

ELITE CAFE

FRIED OKRA Vadouvan, Cucumber Raita	\$9	MOM'S WARM BLUE CRAB MEAT DIP Rustic Flatbread Crackers	\$14
CRISPY BRUSSELS SPROUTS Cranberries, Shaved Almonds	\$9	CRAWFISH MAC & CHEESE Crawfish, Cellentani Pasta, Pimento Cheese	\$15
TASSO DEVILED EGGS Tasso Ham, Pickled Basil Beans, Baby Fennel	\$11	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
---	---	---	--

Biscuits so flaky you'll need a fork and a knife!

Half | Full

HONEY CRISP KALE SALAD Organic Baby Kale, Honey Crisp Apples, Pepitas, Cinnamon Roasted Butternut Squash, Dried Cranberries, Parmigiano Reggiano, Satsuma Vinaigrette add gulf shrimp \$6, grilled chicken \$5	\$14 \$18	MATT'S DUCK GUMBO Duck Leg, House Smoked Duck Sausage, White Rice	Half Full \$15 \$21
QUINOA SALAD Arugula, Quinoa, Red and Gold Beets, Valencia Oranges, Chèvre, Pine Nuts, Pomegranate Citrus Vinaigrette add gulf shrimp \$6, grilled chicken \$5	\$16	RED BEANS AND RICE Kidney Beans, House Pickled Pork, Grilled Andouille, White Rice	\$14 \$19
ELITE NIÇOISE SALAD Cajun Crusted Ahi Tuna, Blue Lake Beans, Olives, Eggs, Red Creamer Potatoes, Grape Tomatoes, Anchovies, Red Bell Peppers, Meyer Lemon Vinaigrette	\$21	CHICKEN JAMBALAYA Daisy's "Garlic Chicken" Leg Confit, Chicken Andouille, Squash, Jus	\$15 \$21
THE ELITE HAMBURGER Elite's Brisket Chuck Blend, Lettuce, Tomato, French Fries add cheese \$1, bacon slice \$1, avocado \$1, fried egg \$2	\$15	CRAWFISH ÉTOUFFÉE Louisiana Crawfish, Grits add uni butter \$2	\$14 \$20
SHRIMP AND GRITS Tasso Ham, Scallions, White Wine Cream Reduction, Cheesy Grits	\$24	NOLA SAMPLER Pick any 3 of the above, served with White Rice	3 FOR \$24

◆ SOUTHERN FRIED CHICKEN DINNER Buttermilk Soaked Mary's Chicken, Grits, Collards, House Pickles	\$24
ELITE "HOT" CHICKEN DINNER Nashville Inspired Spicy Fried Chicken, Biscuit, Collards, House Pickles	\$26

◆ SIDES ◆

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

◆ 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
CHOCOLATE PECAN PIE	\$9
CARAMEL APPLE PIE	\$8

WEEKLY SPECIALS

SUNDAY NIGHT

½ Price Burgers
with Purchase of
Beverage

MONDAY

½ Price
Fried Chicken Dinner
with Purchase of Beverage

TUESDAY & WEDNESDAY

½ Price All Bottles from
Wines by the Glass Menu

THURSDAY

Happy Hour Oysters &
½ Price Bottles of Rosé
ALL DAY

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 due to increased labor and business costs in San Francisco.

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 DAIQUIRI Denizen Aged Rum, Lime, Turbinado Syrup	\$9
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

Glass | Growler

LAGUNITAS, IPA, California	\$8 \$31
SONOMA SPRINGS, A3 Apricot Saison, California	\$7 \$27
PINE STREET, SUCKER FREE CITY, Kolsch, California	\$8 \$31
ABITA, Amber, Lager, Louisiana	\$7 \$27

BOTTLE & CIDER

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

Take a growler home for an extra \$25!

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
2016 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
2015 MUSCADET SÈVRE ET MAINE Vielles Vignes, Dom. de la Garnière, Loire V. France	\$11 \$49
2016 RIESLING J. Helfrich, Alsace, France	\$11 \$49

ROSÉ

2016 CÔTES DE PROVENCE Château Lauzade, Provence, France	\$13 \$58
---	-------------

RED

2011 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