

ELITE CAFE

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

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, Ranch 2 FOR \$14	BLACKENED CATFISH Mirliton Coleslaw, Remoulade 2 FOR \$12
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◆ SOUTHERN FRIED CHICKEN DINNER Buttermilk Soaked Mary's Chicken, Grits, Collards, House Pickles	\$24	MATT'S DUCK GUMBO Duck Leg, House Smoked Duck Sausage, White Rice	Half Full \$15 \$21
ELITE "HOT" CHICKEN DINNER Nashville Inspired Spicy Fried Chicken, Biscuit, Collards, House Pickles	\$26	RED BEANS AND RICE Kidney Beans, House Pickled Pork, Grilled Andouille, White Rice	\$14 \$19
BLACKENED DELTA CATFISH Shrimp, Corn, Okra and Romesco Succotash, Smoked Shallots, Baby Kale, Roasted Tomato Aioli	\$26	CHICKEN JAMBALAYA Daisy's "Garlic Chicken" Leg Confit, Chicken Andouille, Squash, Jus	\$15 \$21
SCHMITZ RANCH PORK PORTERHOUSE Apple BBQ Sauce, Andouille and Ham Hock Jambalaya, Braised String Beans	\$28	CRAWFISH ÉTOUFFÉE Louisiana Crawfish, Grits add uni butter \$2	\$14 \$20
THE ELITE HAMBURGER 39 Day Aged Chuck, Lettuce, Tomato, French Fries add on: cheese \$1, bacon slice \$1, avocado \$1, fried egg \$2	\$15	NOLA SAMPLER Pick any 3 of the above, served with White Rice	3 FOR \$24
"LEE'S" HAMBURGER 39 Day Aged Chuck, Vidalia Onion, Pimento Cheese, Fried Egg, Bread and Butter Beets, French Fries	\$18		

◆ DESSERTS ◆

STRAUS DAIRY ORGANIC SOFT SERVE ICE CREAM Vanilla Bean, Chocolate, or Swirl toppings: caramel, chocolate shell, grenadine syrup, nuts, olive oil and sea salt \$1 seasonal market fruit \$2	\$6
BEIGNETS Traditional "French Market" Style, Powdered Sugar 3 per order, additional beignet \$2	\$6
TRADITIONAL PRALINES	\$2
MEYER LEMON ICEBOX PIE	\$8

◆ SIDES ◆

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

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
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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

RAGIN CAJUN Ketel One Vodka, Spiced Pear, Citrus, Chipotle, Ginger Beer	\$14	BOBBY BURNS Cutty Sark Prohibition Scotch, Sweet Vermouth, Benedictine, Bitters	\$13
FRENCH 75 H by Hine Cognac, Citrus, Sparkling	\$13	SAZERAC H by Hine Cognac, Absinthe, Bitters	\$13
CAMERON'S KICK Monkey Shoulder Scotch, Tullamore Dew Irish Whisky, Orgeat, Citrus	\$12	FROZEN ELITE'S CUP Housemade "Pimm's", Beefeater Gin, Strawberries, Cucumber, Bitter Lemon Soda	\$13
INTERNATIONAL SMOKE Suntory Toki Japanese Whisky, Citrus, Coconut, Islay Float, Bitters	\$13	THE FAT PALOMINO MILKSHAKE Straus Vanilla Ice Cream, Plantation 3 Rum, Cardamaro, Lustau PX Sherry, Chocolate Bitters	\$15
HURRICANE 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, 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
2014 MUSCAT DE RIVESALTES Château de Caladroy, France (375ML)	\$10 \$40