

# 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		RAW OYSTERS ON THE HALF SHELL	\$3.50 each \$19 half dozen \$35 dozen
MOM'S WARM BLUE CRAB MEAT DIP	\$12	Ask your server for today's selection	
Rustic Flatbread Crackers			

## BISCUITS

MEETINGHOUSE Butter, Jelly additional biscuits \$3 2 FOR \$5	FRIED CHICKEN Spicy Tomato Chutney, Mayonnaise, Iceberg 2 FOR \$12	"HOT" CHICKEN Mayonnaise, Dill Pickles 2 FOR \$14	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	
ELITE "HOT" CHICKEN DINNER	\$26	RED BEANS AND RICE	\$14   \$19
Nashville Inspired Spicy Fried Chicken, Biscuit, Collards, House Pickles		Kidney Beans, House Pickled Pork, Grilled Andouille, White Rice	
BLACKENED DELTA CATFISH	\$26	CHICKEN JAMBALAYA	\$15   \$21
Shrimp, Corn, Okra, and Romesco Succotash, Smoked Shallots, Baby Kale, Roasted Tomato Aioli		Daisy's "Garlic Chicken" Leg Confit, Chicken Andouille, Squash, Jus	
SCHMITZ RANCH PORK PORTERHOUSE	\$28	CRAWFISH ETOUFFEE	\$15   \$21
Apple BBQ Sauce, Andouille and Ham Hock Jambalaya, Braised String Beans		Louisiana Crawfish, Uni Butter, Grits	
THE ELITE HAMBURGER	\$15	NOLA SAMPLER	3 FOR \$24
39 Day Aged Chuck, Lettuce, Tomato, Cheddar Cheese, French Fries		Pick any 3 of the above, served with White Rice	
"LEE'S" HAMBURGER	\$18		
39 Day Aged Chuck, Vidalia Onion, Pimento Cheese, Fried Egg, Bread and Butter Beets, French Fries			

### ◆ 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

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

### SATURDAY & SUNDAY

#### BRUNCH

\$20 Bottomless Mimosa with Purchase of Entrée

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

<b>RAGIN CAJUN</b> Ketel One Vodka, Spiced Pear, Citrus, Chipotle, Ginger Beer	\$14	<b>BOBBY BURNS</b> Cutty Sark Prohibition Scotch, Sweet Vermouth, Benedictine, Bitters	\$13
<b>FRENCH 75</b> H by Hine Cognac, Citrus, Sparkling	\$13	<b>SAZERAC</b> H by Hine Cognac, Absinthe, Bitters	\$13
<b>CAMERON'S KICK</b> Monkey Shoulder Scotch, Tullamore Dew Irish Whisky, Orgeat, Citrus	\$12	<b>FROZEN ELITE'S CUP</b> Housemade "Pimm's", Beefeater Gin, Strawberries, Cucumber, Bitter Lemon Soda	\$13
<b>INTERNATIONAL SMOKE</b> Suntory Toki Japanese Whisky, Citrus, Coconut, Islay Float, Bitters	\$13	<b>THE FAT PALOMINO MILKSHAKE</b> Straus Vanilla Ice Cream, Plantation 3 Rum, Cardamaro, Lustau PX Sherry, Chocolate Bitters	\$15
<b>HURRICANE</b> Banks 5 Island Rum, Coruba Dark Rum, Galliano, Citrus, Passion Fruit, Bitters	\$13		

### 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, Turbogod, Brown Ale, Louisiana, 12oz	\$6
OMISSION, Lager, Oregon, 12oz	\$7
CIDRE, Cuvée Opalyne, Kystin, France, 750ml	\$30

### SPARKLING

<b>BLANQUETTE DE LIMOUX</b> Cuvée Jean Philippe, Dom. Rosier, Lang-Rouss., France	\$11   \$49
<b>CRÉMANT D'ALSACE</b> Les Natures, Jean Baptiste Adam, Alsace, France	\$14   \$62
<b>CRÉMANT DE BOURGOGNE</b> Rosé, Bailly-Lapierre, Burgundy, France	\$15   \$68

### WHITE

<b>2012 CHARDONNAY</b> Locavore, Santa Maria Valley	\$14   \$62
<b>2016 SAUVIGNON BLANC</b> Bliss, Mendocino County	\$11   \$49
<b>2015 ANJOU</b> Chauvigné, Dom. Richou, Loire Valley, France (Chenin Blanc)	\$13   \$58
<b>2015 CÔTES DU RHÔNE</b> Vin Gourmand, Ranvier Dauvergne, Rhône Valley, France (Viognier Grenache Blanc)	\$12   \$54
<b>2014 MUSCADET SÈVRE ET MAINE</b> Vielles Vignes, Dom. de la Garnière, Loire V. France	\$11   \$49
<b>2013 RIESLING</b> J. Helfrich, Alsace, France	\$11   \$49

### ROSÉ

<b>2016 CÔTES DE PROVENCE</b> Rosé, Château Lauzade, Provence, France	\$13   \$58
--	-------------

### RED

<b>2012 PINOT NOIR</b> La Fenetre, Santa Maria Valley	\$13   \$58
<b>2013 CABERNET SAUVIGNON</b> Lady of the Mandrake, Paso Robles	\$13   \$58
<b>2013 CÔTES DE NUITS</b> Domaine Julien, Burgundy, France (Pinot Noir)	\$20   \$90
<b>2015 MINERVOIS</b> La Bastide, Coupe Roses, Lang.-Rouss, France (Carignan Grenache Syrah)	\$11   \$49
<b>2013 VINSOBRES</b> Chaume-Arnaud, Rhône Valley, France (Grenache Cinsault Syrah Mourvèdre)	\$14   \$62
<b>2013 CORBIÈRES</b> Château du Grand Caumont, Lang.-Rouss, France (Carignan Syrah Grenache)	\$10   \$45

### SWEET WINE

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