

ELITE CAFE

HOUSEMADE CURRANT, CASHEW, AND RED WALNUT GRANOLA
Greek Yogurt, Seasonal Fruit

\$9

MINI PASTRIES
Chocolate Croissants, Raisin Custard Danish, Cranberry Orange Muffin, Butter

\$8

BISCUITS

MEETINGHOUSE
Butter, Jelly
additional biscuits \$3
2 FOR \$5

BREAKFAST
Fried Ham, Chipotle Cheddar,
Egg, Creole Mustard
2 FOR \$10

FRIED CHICKEN
Spicy Tomato Chutney, Iceberg
2 FOR \$12

BISCUITS & GRAVY
\$8

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| MUFFALETTA CHOPPED SALAD Ham, Mortadella, Salami, Gruyere, Smoked Provolone, Giardiniera House Pickled Vegetables, Little Gem, Sesame Breadsticks | Half Full \$9 \$17 |
| SHRIMP REMOULADE SALAD Gulf Shrimp, Iceberg, Tomatoes, Cucumbers, Radish, Pink Remoulade | \$12 \$19 |
| MATT'S DUCK GUMBO Duck Leg, House Smoked Duck Sausage, White Rice | \$10 \$17 |
| CRAWFISH ETOUFFEE Louisiana Crawfish, White Rice | \$12 \$19 |
| NOLA SAMPLER Duck Gumbo & Etouffee, Served with White Rice | \$14 |
| "LEE'S" HAMBURGER 39 Day Aged Chuck, Vidalia Onion, Pimento Cheese, Bread and Butter Beets, French Fries fried egg add \$2 | \$17 |
| BANANAS FOSTER FRENCH TOAST Caramelized Bananas, Vanilla Crème, Fosters Sauce add bacon \$2 | \$12 |

The following served with choice of grits or skillet potatoes and white or wheat toast (add meetinghouse biscuit for \$1)

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| TWO EGGS ANY STYLE | \$10 |
| ELITE SCRAMBLE OF THE DAY Ask your server for today's selection | \$13 |
| TASSO SCRAMBLE Tasso Ham, Cheddar, Sun Dried Tomato, Basil, Tarragon | \$13 |
| EGGS BENEDICT English Muffin, Ham Hock, Poached Eggs, Hollandaise | \$15 |
| NEW ORLEANS RANCHEROS Fried Green Tomatoes, Red Beans, House Pickled Pork, Two Eggs Any Style | \$14 |
| ANDOUILLE HASH Potatoes, Corn, Smoked Onion, Two Eggs Any Style | \$15 |

◆ SIDES ◆

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| EGG ANY STYLE | \$3 | SKILLET POTATOES | \$5 |
| APPLEWOOD SMOKED BACON | \$4 | FRENCH FRIES | \$5 |
| GRILLED ANDOUILLE SAUSAGE | \$6 | GRITS | \$5 |
| COLLARDS, HAM HOCK, CHILI OIL | \$6 | | |

Water available upon request. Up to 4 credit cards per group.
A 4.5% surcharge will be added to all food and beverage for San Francisco employer mandates.

COCKTAILS

RAMOS GIN FIZZ

Beefeater Gin, Citrus, Orange Flower Water, Cream, Egg White, Soda
\$14

CHAMPAGNE JULEP

H by Hine Cognac, Mint, Sparkling Wine
\$12

BREAKFAST COLLINS

Beefeater Gin, Elderflower, Citrus, Egg White, Soda
\$12

DAY WALKER

Coruba Dark Rum, Citrus, Ginger Beer, Bitters
\$13

BLOODY MARY

Skyy Vodka, Bloody Mary
\$12

RED SNAPPER

Beefeater Gin, Bloody Mary
\$12

BLOODY MARIA

Olmecca Altos Blanco Tequila, Bloody Mary
\$12

DRAFT BEER

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| LAGUNITAS, IPA, California | \$6 |
| SONOMA SPRINGS, SlowNoma Saison, California | \$7 |
| HEADLANDS PT.BONITA, Pilsner, California | \$6 |
| ABITA, Amber, Lager, Louisiana | \$5 |

BOTTLE & CIDER

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| ABITA, Turbodog, Brown Ale, Louisiana, 12oz | \$6 |
| DIXIE, Lager, Louisiana, 12oz | \$5 |
| OMISSION, Lager, Oregon, 12oz | \$7 |
| CIDRE, Cuvée Opalyne, Kystin, France, 750ml | \$30 |

SPARKLING

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| BLANQUETTE DE LIMOUX Cuvée Jean Philippe, Dom. Rosier, Lang-Rouss., France | \$11 \$49 |
| CREMANT D'ALSACE Les Natures, Jean Baptiste Adam, Alsace, France | \$14 \$62 |
| CREMANT DE BOURGOGNE Rosé, Bailly-Lapierre, Burgundy, France | \$15 \$68 |

WHITES

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| 2012 CHARDONNAY Locavore, La Fenetre, Santa Maria Valley | \$14 \$62 |
| 2015 SAUVIGNON BLANC Turnbull, Napa Valley | \$11 \$49 |
| 2015 ANJOU Chauvigne', Dom. Richou, Loire Valley, France (Chenin Blanc) | \$13 \$58 |
| 2013 COTES DU RHONE Vin Gourmand, Ranvier Dauvergne, Rhone Valley, France (Viognier Grenache Blanc) | \$12 \$54 |
| 2014 MUSCADET SEVRE ET MAINE Vielle Vignes, Dom. de la Garniere, Loire V. France | \$11 \$49 |
| 2013 RIESLING J. Helfrich, Alsace, France | \$11 \$49 |

ROSÉ

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| 2014 COTES DE PROVENCE Rosé, Esprit de Sainte Marguerite, Provence, France | \$13 \$58 |
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REDS

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| 2015 PINOT NOIR Cambiata, Santa Lucia Highlands | \$13 \$58 |
| 2013 CABERNET SAUVIGNON Lady of the Mandrake, Paso Robles | \$13 \$58 |
| 2012 CABERNET SAUVIGNON Hendry, Napa Valley | \$22 \$98 |
| 2013 COTES DE NUITS Domaine Julien, Burgundy, France (Pinot Noir) | \$20 \$90 |
| 2015 MINERVOIS La Bastide, Coupe Roses, Lang.-Rouss, France (Carignan Grenache Syrah) | \$11 \$49 |
| 2011 VINSOBRES Chaume-Arnaud, Rhone Valley, France (Grenache Cinsault Syrah Mourvedre) | \$14 \$62 |
| 2013 CORBIERES Chateau du Grand Caumont, Lang.-Rouss, France (Carignan Syrah Grenache) | \$10 \$45 |

SWEET WINES

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| PORT RUBY RESERVE Quinta do Tedo, Portugal | \$9 \$75 |
| PORT 10Y TAWNY Vieira de Sousa, Portugal | \$15 \$125 |
| MUSCAT DE RIVESALTES Chateau de Caladroy, France (375ML) | \$10 \$40 |