

PO' BOY NIGHT!

ELITE CAFE

PO' BOY NIGHT!

FRIED OKRA Vadouvan, Cucumber Raita	\$9	MEETINGHOUSE BISCUITS Butter, Jelly additional biscuits \$3	2 for \$5
TASSO DEVILED EGGS Tasso Ham, Pickled Basil Beans, Baby Fennel	\$11	WARM BOILED SHRIMP Potatoes, Corn, Mushrooms	\$17
MOM'S WARM BLUE CRAB MEAT DIP Buttered Flatbread Crackers, Chicken Fat Crostini	\$12	RAW OYSTERS ON THE HALF SHELL Ask your server for today's selection	\$3.50 each \$19 half dozen \$35 dozen

PO' BOYS

"Dressed" (mayo, lettuce, tomato, pickles), French Fries

ROAST BEEF
\$14

FRIED SHRIMP
\$16

BLACKENED CATFISH
\$16

add an Abita Amber draft to any Po' Boy \$4

Half | Full

MUFFALETTA CHOPPED SALAD Ham, Mortadella, Salami, Gruyere, Smoked Provolone, Gardiniera House Pickled Vegetables, Little Gem, Sesame Croutons	\$14 \$19	STEWED OKRA Corn, Tomatoes, Smoked Onion, Sherry, Anson Mills Broken Rice	\$13 \$18
KALE SALAD Baby Kale, Asparagus, Fennel, Grilled Mushrooms, Sunchoke Vinaigrette, Wild Pecans grilled chicken breast add \$5	\$11 \$16	MATT'S DUCK GUMBO Duck Leg, House Smoked Duck Sausage, White Rice	\$15 \$21
◆ SOUTHERN FRIED CHICKEN DINNER Buttermilk Soaked Mary's Chicken, Grits, Collards, House Pickles	\$24	RED BEANS AND RICE Kidney Beans, House Pickled Pork, Grilled Andouille, White Rice	\$14 \$19
BLACK DRUM LAFOURCHE Oyster Artichoke Sauce, Asparagus, Herbed Fregola, Watercress, Heart of Palm	\$29	CHICKEN JAMBALAYA Daisy's "Garlic Chicken" Leg Confit, Chicken Andouille, Squash, Turnips, Jus	\$15 \$21
		CRAWFISH ETOUFFEE Louisiana Crawfish, Uni Butter, Grits	\$15 \$21
		NOLA SAMPLER Pick any 3 of the above, served with White Rice	3 FOR \$24

◆ SIDES ◆

COLLARDS, HAM HOCK, CHILI OIL	\$8
BRAISED STRING BEANS	\$7
GRITS	\$6
FRENCH FRIES	\$6

◆ DESSERTS ◆

STRAUS DAIRY ORGANIC SOFT SERVE ICE CREAM Vanilla Bean, Chocolate, or Swirl	\$6
TRADITIONAL PRALINES	\$2
CHOCOLATE PECAN PIE	\$9
MEYER LEMON ICEBOX PIE	\$8

WEEKLY SPECIALS

SUNDAY DINNER

50% off
Burgers

MONDAY & TUESDAY

Po' Boy Night
&
50% off House Martinis

WEDNESDAY

50% off All Bottles from
Wines by the Glass Menu

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.
CONSUMER ADVISORY: Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Please notify us if you have any food allergies.

COCKTAILS

ABSINTHE SUISSE Pernod Absinthe, Crème de Menthe, Orgeat, Cream, Soda	\$13
RAGIN CAJUN Ketel One Vodka, Spiced Pear, Citrus, Chipotle, Ginger Beer	\$14
CLOISTER Hendricks Gin, Yellow Chartreuse, Citrus	\$14
CAMERON'S KICK Monkey Shoulder Scotch, Tullamore Dew Irish Whiskey, Orgeat, Citrus	\$12
FRENCH 75 H by Hine Cognac, Citrus, Sparkling	\$13
INTERNATIONAL SMOKE Suntory Toki Japanese Whisky, Citrus, Coconut, Islay Float, Bitters	\$13
HURRICANE Banks 5 Island Rum, Coruba Dark Rum, Galliano, Citrus, Passion Fruit, Bitters	\$13
CLARIFIED MILK PUNCH Evan Williams Bourbon, H by Hine Cognac, Appleton Estate Rum, Spices, Milk	\$14

BOBBY BURNS Cutty Sark Prohibition Scotch, Sweet Vermouth, Benedictine, Bitters	\$13
SAZERAC H by Hine Cognac, Absinthe, Bitters	\$13
1 ST WARD Reposado Tequila, Palo Cortado Sherry, Banana, Acid Phosphate, Bitters	\$14

FROZEN DRINKS

ELITE'S CUP Housemade "Pimm's", Beefeater Gin, Strawberries, Cucumber, Bitter Lemon Soda	\$13
IRISH COFFEE Tullamore Dew Irish Whiskey, Orgeat, Cold Brew Coffee	\$13

BOOZY MILKSHAKES

THE FAT PALOMINO Straus Vanilla Ice Cream, Plantation 3 Rum, Cardamaro, Lustau PX Sherry, Malt, Chocolate Bitters	\$15
OAXACAN CHOCOLATE Straus Chocolate Ice Cream, Vida Mezcal, Pur Spiced Blood Orange, Kalani, Ancho Tincture	\$15

DRAFT BEER

LAGUNITAS, IPA, California	\$8
SONOMA SPRINGS, SlowNoma Saison, California	\$7
HEADLANDS PT. BONITA, Pilsner, California	\$8
ABITA, Amber, Lager, Louisiana	\$7

BOTTLE & CIDER

ABITA, Turbodog, Brown Ale, Louisiana, 12oz	\$6
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, Mendocino County	\$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 Rosé, 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
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
2013 VINSOBRES Chaume-Arnaud, Rhône Valley, France (Grenache Cinsault Syrah Mourvèdre)	\$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