

ELITE CAFE

HOUSEMADE CURRANT, CASHEW, AND RED WALNUT GRANOLA
Straus Yogurt, Seasonal Fruit
\$9

HOUSEMADE KING CAKE
Praline Cream Cheese Filling
\$6

BISCUITS

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

BREAKFAST
Fried Ham, Chipotle Cheddar,
Sunny Side Up Egg,
Creole Mustard
2 FOR \$12

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

BISCUITS & GRAVY
\$8

	Half Full
MUFFALETTA CHOPPED SALAD Ham, Mortadella, Salami, Gruyere, Smoked Provolone, Giardiniera House Pickled Vegetables, Little Gem, Sesame Breadsticks	\$14 \$19
KALE SALAD Baby Kale, Smoked Onion, Asian Pear, Pecans, Satsuma Vinaigrette grilled chicken or gulf shrimp add \$5	\$11 \$16
MATT'S DUCK GUMBO Duck Leg, House Smoked Duck Sausage, White Rice	\$15 \$21
CRAWFISH ETOUFFEE Louisiana Crawfish, White Rice	\$15 \$21
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 (sub meetinghouse biscuit for \$1)

TWO EGGS ANY STYLE	\$11
ELITE SCRAMBLE OF THE DAY Ask your server for today's selection	\$14
TASSO SCRAMBLE Tasso Ham, Cheddar, Sun Dried Tomato, Basil, Tarragon	\$14
EGGS BENEDICT English Muffin, Ham Hock, Poached Eggs, Hollandaise	\$16
NEW ORLEANS RANCHEROS Fried Green Tomatoes, Red Beans, House Pickled Pork, Two Eggs Any Style	\$15
ANDOUILLE HASH Potatoes, Corn, Smoked Onion, Two Eggs Any Style	\$16

SIDES

EGG ANY STYLE	\$3
APPLEWOOD SMOKED BACON	\$4
GRILLED ANDOUILLE SAUSAGE	\$7
COLLARDS, HAM HOCK, CHILI OIL	\$7
SKILLET POTATOES	\$5
FRENCH FRIES	\$5
GRITS	\$5

DESSERT

STRAUS DAIRY ORGANIC SOFT SERVE ICE CREAM \$6
Vanilla Bean, Chocolate, or Swirl

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

Olmeca Altos Blanco Tequila, Bloody Mary
\$12

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
CRÉMANT D'ALSACE Les Natures, Jean Baptiste Adam, Alsace, France	\$14 \$62
CRÉMANT DE BOURGOGNE Rosé, Bailly-Lapierre, Burgundy, France	\$15 \$68

WHITES

2012 CHARDONNAY Locavore, Santa Maria Valley	\$14 \$62
2015 SAUVIGNON BLANC Bliss, Napa Valley	\$11 \$49
2015 ANJOU Chauvigné, Dom. Richou, Loire Valley, France (Chenin Blanc)	\$13 \$58
2013 CÔTES DU RHÔNE Vin Gourmand, Ranvier Dauvergne, Rhône Valley, France (Viognier Grenache Blanc)	\$12 \$54
2014 MUSCADET SÈVRE ET MAINE Vielles Vignes, Dom. de la Garnière, Loire V. France	\$11 \$49
2013 RIESLING J. Helfrich, Alsace, France	\$11 \$49

ROSÉ

2015 CÔTES DE PROVENCE Château Lauzade, Provence, France	\$13 \$58
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REDS

2012 PINOT NOIR La Fenetre, Santa Maria Valley	\$13 \$58
2013 CABERNET SAUVIGNON Lady of the Mandrake, Paso Robles	\$13 \$58
2012 CABERNET SAUVIGNON Hendry, Napa Valley	\$22 \$98
2013 CÔTES 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, Rhône Valley, France (Grenache Cinsault Syrah Mourvedre)	\$14 \$62
2013 CORBIÈRES Château du Grand Caumont, Lang.-Rouss, France (Carignan Syrah Grenache)	\$10 \$45

SWEET WINES

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