

foreigncinema

sunday, january 2, 2022

oysters*

	EACH	/	HALF	/	DOZEN
Beau Soleil (<i>Miramichi Bay, N.B. CN</i>)	4.5	/	27	/	54
Capital Gems (<i>Harstine Isl East, WA</i>)	4	/	24	/	48
Fanny Bay (<i>B.C., CN</i>)	4.5	/	27	/	54
Kumiai (<i>Baja, MX</i>)	3.75	/	22.5	/	45
Kumamoto (<i>Baja, MX</i>)	4.75	/	28.5	/	57
Olympia (<i>Washington</i>)	4.5	/	27	/	54
St. Simone (<i>Shippagan, New Brunswick, CN</i>)	4.5	/	27	/	54

shellfish*

	FOUR	/	EIGHT	/	DOZEN
White Prawn Cocktail (<i>Sea of Cortez</i>)	12	/	24	/	36
			HALF		WHOLE
Lobster (<i>Maine</i>)			40	/	80
Dungeness Crab (<i>Fort Bragg</i>)			35	/	70
Tsar Nicolai Estate Caviar .5oz			50		
Crisp Indian lentil wafers, crème fraîche					
Seafood Fruits de Mer			AQ		

caviar*

weekend picnic

Organic fruit 'Pop Tart': Maui pineapple or rose apple	7.5
Blood oranges, Asian pear, mandarins, gold berries, Straus yogurt, basil, honey drizzle, toasted pistachios	8.5
Lavender baked goat cheese, tapenade, radicchio, baguette toasts, apple, Belgian endive	15
Gem salad, crispy quinoa, Kishu mandarins, feta, radishes, Champagne-herb dressing	13
Brunch charcuterie, sliced pork lonza, our truffled burrata, grilled bread, herb salad, quince jelly, persimmon	18
Hawaiian tuna ceviche, passionfruit yuzu, avocado, lime, chilies, cucumber, tobiko, spring onions, fried taro	20
Santa Barbara salmon gravlax, smoked trout rillettes, caviar, frisée-herb salad, pickled onions, farm egg, cress	20
Plancha: Monterey Bay calamari, scallops, Oaxacan mole rojo, shell beans, marjoram aioli, tortilla chips	20
Brunch Bowl: radicchio, beets, escarole, gems, fennel, mozzarella, farm egg, Italian beans, radish, lemon-caper mayo	18
Singapore style steak tartare, Fresno chilies, fried shallot, Makrut lime, shoyu farm egg, yam chips	20
Provençale Brandade: blended salt cod, Yukon potatoes, garlic, house pickles, griddled bread	16

sonoma farm eggs

Baguette French toast, wild huckleberries, Gala apples, candied pecans, brown sugar-orange butter	16.5
Champagne French rolled omelet, mushroom duxelles, Raclette, Comté, spring herbs; golden potatoes, garden salad	20
Heavenly Scrambled eggs, toasted Brussels sprouts, Meyer lemon salsa, breadcrumbs, Reggiano shower	18
Duck leg confit, poached farm eggs, mixed chicories, cracklings, sugar pie pumpkin, currants, croutons, sherry vin	20

sandwiches & the grill

Croque Monsieur, French style ham, Gruyère, pain de mie, salad, fries, pickles	18
Croque Madame, Parisian smoked ham, Gruyère, pain de mie, béchamel, egg crown, greens, fries	20
Grilled local halibut, Meyer lemon gastrique, French fries, roasted delicata, frisée-herb salad	28
Peruvian spiced roast chicken sandwich, avocado, lime, Acme soft roll, crunchy slaw, lemon mayo, BBQ chips	18
Grilled heritage double cut brined pork chop, sunny side farm egg, grains, greens, muhammara, poached apricots	30
Steak Frites, coffee rubbed bavette steak, grilled greens, French fries, Bearnaise mayo	32

extras

Slow-cooked, brown sugar-smoked bacon	7.5
Acme sourdough toast, quince jelly, cultured whipped butter, sea salt	5.5
Hand-cut Chipperbec potato French fries	6

*Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

A 6% charge is being applied to each check for SF city mandates. Corkage: \$40 per 750ml bottle, Magnum \$60; 2 bottle max. Foreign Cinema is not responsible for lost, stolen or damaged items.

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