

BREAKFAST

Mon - Fri: 8am - 10:30am

SWEET & SAVORY

FRIED EGG SANDWICH

Fried eggs, aged cheddar, aioli,
on a toasted challah bun 7.45
+ **applewood smoked bacon** 2.50
+ **country pork sausage** 2.50
+ **chicken apple sausage** 2.50

New!

BREAKFAST BURRITO

Scrambled eggs, aged cheddar,
smashed avocado, crispy potatoes,
salsa verde 7.45
+ **applewood smoked bacon** 2.50
+ **country pork sausage** 2.50
+ **chicken apple sausage** 2.50

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 3.95
HOUSEMADE LEMONADE 3.95
ARNOLD PALMER 3.95
ORANGE JUICE 3.95
BOTTLED WATER 3.25
(still / sparkling)
COKE / DIET COKE 2.75
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
HOT TEA 2.95





SOMA
560 MISSION STREET
SAN FRANCISCO, CA

LUNCH

Mon - Fri: 10:30am - 3:00pm

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 15.95

SONOMA Roasted chicken, shaved seasonal apple, goat cheese, pickled fennel, arugula, walnut currant spread, on a toasted francese roll 12.95

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 13.95

'CADO Avocado mash, crispy cauliflower, arugula, herbed goat cheese, spiced lemon vinaigrette, on seeded multigrain toast 11.95

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

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

EXTRAS

Cheese 1

Aged cheddar, american, smoked mozzarella, or blue cheese

Applewood smoked bacon 3.45

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

CHEF SALADS

Made with organic greens and seasonal produce.

MANDARIN Romaine, kale, orange, spicy roasted peanuts, snap peas, jicama, sesame seeds, fresh herbs, miso ginger vinaigrette 15.95

GROVE Mixt greens, roasted chicken, seasonal apples, toasted walnuts, aged cheddar, currants, celery, savory herbs, balsamic vinaigrette 15.95

SPLIT COBB Romaine, roasted chicken, applewood smoked bacon, avocado, cherry tomatoes, blue cheese, 8-minute egg, chives, sriracha ranch dressing 16.95

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 16.95

DIRTY BIRD Romaine, crispy chicken, applewood smoked bacon, smoked mozzarella, crispy shallots, garlic herb croutons, sriracha ranch with a Split chipotle BBQ drizzle 16.95

BEEBOX Mixt greens, arugula, roasted golden beets, avocado, goat cheese, toasted walnuts, dried cranberries, shaved fennel, savory herbs, balsamic vinaigrette 13.95
+ roasted or crispy chicken 4.45

CALI Romaine, roasted cauliflower, avocado, cherry tomatoes, mixt seeds, arugula, seasonal radishes, quinoa, garlic herb croutons, spiced lemon vinaigrette, topped with crispy carrot strings 13.95
+ roasted or crispy chicken 4.45

SIDES & SMALL BITES

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

ROASTED CAULIFLOWER 6.95

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

SIDE SALAD 4.95

Mixt greens, carrots, cherry tomatoes, balsamic vinaigrette

CRISPY BRUSSELS 6.95

Sriracha ranch

CAULI NUGS 6.95

Crispy cauliflower, chives, your choice of sriracha ranch, Split chipotle BBQ sauce, or buffalo sauce

CHICKEN TENDERS 9.45

Your choice of sriracha ranch, Split chipotle BBQ sauce, or buffalo sauce

BEVERAGES

UNSWEETENED ICED TEA 3.95

HOUSEMADE LEMONADE 3.95

ARNOLD PALMER 3.95

ORANGE JUICE 3.95

BOTTLED WATER 3.25
(still / sparkling)

COKE / DIET COKE 2.75

KOMBUCHA 4.95

BEER 7.45

WINE 7.95

COOKIES

CHOCOLATE CHIP SEA SALT 3.45

TOFFEE 3.45