

# ELITE CAFE

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

BEIGNETS  
Traditional "French Market" Style, Powdered Sugar  
3 per order, additional beignet \$2  
\$6

## BISCUITS

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

BISCUITS & GRAVY  
\$8

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

"HOT" CHICKEN  
Mayonnaise, Dill Pickles  
2 FOR \$14

Half | Full

### KALE SALAD

Baby Kale, Stone Fruit, Beets, Fennel, Wild Pecans, Hazelnut Sherry Vinaigrette  
add grilled chicken or gulf shrimp \$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

### THE ELITE HAMBURGER

39 Day Aged Chuck, Lettuce, Tomato, Cheddar Cheese, French Fries

\$15

### "LEE'S" HAMBURGER

39 Day Aged Chuck, Vidalia Onion, Pimento Cheese, Fried Egg, Bread and Butter Beets, French Fries

\$18

### BANANAS FOSTER FRENCH TOAST

Caramelized Bananas, Wild Pecans, 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)

### 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 Vanilla Bean, Chocolate, or Swirl	\$6
TRADITIONAL PRALINES	\$2

Water available upon request. Up to 4 credit cards per group. A 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

RAMOS GIN FIZZ Beefeater Gin, Citrus, Orange Flower Water, Cream, Egg White, Soda	\$14	BOTTOMLESS MIMOSA Available with Purchase of Entrée for 1.5 Hours	\$20
CHAMPAGNE JULEP H by Hine Cognac, Mint, Sparkling Wine	\$12	BLOODY MARY Skyy Vodka, Bloody Mary	\$12
BREAKFAST COLLINS Beefeater Gin, Elderflower, Citrus, Egg White, Soda	\$12	RED SNAPPER Beefeater Gin, Bloody Mary	\$12
DAY WALKER Coruba Dark Rum, Citrus, Ginger Beer, Bitters	\$13	BLOODY MARIA Olmeca Altos Blanco Tequila, Bloody Mary	\$12
FROZEN ELITE'S CUP Housemade "Pimm's", Beefeater Gin, Strawberries, Cucumber, Bitter Lemon Soda	\$13	THE FAT PALOMINO MILKSHAKE Straus Vanilla Ice Cream, Plantation 3 Rum, Cardamaro, Lustau PX Sherry, Chocolate Bitters	\$15

### DRAFT BEER

LAGUNITAS, IPA, California	\$8
SONOMA SPRINGS, A3 Apricot 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, Napa Valley	\$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 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 Mourvedre)	\$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

## 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

ALL DAY  
Happy Hour Oysters &  
½ Price Bottles of Rosé  
(Still or Sparkling)

#### SATURDAY & SUNDAY BRUNCH

\$20 Bottomless Mimosa  
with Purchase of Entrée