



# ELITE CAFE



HOUSEMADE CURRANT, CASHEW, AND RED WALNUT GRANOLA Straus Yogurt, Seasonal Fruit	\$9	◆ ELITE MILLIONAIRE'S BACON	\$9
BEIGNETS Traditional "French Market" Style, Powdered Sugar 3 per order, additional beignet \$2	\$6	CREOLE AVOCADO TOAST Sourdough Bread, Creole Cream Cheese, Avocado, Cajun Slow Roasted Tomatoes add bacon slice \$1 add sunny side up egg \$2	\$11

## 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'll need a fork and a knife!

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	Half   Full \$14   \$18
MATT'S DUCK GUMBO Duck Leg, House Smoked Duck Sausage, White Rice	\$15   \$21
CRAWFISH ÉTOUFFÉE Louisiana Crawfish, White Rice add uni butter \$2	\$14   \$20
NOLA SAMPLER Duck Gumbo & Étouffée, 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 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)	
FARMER'S MARKET 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	SKILLET POTATOES	\$5
APPLEWOOD SMOKED BACON	\$4	FRENCH FRIES	\$5
GRILLED ANDOUILLE SAUSAGE	\$7	GRITS	\$5
COLLARDS, HAM HOCK, CHILI OIL	\$7		

### ◆ 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 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

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	ELITE'S IRISH COFFEE Tullamore Dew Irish Whiskey, House Coffee, Fresh Whipped Cream	\$11
◆ FROZEN DAIQUIRI Denizen Aged Rum, Lime, Turbinado Syrup	\$9	THE FAT PALOMINO MILKSHAKE Straus Vanilla Ice Cream, Plantation 3 Rum, Cardamaro, Lustau PX Sherry, Chocolate Bitters	\$15

### 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
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### 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

## 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