herb croutons, spiced lemon vinaigrette, topped with *crispy carrot strings* 11.95
+ *roasted or crispy chicken* 4

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 14.95

SPLIT COBB

Romaine, **roasted chicken**, **applewood smoked bacon**, avocado, cherry tomatoes, blue cheese, 8-minute egg, chives, sriracha ranch dressing 14.95

TREATS

House-made baked goodies

HOUSEMADE BLUEBERRY HAND PIES 6.95
(*three per order*)

+ *Vanilla Ice Cream* 2

COOKIES

Chocolate chip or Heath bar 2.95

JUST FOR KIDS

12 and under. Select **one** entree and **one** side. All served with apple slices.

8.95

ENTREE

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

SIDE

Roasted golden beets
French fries
Roasted cauliflower
Sweet potato fries

GOTTA SPLIT?

ORDER AHEAD AT
SPLIT EATS.COM

Split

Happy



Hour!

4 PM - 6 PM

— DAILY —

\$2 OFF

BEER WINES
COCKTAILSSpecial pricing for Classic Crispy
and other bites!

Prices subject to change without notice.

BEVERAGES

UNSWEETENED ICED TEA 2.95
 HOUSEMADE 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 3.95

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CRAFT BEER 6.95
 WINE 7.95 - 10.95
 MICHELADA 7.95
 Lager, house-made michelada mix
 PARKSIDE SHANDY 6.95
 Lager, house-made lemonade
 WHITE CLAW 4.95

COCKTAILS & SLUSHIES

Selection of specially crafted cocktails and slushies. See menu board for full details.

DRAFT COCKTAILS 9.95
 BOOZY SLUSHIES 10.95
 SPLIT BLOODY MARY 10.95

COFFEE & TEA

DRIP COFFEE 2.95 M / 3.95 L
 ICED COFFEE 3.95
 ESPRESSO 2.95
 AMERICANO 3.25
 MACCHIATO 3.25
 CAPPUCINO 3.95
 LATTE 3.95
 MOCHA 3.95
 HOT TEA 2.95

Split Bread is a registered trademark of Split Bread, Inc. A 6% surcharge will apply to all orders to help cover the cost of employee benefits. We are not responsible for lost or stolen items. Split prepares wheat, eggs, soybeans, milk, peanuts, tree nuts, and fish in-house and our operations involve shared cooking and preparation areas. The possibility exists for cross contact and we are unable to guarantee that any menu item is completely free of any allergen. *Consuming raw or undercooked meats, seafood, poultry, or eggs may increase your risk of foodborne illness. Prices and availability subject to change v.2.1.22