

ELITE CAFE

HOUSEMADE CURRANT, CASHEW, AND RED WALNUT GRANOLA Straus Yogurt, Seasonal Fruit	\$9	CREOLE AVOCADO TOAST Sourdough Bread, Creole Cream Cheese, Avocado, Cajun Slow Roasted Tomatoes add bacon slice \$1 add sunny side up egg \$2	\$10
BEIGNETS Traditional "French Market" Style, Powdered Sugar 3 per order, additional beignet \$2	\$6		

BISCUITS

MEETINGHOUSE Butter, Jelly additional biscuits \$3 2 FOR \$5	BREAKFAST Fried Ham, Chipotle Cheddar, Sunny Side Up Egg, Creole Mustard 2 FOR \$12	BISCUITS & GRAVY \$8	FRIED CHICKEN Spicy Tomato Chutney, Iceberg, Mayonnaise 2 FOR \$12	"HOT" CHICKEN Mayonnaise, Dill Pickles, Ranch 2 FOR \$14
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Biscuits so flaky you need a fork and a knife!

KALE SALAD Baby Kale, Stone Fruit, Beets, Fennel, Wild Pecans, Hazelnut Sherry Vinaigrette add grilled chicken or gulf shrimp \$5	Half Full \$11 \$16
MATT'S DUCK GUMBO Duck Leg, House Smoked Duck Sausage, White Rice	\$15 \$21
CRAWFISH ETOUFFEE Louisiana Crawfish, White Rice add uni butter \$2	\$14 \$20
NOLA SAMPLER Duck Gumbo & Etoufee, Served with White Rice	\$14
SHRIMP AND GRITS Tasso Ham, Scallions, White Wine Cream Reduction, Cheesy Grits	\$19
THE ELITE HAMBURGER 39 Day Aged Chuck, Lettuce, Tomato, French Fries add on: cheese \$1, bacon slice \$1, avocado \$1, fried egg \$2	\$15
"LEE'S" HAMBURGER Elite's Brisket Chuck Blend, 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	COLLARDS, HAM HOCK, CHILI OIL	\$7
APPLEWOOD SMOKED BACON	\$4	SKILLET POTATOES	\$5
ELITE MILLIONAIRE'S BACON	\$8	FRENCH FRIES	\$5
GRILLED ANDOUILLE SAUSAGE	\$7	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	◆ MIMOSA Make it bottomless for \$22! *Available with Purchase of Entrée for 1.5 Hours	\$10
CHAMPAGNE JULEP H by Hine Cognac, Mint, Sparkling Wine	\$12	BLOODY MARY Skyy Vodka, Pickled Okra, Pickled Mushroom, Olive, Lemon	\$12
BREAKFAST COLLINS Beefeater Gin, Elderflower, Citrus, Egg White, Soda	\$12	BLOODY MARIA Olmeca Altos Blanco Tequila, Pickled Okra, Pickled Mushroom, Olive, Lemon	\$12
DAY WALKER Coruba Dark Rum, Citrus, Ginger Beer, Bitters	\$13	THE FAT PALOMINO MILKSHAKE Straus Vanilla Ice Cream, Plantation 3 Rum, Cardamaro, Lustau PX Sherry, Chocolate Bitters	\$15
FROZEN ELITE'S CUP Housemade "Pimm's", Beefeater Gin, Strawberries, Cucumber, Bitter Lemon Soda	\$13		

DRAFT BEER

LAGUNITAS, IPA, California	\$8
SONOMA SPRINGS, A3 Apricot Saison, California	\$7
PINE STREET, SUCKER FREE CITY, Kolsch, 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
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

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

\$22 Bottomless Mimosa
with Purchase of Entrée