

ELITE CAFE

SEASONAL HOUSE PICKLES	\$6	MOM'S WARM BLUE CRAB MEAT DIP	\$10
FRIED OKRA	\$8	Buttered Flatbread Crackers, Chicken Fat Crostini	
Vadouvan, Cucumber Raita		SHRIMP COCKTAIL	\$11
SPICY MUSHROOMS AND CRISPY CHICKPEAS	\$7	Gulf Prawns, Anchovy Olives, Celery, Cocktail Sauce	
Preserved Lemon		RAW OYSTERS ON THE HALF SHELL	\$3.50 each
"DEVILED" EGGS LUZIANE	\$10	Ask your server for today's selection	\$19 half dozen
Chicken Salad, Sunchoke, Fermented Celery, Trout Roe			\$35 dozen

BISCUITS

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

HAM HOCK
Chipotle Cheddar,
Nectarine Compote
2 FOR \$12

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

BLACKENED CATFISH
Mirliton Coleslaw,
Mayonnaise
2 FOR \$12

Half | Full

MUFFALETTA CHOPPED SALAD	\$10 \$17	STEWED OKRA	\$11 \$19
Ham, Mortadella, Salami, Gruyere, Smoked Provolone, Giardiniera House Pickled Vegetables, Little Gem, Sesame Breadsticks		Corn, Tomatoes, Smoked Onion, Sherry, Anson Mills Broken Rice	
SHRIMP AND BLUE CRAB REMOULADE SALAD	\$12 \$19	MATT'S DUCK GUMBO	\$12 \$21
Gulf Shrimp, Lump Blue Crab Meat, Iceberg, Tomatoes, Radish, Remoulade		Duck Leg, House Smoked Duck Sausage, White Rice	
KALE SALAD	\$8 \$13	RED BEANS AND RICE	\$11 \$19
Baby Kale, Smoked Onion, Asian Pear, Pecans, Satsuma Vinaigrette grilled chicken breast add \$5		Kidney Beans, House Pickled Pork, Grilled Andouille, White Rice	
SOUTHERN FRIED CHICKEN	\$18 \$34	CHICKEN JAMBALAYA	\$12 \$21
Buttermilk Soaked Mary's Chicken, House Pickles		Daisy's "Garlic Chicken" Leg Confit, Chicken Andouille, Squash, Turnips, Jus	
SCHMITZ RANCH PORK PORTERHOUSE	\$27	CRAWFISH ETOUFFEE	\$12 \$21
Apple BBQ Sauce, Black Eyed Pea Succotash, Molasses Cream, Braised String Bean		Louisiana Crawfish, Uni Butter, Grits	
BLACK DRUM PONTCHARTRAIN	\$31	NOLA SAMPLER	3 FOR \$21
Gulf Shrimp, Lump Blue Crab Meat, Wild Mushrooms, Herbed Fregola, Watercress, Heart of Palm		Pick any 3 of the above, served with White Rice	
"LEE'S" HAMBURGER	\$17		
39 Day Aged Chuck, Vidalia Onion, Pimento Cheese, Bread and Butter Beets, French Fries fried egg add \$2			

SIDES

COLLARDS, HAM HOCK, CHILI OIL	\$6
CAULIFLOWER AU GRATIN	\$7
BRAISED STRING BEANS	\$6
GRITS	\$6
FRENCH FRIES	\$6
CORN - BLACK EYED PEA SUCCOTASH	\$7

DESSERTS

STRAUS DAIRY ORGANIC SOFT SERVE ICE CREAM	\$6
Vanilla Bean, Chocolate, or Swirl toppings: caramel, chocolate shell, grenadine syrup, nuts, olive oil and sea salt \$1 seasonal market fruit \$2	
TRADITIONAL PRALINES	\$2
CHOCOLATE PECAN PIE	\$9
MEYER LEMON ICEBOX PIE	\$8
FERNET CHOCOLATE CHEESECAKE	\$8
ABITA ROOT BEER FLOAT	\$8
THE BACCHUS	\$12
Bananas Foster Sundae, Vanilla Ice Cream, Chocolate Pearls, Toasted Coconut, Wild Pecans, Brandied Cherries	

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

ABSINTHE SUISSE Pernod Absinthe, Crème de Menthe, Orgeat, Cream, Soda	\$13	FROZEN IRISH COFFEE Tullamore Dew, Orgeat, Cold Brew Coffee	\$13
RAGIN CAJUN Ketel One Vodka, Spiced Pear, Citrus, Chipotle, Ginger Beer	\$14	CLARIFIED MILK PUNCH Evan Williams Bourbon, H by Hine Cognac, Appleton Estate Rum, Spices, Milk	\$14
CLOISTER Hendricks Gin, Yellow Chartreuse, Citrus	\$14	TEA CLIPPER Cuttly Sark Prohibition Scotch, Pommeau, Maple Syrup, Allspice, Cinnamon	\$13
CAMERON'S KICK Monkey Shoulder Whiskey, Tullamore Dew Irish Whisky, Orgeat, Citrus	\$12	SAZERAC H by Hine Cognac, Absinthe, Bitters	\$13
FRENCH 75 H by Hine Cognac, Citrus, Sparkling	\$13	1ST WARD Reposado Tequila, Palo Cortado Sherry, Banana, Acid Phosphate, Bitters	\$14
INTERNATIONAL SMOKE Suntory Toki Japanese Whisky, Citrus, Coconut, Islay Float, Bitters	\$13		
FROZEN HURRICANE Banks 5 Island Rum, Coruba Dark Rum, Galliano, Citrus, Passion Fruit, Bitters	\$13		

DRAFT BEER

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

BOTTLE & CIDER

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

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

2012 CHARDONNAY Locavore, 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

2014 COTES DE PROVENCE Rosé, Chateau Lauzade, Provence, France	\$13 \$58
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REDS

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
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