

# ELITE CAFE

SEASONAL HOUSE PICKLES	\$6	MUFFALETTA CHOPPED SALAD	Half   Full \$14   \$19
SPICY BOILED MUSHROOMS	\$6	Ham, Mortadella, Salami, Gruyere, Smoked Provolone, Giardiniera House Pickled Vegetables, Little Gem, Sesame Croutons	
FRIED OKRA	\$9	KALE SALAD	\$11   \$16
Vadouvan, Cucumber Raita		Baby Kale, Stone Fruit, Beets, Fennel, Wild Pecans, Hazelnut Sherry Vinaigrette	
TASSO DEVILED EGGS	\$11	grilled chicken breast add \$5	
Tasso Ham, Pickled Basil Beans, Baby Fennel			
MOM'S WARM BLUE CRAB MEAT DIP	\$12	RAW OYSTERS ON THE HALF SHELL	\$3.50 each \$19 half dozen \$35 dozen
Rustic Flatbread Crackers		Ask your server for today's selection	

## BISCUITS

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

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

BLACKENED CATFISH  
Mirliton Coleslaw,  
Remoulade  
2 FOR \$12

◆ SOUTHERN FRIED CHICKEN DINNER	\$24	MATT'S DUCK GUMBO	Half   Full \$15   \$21
Buttermilk Soaked Mary's Chicken, Grits, Collards, House Pickles		Duck Leg, House Smoked Duck Sausage, White Rice	
BLACKENED DELTA CATFISH	\$26	RED BEANS AND RICE	\$14   \$19
Shrimp, Corn, Okra, and Romesco Succotash, Smoked Shallots, Baby Kale, Roasted Tomato Aioli		Kidney Beans, House Pickled Pork, Grilled Andouille, White Rice	
SCHMITZ RANCH PORK PORTERHOUSE	\$28	CHICKEN JAMBALAYA	\$15   \$21
Apple BBQ Sauce, Andouille and Ham Hock Jambalaya, Braised String Beans		Daisy's "Garlic Chicken" Leg Confit, Chicken Andouille, Squash, Jus	
THE ELITE HAMBURGER	\$15	CRAWFISH ETOUFFEE	\$15   \$21
39 Day Aged Chuck, Lettuce, Tomato, Cheddar Cheese, French Fries		Louisiana Crawfish, Uni Butter, Grits	
"LEE'S" HAMBURGER	\$18	NOLA SAMPLER	3 FOR \$24
39 Day Aged Chuck, Vidalia Onion, Pimento Cheese, Fried Egg, Bread and Butter Beets, French Fries		Pick any 3 of the above, served with White Rice	

### ◆ SIDES ◆

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

### ◆ 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	
BEIGNETS	\$6
Traditional "French Market" Style, Powdered Sugar 3 per order, additional beignet \$2	
TRADITIONAL PRALINES	\$2
MEYER LEMON ICEBOX PIE	\$8

## WEEKLY SPECIALS

### SUNDAY NIGHT

½ Price Burgers  
with Purchase of  
Beverage

### MONDAY

½ Price Southern Fried  
Chicken Dinner  
with Purchase of Beverage

### TUESDAY & WEDNESDAY

½ Price All Bottles from  
Wines by the Glass Menu

### THURSDAY

½ Price Oysters &  
Bottles of Rosé (Still or Sparkling)  
from Wines by the Glass Menu

### SATURDAY & SUNDAY

#### BRUNCH

Bottomless Mimosa  
with Purchase of Entrée

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

### RAGIN CAJUN

Ketel One Vodka, Spiced Pear, Citrus, Chipotle, Ginger Beer  
\$14

### 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

### SAZERAC

H by Hine Cognac, Absinthe, Bitters  
\$13

### FROZEN ELITE'S CUP

Housemade "Pimm's", Beefeater Gin, Strawberries, Cucumber, Bitter Lemon Soda  
\$13

## 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

## WHITE

2012 CHARDONNAY Locavore, Santa Maria Valley	\$14   \$62
2016 SAUVIGNON BLANC Bliss, Mendocino County	\$11   \$49
2015 ANJOU Chauvigné, Dom. Richou, Loire Valley, France (Chenin Blanc)	\$13   \$58
2015 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

2016 CÔTES DE PROVENCE Rosé, Château Lauzade, Provence, France	\$13   \$58
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## RED

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 WINE

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