

ELITE CAFE

FRIED OKRA Vadouvan, Cucumber Raita	\$9	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
CRISPY BRUSSELS SPROUTS Cranberries, Shaved Almonds	\$9	QUINOA SALAD Arugula, Quinoa, Red and Gold Beets, Valencia Oranges, Chèvre, Pine Nuts, Pomegranate Citrus Vinaigrette add gulf shrimp \$6, grilled chicken \$5	\$16
TASSO DEVILED EGGS Tasso Ham, Pickled Basil Beans, Baby Fennel	\$11	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
MOM'S WARM BLUE CRAB MEAT DIP Rustic Flatbread Crackers	\$14		
CRAWFISH MAC & CHEESE Crawfish, Cellentani Pasta, Pimento Cheese	\$15		
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 \$6	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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Biscuits so flaky you'll need a fork and a knife!

◆ 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	\$19
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	\$17
SHRIMP AND GRITS Tasso Ham, Sautéed Jumbo Shrimp, Cheesy Grits, Cajun Cream Sauce	\$24	CHICKEN JAMBALAYA Daisy's "Garlic Chicken" Leg Confit, Chicken Andouille, Squash, Turnips, Jus	\$19
BLACKENED DELTA CATFISH Shrimp, Corn, Okra and Romesco Succotash, Smoked Shallots, Baby Kale, Roasted Tomato Aioli	\$26	CRAWFISH ÉTOUFFÉE Louisiana Crawfish, Grits add uni butter \$2	\$18
SCHMITZ RANCH PORK PORTERHOUSE Apple BBQ Sauce, Andouille and Ham Hock Jambalaya, Braised String Beans	\$29	NOLA SAMPLER Pick any 3 of the above, served with White Rice	3 FOR \$24
THE ELITE BURGER Elite's Brisket Chuck Blend, Lettuce, Tomato, French Fries add cheese \$1, bacon slice \$1, avocado \$1, fried egg \$2	\$15		
IMPOSSIBLE BURGER Caramelized Onions, Bread & Butter Pickles, Lettuce, Tomatoes, Dirty Sauce, Cave Aged Gruyere	\$20		

◆ 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, Homemade Bourbon Chocolate Dipping Sauce 3 per order, additional beignet \$2	\$7
TRADITIONAL PRALINES	\$2
MEYER LEMON ICEBOX PIE	\$8
CARAMEL APPLE 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
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

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 Tito's 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

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

ANDRÉ DELORME, BLANC DE BLANCS Crémant de Bourgogne, Burgundy NV	\$10 \$45
JEAN-BAPTISTE ADAM, 'LES NATURES' Crémant d'Alsace, Alsace NV	\$14 \$62
BAILLY LAPIERRE, ROSÉ Crémant de Bourgogne, Burgundy NV	\$15 \$68

WHITE

DOMAINE DE LA GARNIÈRE, MUSCADET Sèvre et Maine, Loire 2015	\$11 \$49
ROSE OF STONE, SAUVIGNON BLANC Santa Ynez Valley 2015	\$11 \$49
PAX, 'BUDDHA'S DHARMA,' CHENIN BLANC Sonoma Coast 2015	\$13 \$58
HELFRICH, RIESLING Alsace 2016	\$11 \$49
LOCAVORE, CHARDONNAY Santa Maria Valley 2012	\$14 \$62

ROSÉ

MONT GRAVET, ROSÉ OF CINSAULT Pays d'Oc 2016	\$10 \$45
SCRIBE, ROSÉ OF PINOT NOIR Sonoma County 2016	\$14 \$63

RED

CEP, PINOT NOIR Sonoma Coast 2015	\$14 \$63
DOMAINE GÉRARD JULIEN & FILS, PINOT NOIR Côtes de Nuits Villages, Burgundy 2013	\$20 \$90
LEVAL, MALBEC Languedoc-Roussillon 2016	\$11 \$49
CHÂTEAU DU GRAND CAUMONT CARIGNAN SYRAH GRENACHE Corbières, Languedoc-Roussillon 2013	\$10 \$45
CHAUME-ARNAUD, GRENACHE BLEND Vinsobres, Southern Rhône 2014	\$14 \$62
CHÂTEAU D'AGASSAC, CABERNET SAUVIGNON BLEND Haut-Medoc Cru Bourgeois, Bordeaux 2010	\$17 \$78

SWEET WINE

CHÂTEAU DE CALADROY, MUSCAT DE RIVESALTES France NV	\$10
QUINTA DO TEDO, 6YR RUBY PORT Portugal NV	\$9
VIEIRA DE SOUSA, 10YR TAWNY PORT Portugal NV	\$15