

BREAKFAST

9am-2pm

SWEET & SAVORY

New!

SIGNATURE BACON CROISSANT SANDWICH

Scrambled eggs, aged cheddar, brown sugar bacon, avocado, herb mayo, on a toasted croissant 11.95

New!

BREAKFAST BURRITO

Scrambled eggs, aged cheddar, smashed avocado, crispy potatoes, salsa verde 6.95

- + **applewood smoked bacon** 3
- + **country pork sausage** 3
- + **chicken apple sausage** 3

FRIED EGG SANDWICH

Fried eggs, aged cheddar, aioli, on a toasted challah bun 6.95

- + **applewood smoked bacon** 3
- + **country pork sausage** 3
- + **chicken apple sausage** 3

BUTTERMILK WAFFLE

Pure maple syrup, butter 9.95

New!

CINNAMON SWIRL FRENCH TOAST

Whipped mascarpone, pure maple syrup 10.95

HOME RUN

Eggs your way, buttermilk waffle and crispy butterball potatoes, with your choice of **applewood smoked bacon**, **country pork sausage**, or **chicken apple sausage** 14.95

New!

CHICKEN & WAFFLES STACK

Crispy chicken, fried egg, applewood smoked bacon between buttermilk waffles, chipotle maple syrup 13.95

HUEVOS RANCHEROS

Eggs over easy, tostadas, avocado, aged cheddar, refried black beans, shredded lettuce, homemade ranchero sauce, cilantro, lime crema 12.95

CHORIZO HASH

Poached eggs, mexican chorizo, kale, seasonal squash, roasted sweet potatoes, poblano peppers, onion, smoked aioli 12.95

VEGGIE HASH

Poached eggs, kale, sautéed mushrooms, seasonal squash, roasted sweet potatoes, poblano peppers, onion, smoked aioli 11.95

SHROOM SCRAMBLE

Scrambled eggs, herbed goat cheese, sautéed mushrooms, kale, chives. Served with a side of crispy potatoes 12.95

DESIGN YOUR OWN SCRAMBLE

Three scrambled eggs with your choice of **three** ingredients 12.95
Served with a side of crispy potatoes. Each additional item +1

Vegetables

Avocado
Cherry tomatoes
Roasted red peppers
Sautéed kale
Sautéed mushrooms
Sautéed onions

Cheese

Aged cheddar
Herbed goat cheese
Smoked mozzarella
Parmesan

Proteins

Applewood smoked bacon
Country pork sausage
Chicken apple sausage

BEVERAGES

UNSWEETENED ICED TEA 3.45
HOUSEMADE LEMONADE 3.45
ARNOLD PALMER 3.45
ORANGE JUICE 3.95
BOTTLED WATER 2.50
(still / sparkling)
COKE / DIET COKE 2.50
KOMBUCHA 4.95

COFFEE & TEA

Almond milk, oat milk, and half & half available.
DRIP COFFEE 2.95 M / 3.95 L
ICED COFFEE 3.95
ESPRESSO 2.95
AMERICANO 3.95
MACCHIATO 3.25
CAPPUCCINO 3.95
LATTE 4.45
MOCHA 4.45
HOT TEA 2.95

BEER & WINE

KÖLSCH 6.95
LAGER 6.95
IPA 6.95
SAUVIGNON BLANC 7.95
ROSE 7.95
New! MIMOSA 7.95 / Carafe 20



LUNCH & DINNER

11am - 9pm

RUSSIAN HILL

SMALL BITES

New!
CHICKEN TENDERS 8.95
Your choice of sriracha ranch, Split chipotle BBQ sauce, or buffalo sauce

CRISPY BRUSSELS 6.95
Sriracha ranch

CAULI NUGS 6.95
Crispy cauliflower, chives, your choice of sriracha ranch or buffalo sauce

MAC & CHEESE 6.95
Topped with breadcrumbs

CHEF SALADS

Made with organic greens and seasonal produce.

MANDARIN Romaine, kale, **crispy chicken**, savory jalapeño slaw, oranges, spicy roasted peanuts, snap peas, jicama, sesame seeds, fresh herbs, miso ginger vinaigrette 14.95

GROVE Mixt greens, **roasted chicken**, seasonal apples, toasted walnuts, aged cheddar, currants, celery, savory herbs, balsamic vinaigrette 14.95

SPLIT COBB Romaine, **roasted chicken**, **applewood smoked bacon**, avocado, cherry tomatoes, blue cheese, 8-minute egg, chives, sriracha ranch dressing 15.95

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 15.95

New!
DIRTY BIRD Romaine, **crispy chicken**, **applewood smoked bacon**, smoked mozzarella, crispy shallots, garlic herb croutons, sriracha ranch with a Split chipotle BBQ drizzle 14.95

BEEBOX Mixt greens, arugula, roasted golden beets, avocado, goat cheese, toasted walnuts, dried cranberries, shaved fennel, savory herbs, balsamic vinaigrette 12.95
+ **roasted or crispy chicken** 4

CALI Romaine, roasted cauliflower, avocado, cherry tomatoes, mixt seeds, arugula, seasonal radishes, quinoa, garlic herb croutons, spiced lemon vinaigrette, topped with crispy carrot strings 12.95
+ **roasted or crispy chicken** 4

CRISPIES & SANDWICHES

Substitute any chicken with crispy cauliflower or substitute the bun with 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

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

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

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

'CADO Avocado mash, crispy cauliflower, arugula, herbed goat cheese, spiced lemon vinaigrette, on seeded multigrain toast 10.95

BURGERS

Made from hormone and antibiotic free beef*. Substitute any burger with a homemade veggie burger or substitute the bun with a lettuce wrap. Gluten-free bun +2

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

New!
SMOKETOWN Smoked mozzarella, applewood smoked bacon, crispy shallots, shredded lettuce, herb mayo, Split chipotle BBQ sauce, on a toasted challah bun 14.95

RESERVE Point reyes blue cheese, applewood smoked bacon, caramelized onions, arugula, horseradish sauce, on a toasted challah bun 14.95

VEGGIE Homemade veggie burger, avocado, savory jalapeño slaw, tomato, smoked aioli, Split sauce, on a toasted challah bun 11.95

ORIGINAL Little gem lettuce, tomato, on a toasted challah bun 8.95

DESIGN YOUR OWN SALAD

Select greens, up to **five** specialty ingredients, and dressing 11.95
Each additional specialty ingredients +1

1 ORGANIC GREENS

Arugula
Kale
Mixt greens
Romaine

2 PROTEINS

Applewood smoked bacon 3
Crispy cauliflower 4
Crispy chicken 4
Roasted chicken 4

3 SPECIALTY INGREDIENTS

From farms we know and love

Fruits & Vegetables

Apples
Avocado
Carrots
Roasted cauliflower
Celery
Cherry tomatoes
Dried cranberries
Currants
Shaved fennel
Roasted golden beets
Jalapeños
Jalapeño slaw
Jicama
Oranges
Radishes
Snap peas

Dairy & Egg

Aged cheddar
Blue cheese
Goat cheese
Parmesan
8-minute egg

Toasted Nuts & Seeds

Almonds
Spicy peanuts
Pumpkin seeds
Sesame seeds
Walnuts

Grains & Legumes

Black beans
Garlic herb croutons
Quinoa

Herbs

Fresh herbs (*basil + mint*)
Savory herbs (*parsley + chives + tarragon*)

4 HOMEMADE DRESSINGS

Made from scratch without genetically-engineered ingredients

Balsamic vinaigrette (v) (h)
Champagne vinaigrette (v)
Miso ginger vinaigrette (v)
Spiced lemon vinaigrette (v) (h)

Point reyes blue cheese dressing
Sriracha ranch dressing
EVOO & balsamic vinegar (v)

(v) = vegan (h) = contains honey

EXTRAS

Cheese 1
Aged cheddar, american, smoked mozzarella, or blue cheese
Applewood smoked bacon 3
Avocado 2
Crispy shallots 2
Caramelized onions 2

Sautéed mushrooms 2
Fried egg* 2
Sauce .50
Split sauce, Split chipotle BBQ sauce, or buffalo sauce
Red onion or house pickles Just ask

SIDES

FRENCH FRIES 3.95

SPLIT FRIES
Shaved parmesan, fresh herbs, sriracha ranch 4.95

ROASTED CAULIFLOWER
Parmesan, lemon salt, chives, chili flakes, sriracha ranch 6.95

SWEET POTATO FRIES 4.95

SPLIT SWEET POTATO FRIES
Shaved parmesan, fresh herbs, sriracha ranch 5.95

SIDE SALAD Mixt greens, carrots, cherry tomatoes, balsamic vinaigrette 4.95

COOKIES

CHOCOLATE CHIP
SEA SALT 3.45

TOFFEE 3.45