

ELITE CAFE

SEASONAL HOUSE PICKLES	\$6	MOM'S WARM BLUE CRABMEAT DIP	\$9
FRIED OKRA	\$8	<i>Buttered Flatbread Crackers</i>	
<i>Vadouvan, Cucumber Raita</i>		"MANUEL'S HOT TAMALE" MEAT PIES	\$14
SPICY MUSHROOMS AND CRISPY CHICKPEAS	\$7	<i>Local Chorizo, Tomato, Alligator Pear</i>	
<i>Preserved Lemon</i>		SHRIMP COCKTAIL	\$11
"DEVILED" EGGS LUZIANE	\$10	<i>Gulf Prawns, Anchovy Olives, Celery, Cocktail Sauce</i>	
<i>Chicken Salad, Sunchoke, Fermented Celery, Trout Roe</i>		RAW OYSTERS ON THE HALF SHELL	\$3.50 each
		<i>Ask your server for today's selection</i>	\$19 half dozen
			\$35 dozen

BISCUITS

MEETINGHOUSE
Butter, Jelly
addition biscuits \$3
2 FOR \$5

HAM HOCK
Chipotle Cheddar,
Nectarine Compote
2 FOR \$12

FRIED CHICKEN
Spicy Tomato Chutney, Iceberg
2 FOR \$12

BLACKENED CATFISH
Mirliton Coleslaw,
Creole Mustard
2 FOR \$12

Half | Full

MUFFALETTA CHOPPED SALAD	\$10 \$17	STEWED OKRA	\$11 \$20
<i>Ham, Mortadella, Salami, Gruyere, Smoked Provolone,</i> <i>Giardiniera House Pickled Vegetables, Little Gem,</i> <i>Sesame Breadsticks</i>		<i>Corn, Tomatoes, Smoked Onion, Sherry, Anson Mills</i> <i>Broken Rice</i>	
SHRIMP AND BLUE CRAB REMOULADE SALAD	\$12 \$19	MATT'S DUCK GUMBO	\$10 \$18
<i>Gulf Shrimp, Lump Blue Crab Meat, Iceberg, Tomatoes,</i> <i>Radish, Remoulade</i>		<i>Duck Leg, House Smoked Duck Sausage, White Rice</i>	
KALE SALAD	\$7 \$12	RED BEANS AND RICE	\$10 \$18
<i>Baby Kale, Smoked Onion, Figs, Pecans, Satsuma Vinaigrette</i> <i>grilled chicken breast add \$5</i>		<i>Kidney Beans, House Pickled Pork, Grilled Andouille,</i> <i>White Rice</i>	
◆ SOUTHERN FRIED CHICKEN	\$17 \$32	CHICKEN JAMBALAYA	\$12 \$21
<i>Buttermilk Soaked Mary's Chicken, House Pickles</i>		<i>Daisy's 'Garlic Chicken' Leg Confit, Chicken Andouille,</i> <i>Squash, Turnips, Jus</i>	
SCHMITZ RANCH PORK PORTERHOUSE	\$27	CRAWFISH ETOUFFEE	\$12 \$21
<i>Apple BBQ Sauce, Black Eyed Pea Succotash, Molasses</i> <i>Cream, Braised String Bean</i>		<i>Louisiana Crawfish, Uni Butter, Grits</i>	
BLACK DRUM PONTCHARTRAIN	\$31	NOLA SAMPLER	3 FOR \$21
<i>Gulf Shrimp, Lump Crabmeat, Wild Mushrooms, Herbed</i> <i>Fregola, Watercress, Heart of Palm</i>		<i>Pick any 3 of the above, served with White Rice</i>	
"LEE'S" HAMBURGER	\$17		
<i>39 Day Aged Chuck, Vidalia Onion, Pimento Cheese,</i> <i>Bread and Butter Beets, French Fries</i> <i>fried egg add \$2</i>			

◆ SIDES ◆

COLLARDS, HAM HOCK, CHILI OIL	\$6
CAULIFLOWER AU GRATIN	\$7
BRAISED STRING BEANS	\$5
GRITS	\$6
FRENCH FRIES	\$6
CORN – BLACK EYED PEA SUCCOTASH	\$7

◆ DESSERTS ◆

STRAUS DAIRY ORGANIC SOFT SERVE ICE CREAM	\$6
<i>Cup or Sugar Cone with Vanilla Bean, Chocolate, or Swirl</i> <i>add toppings: caramel, chocolate shell, or nuts \$1 each</i> <i>seasonal market fruit \$2</i>	
TRADITIONAL PRALINES	\$2
MEYER LEMON ICEBOX PIE	\$7
CHOCOLATE PECAN PIE	\$8
THE BACCHUS (SERVES 4)	\$20
<i>Giant Bananas Foster Sundae, Crème Fraiche Ice Cream,</i> <i>Chocolate Pearls, Toasted Coconut, Walnut</i>	

Water available upon request. Up to 4 credit cards per group.
A 4.5% surcharge will be added to all food and beverage for San Francisco employer mandates.

COCKTAILS

ABSINTHE SUISSE <i>Pernod Absinthe, Crème de Menthe, Orgeat, Cream, Soda</i>	\$13	FROZEN IRISH COFFEE <i>Tullamore Dew, Orgeat, Cold Brew Coffee</i>	\$13
RAGIN CAJUN <i>Ketel One Vodka, spiced pear, citrus, chipotle, ginger beer</i>	\$14	CLARIFIED MILK PUNCH <i>Evan Williams Bourbon, H by Hine Cognac, Appleton Estate Rum, Spices, Milk</i>	\$14
CLOISTER <i>Hendricks Gin, Yellow Chartreuse, Citrus</i>	\$14	TEA CLIPPER <i>Cutty Sark Prohibition Scotch, Pommeau, Maple Syrup, Allspice, Cinnamon</i>	\$13
CAMERON'S KICK <i>Monkey Shoulder Whiskey, Tullamore Dew Irish Whisky, Orgeat, Citrus</i>	\$12	SAZERAC <i>H by Hine Cognac, Absinthe, Bitters</i>	\$13
FRENCH 75 <i>H by Hine Cognac, Citrus, Sparkling</i>	\$13	1ST WARD <i>Reposado Tequila, Palo Cortado Sherry, Banana, Acid Phosphate, Bitters</i>	\$14
INTERNATIONAL SMOKE <i>Suntory Toki Japanese Whisky, Citrus, Coconut, Islay Float, Bitters</i>	\$13		
FROZEN HURRICANE <i>Banks 5 Island Rum, Coruba Dark Rum, Galliano, Citrus, Passion Fruit, Bitters</i>	\$13		

DRAFT BEER

LAGUNITAS , IPA, California	\$6
SONOMA SPRING , SlowNoma Saison, California	\$7
ALMANAC , Pilsner, California	\$6
ABITA , Amber, Lager, Louisiana	\$5

BOTTLE & CIDER

ABITA , Trubodog, Brown Ale, Louisiana, 12oz	\$6
DIXIE , Lager, Louisiana, 12 oz	\$7
OMISSION , Lager, Oregon, 12oz	\$7
CIDRE , Cuvee Opalyne, Kystin, France	\$30

SPARKLING

BLANQUETTE DE LIMOUX <i>Cuvee' Jean Philippe, Dom. Rosier, Lang-Rouss., France</i>	\$11 \$49
CREMANT D'ALSACE <i>Les Natures, Jean Baptiste Adam, Alsace, France</i>	\$14 \$62
CREMANT DE BOURGOGNE <i>Rose', Bailly-Lapierre, Burgundy, France</i>	\$15 \$68

WHITES

2012 CHARDONNAY <i>Locavore, La Fenetre, Santa Maria Valley</i>	\$14 \$62
2015 SAUVIGNON BLANC <i>Turnbull, Napa Valley</i>	\$11 \$49
2015 ANJOU <i>Chauvigne', Dom. Richou, Loire Valley, France (Chenin Blanc)</i>	\$13 \$58
2013 COTES DU RHONE <i>Vin Gourmand, Ranvier Dauvergne, Rhone Valley, France (Viognier Grenache Blanc)</i>	\$12 \$54
2014 MUSCADET SEVRE ET MAINE <i>Vielle Vignes, Dom. de la Garniere, Loire V. France</i>	\$11 \$49
2013 RIESLING <i>J. Helfrich, Alsace, France</i>	\$11 \$49

ROSÉ

2014 COTES DE PROVENCE <i>Rosé, Esprit de Sainte Marguerite, Provence, France</i>	\$13 \$58
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REDS

2014 PINOT NOIR <i>Cambiata, Santa Lucia Highlands</i>	\$13 \$58
2013 CABERNET SAUVIGNON <i>Lady of the Mandrake, Paso Robles</i>	\$13 \$58
2012 CABERNET SAUVIGNON <i>Hendry, Napa Valley</i>	\$22 \$98
2013 COTES DE NUITS <i>Domaine Julien, Burgundy, France (Pinot Noir)</i>	\$20 \$90
2014 MINERVOIS <i>La Bastide, Coupe Roses, Lang.-Rouss, France (Carignan Grenache Syrah)</i>	\$11 \$49
2011 VINSOBRES <i>Chaume-Arnaud, Rhone Valley, France (Grenache Cinsault Syrah Mourvedre)</i>	\$14 \$62
2013 CORBIERES <i>Chateau du Grand Caumont, Lang.-Rouss, France (Carignan Syrah Grenache)</i>	\$10 \$45
PORT RUBY RESERVE <i>Quinta do Tedo, Portugal</i>	\$9 \$75
PORT 10Y TAWNY <i>Vieira de Sousa, Portugal</i>	\$15 \$125
MUSCAT DE RIVESALTES <i>Chateau de Caladroy, France (375ML)</i>	\$10 \$40