

Share

Meetinghouse Biscuits (4 or 7) \$4.25 / 6.75

“Down-Home” Cornbread \$2.75

3 Fritters: Oyster, Rock Shrimp & Eggplant \$9.5

Untraditional New Orleans Style B-B-Q Shrimp \$11 / \$16

Hama Hama Oysters on the Half Shell (6 / 12) \$12 / 24

Fried Zucchini, Okra, Artichokes & Sweet Onion Rings \$7.5

Infamous Deviled Eggs (3 / 6 / 12) \$2.75 / 5.25 / 9.5

Start

Rock Shrimp & Scallion Johnnycakes with Pepper Relish & Lime Cream \$9.5

Dungeness Crab Cakes with Roasted Pepper Mayonnaise and Remoulade \$11

California Seafood Gumbo \$8.25 / 13

Asparagus Bisque with a Melted Brie Cheese Crouton \$8

Seafood Salad with Hearts of Palm, Avocado & 1,000 Island Dressing \$11

Goat Cheese & Braised Leek Tart with Citrus Vinaigrette \$8.75

Field Lettuces with Point Reyes Blue Cheese, Apple, Pecans & Verjus Vinaigrette \$8

Hearts of Romaine, Lemon-Caper Dressing, Roasted Red Onions & Dry Jack Cheese \$8

Main

Shrimp, Duck & Andouille Sausage Jambalaya \$21.25*

Hominy-Crusted Catfish on Tomato, Smoked Ham Hock & Black-Eye Pea Stew \$19.75

Sturgeon with Mustard Creamed Cabbage, Bacon Vinaigrette & Red Onion Marmalade \$22

B-B-Q Pork Ribs with Hoppin’ John and Cole Slaw \$26.5*

Pulled Pork with Creamy Grits and Fried Vegetables \$19.5

Niman Ranch Pork Chop with Roasted Kabocha Squash, Walnuts and Mission Fig Jus \$22.5

Pan Roasted Duck Breast with Mashed Sweet Potatoes, Sultanas & Toasted Pecans \$34

Smoke-Roasted Natural ½ Chicken with Spicy Red Beans, Rice & Cheese \$19.5

Niman Ranch Rib-Eye Steak with Slow-Cooked Collard Greens and Sweet Onion Rings \$28.5

Cajun Spiced Roasted Beef Tenderloin with Potato & Celery Root Gratin \$34

Braised Kobe Beef with Buttermilk-Mashed Potatoes and Fried Okra \$26*

Sides

Creamed Spinach \$5.5

Slow-Cooked Collard Greens \$4.25

Artichoke, Cippoline Onion & Pepper Saute \$6.

Hoppin’ John \$3.75

Mom’s Mac & Cheese \$5.5

Cajun French Fries with Chipotle Mayonnaise \$4.

Buttermilk Mashed Potatoes \$3.5

Roasted Kabocha Squash with Cippoline Onions, Sage & Walnuts \$4.75

*** these entrees are available in a smaller portion size*

PARKING: The Elite Cafe Parking Lot is at 2021 Steiner Street, between California & Pine - \$5

18% Gratuity May be Included for Parties of 6 or More

Corkage: \$18 / 750ml, \$25 / magnum

Save Room For Dessert!

ELITE