



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, Homemade Bourbon Chocolate Dipping Sauce 3 per order, additional beignet \$2	\$7	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 \$6	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		\$19
CRAWFISH ÉTOUFFÉE Louisiana Crawfish, White Rice add uni butter \$2		\$18
NOLA SAMPLER Duck Gumbo & Étouffée, Served with White Rice		\$14
SHRIMP AND GRITS Tasso Ham, Sautéed Jumbo Shrimp, Cheesy Grits, Cajun Cream Sauce		\$19
CHICKEN AND WAFFLES Mary's Buttermilk Soaked Fried Chicken, Homemade Cinnamon Belgian Waffle, Fresh Fruit, Maple Syrup		\$16
THE ELITE BURGER 39 Day Aged Chuck, Lettuce, Tomato, French Fries add cheese \$1, bacon slice \$1, avocado \$1, fried egg \$2		\$15
IMPOSSIBLE BURGER Caramelized Onions, Bread & Butter Pickles, Lettuce, Tomato, Dirty Sauce, Cave Aged Gruyere		\$20
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
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

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

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 CINSULT 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

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