

ELITE CAFE

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| FRIED OKRA Vadouvan, Cucumber Raita | \$9 | MOM'S WARM BLUE CRAB MEAT DIP Rustic Flatbread Crackers | \$12 |
| CRISPY BRUSSELS SPROUTS Cranberries, Shaved Almonds | \$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

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

BLACKENED CATFISH
Mirliton Coleslaw,
Remoulade
2 FOR \$12

Biscuits so flaky you need a fork and a knife!

Half | Full

Half | Full

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

\$11 | \$16

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

\$15 | \$21

SUMMER QUINOA SALAD
Arugula, Quinoa, Red and Gold Beets, Valencia Oranges,
Chèvre, Pine Nuts, Pomegranate Citrus Vinaigrette
add grilled chicken \$5

\$16

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

\$14 | \$19

THE ELITE HAMBURGER
Elite's Brisket Chuck Blend, Lettuce, Tomato, French Fries
add on: cheese \$1, bacon slice \$1, avocado \$1, fried egg \$2

\$15

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

\$15 | \$21

SHRIMP AND GRITS
Tasso Ham, Scallions, White Wine Cream Reduction,
Cheesy Grits

\$21

CRAWFISH ÉTOUFFÉE
Louisiana Crawfish, Grits
add uni butter \$2

\$14 | \$20

◆ 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

ELITE "HOT" CHICKEN DINNER
Nashville Inspired Spicy Fried Chicken, Biscuit, Collards,
House Pickles

\$26

◆ 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

\$22 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

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| 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

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| LAGUNITAS, IPA, California | \$8 |
| SONOMA SPRINGS, A3 Apricot 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, 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

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| 2016 CÔTES DE PROVENCE 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 |
| 2014 CABERNET SAUVIGNON Lady of the Mandrake, Paso Robles | \$13 \$58 |
| 2013 CÔTES DE NUITS Domaine Julien, Burgundy, France (Pinot Noir) | \$20 \$90 |
| 2016 MALBEC Leval, Languedoc-Roussillon, France | \$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

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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 |