

ELITE CAFE

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| SPICY BOILED MUSHROOMS | \$6 | MOM'S WARM BLUE CRAB MEAT DIP Rustic Flatbread Crackers | \$12 |
| FRIED OKRA Vadouvan, Cucumber Raita | \$9 | RAW OYSTERS ON THE HALF SHELL Ask your server for today's selection | \$3.50 each \$19 half dozen \$35 dozen |
| TASSO DEVILED EGGS Tasso Ham, Pickled Basil Beans, Baby Fennel | \$11 | | |

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

Half | Full

Half | Full

KALE SALAD
Baby Kale, Stone Fruit, Beets, Fennel, Wild Pecans,
Hazelnut Sherry Viniagrette
grilled chicken breast add \$5

\$11 | \$16

MATT'S DUCK GUMBO
Duck Leg, House Smoked Duck Sausage, White Rice

\$15 | \$21

RED BEANS AND RICE
Kidney Beans, House Pickled Pork, Grilled Andouille,
White Rice

\$14 | \$19

THE ELITE HAMBURGER
39 Day Aged Chuck, Lettuce, Tomato, Cheddar Cheese,
French Fries

\$15

CHICKEN JAMBALAYA
Daisy's "Garlic Chicken" Leg Confit, Chicken Andouille,
Squash, Jus

\$15 | \$21

CRAWFISH ETOUFFEE
Louisiana Crawfish, Uni Butter, Grits

\$15 | \$21

◆ SOUTHERN FRIED CHICKEN DINNER
Buttermilk Soaked Mary's Chicken, Grits, Collards,
House Pickles

\$24

NOLA SAMPLER
Pick any 3 of the above, served with White Rice

3 FOR \$24

◆ SIDES ◆

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

◆ DESSERTS ◆

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| STRAUS DAIRY ORGANIC SOFT SERVE ICE CREAM Vanilla Bean, Chocolate, or Swirl | \$6 |
| BEIGNETS Traditional "French Market" Style, Powdered Sugar 3 per order, additional beignet \$2 | \$6 |
| 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

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

BOTTLE & CIDER

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| ABITA, Turbodog, Brown Ale, Louisiana, 12oz | \$6 |
| 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 |
| CRÉMANT D'ALSACE Les Natures, Jean Baptiste Adam, Alsace, France | \$14 \$62 |
| CRÉMANT DE BOURGOGNE Rosé, Bailly-Lapierre, Burgundy, France | \$15 \$68 |

WHITE

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| 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

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

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| 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

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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 Château de Caladroy, France (375ML) | \$10 \$40 |