

oysters*

	EACH	/	HALF	/	DOZEN
Beau Soleil (<i>Miramichi Bay, N. B. CN</i>)	4.5	/	27	/	54
Capital Gems (<i>Harstine Isl., WA</i>)	4	/	24	/	48
Earthquake Bay (<i>Tomaes, CA</i>)	4	/	24	/	48
Kumamoto (<i>Pt. Reyes, CA</i>)	4.5	/	27	/	54
Kumiai (<i>Baja, MX</i>)	3.5	/	21	/	42
Marin Miyagi (<i>Tomaes Bay, CA</i>)	3.75	/	22.5	/	45
St. Simone (<i>Shippagan, New Brunswick</i>)	4.5	/	27	/	54

shellfish*

	FOUR	/	EIGHT	/	DOZEN
White Prawn Cocktail (<i>Sea of Cortez</i>)	12	/	24	/	36
Dungeness Crab			HALF	/	WHOLE
Lobster (<i>Maine</i>)			38		76
			40	/	80

caviar

Tsar Nicoulai Estate Caviar .5oz	40
papadum, crème fraîche	

weekend picnic

Organic fruit 'Pop Tart': pluot <i>or</i> strawberry	7.5
Blackberries, Warren pear, figs, Straus yogurt, mint, honey drizzle, toasted pistachios	8.5
Lavender baked goat cheese, fresh huckleberries, tapenade, radicchio, baguette toasts, crudites, Belgian endive	15
Half Moon Bay baby lettuces, orange sùpemes, radishes, pickled baby beets, Champagne dressing, crisp quinoa	13
Brazilian tuna ceviche, avocado, red onions, sudachi lime, habanero, serrano chilies, cucumber, tobiko, fried taro	18
Salmon gravlax, horseradish spread, levain, trout caviar, frisée, pickled onions, farm egg, cress	18
Plancha: Monterey Bay calamari, scallop, Oaxacan mole rojo, chickpeas, marjoram aioli, tortilla chips	17
Brunch Charcuterie Plate: rich faux gras mousse, bresaola, sliced prosciutto, figs, market grapes, grilled bread	20
*Brunch Bowl: gems, radicchio, tomatoes, farm egg, house mozzarella, white beans, cucumbers, caper-lemon mayo	18
*Venetian steak tartare, fried sage, rosemary, capers, tonnato sauce, chili oil, waffled potatoes, fresh horseradish	18
Provençale Brandade: blended salt cod, Yukon potatoes, garlic, house pickles, griddled bread	15

sonoma farm eggs

Baguette French toast, ruby heart plums, cocoa nibs, candied pecans, brown sugar-orange butter	16.5
Champagne-truffle French rolled omelet, wild mushrooms, spring herbs, Raclette, Comté, golden potatoes, salad	20
Heavenly Scramble, cherry tomatoes, tomatillo salsa, Manchego, queso fresco, tortilla ribbons, shell beans, arugula	18
Shakshuka, eggs cooked in aromatic tomatoes, Tunisian spices, warm lavash bread, jalapeno, feta, cilantro, lime	20
Crisp duck leg confit, poached farm eggs, cracklings, julienne zucchini, croutons, greens, sherry dressing	18

sandwiches & the grill

Croque Monsieur, toasted French style ham, Gruyère, organic Acme sourdough levain bread, salad, fries	18
Croque Madame, Parisian smoked ham, Gruyère, pain de mie, béchamel, egg crown, greens, fries	20
*FC Burger, house-ground Creekstone chuck, Hatch chili cheddar whip, Dutch Crunch bun, herb sauce, fries	18
ADD A YUMMY FLAVOR DETAIL: FARM EGG 3 AVOCADO 2 BROWN SUGAR BACON 3	
House brined turkey & avocado, BLT, bacon, lettuce, tomato, shallot tarragon mayo, arugula, levain, fries	18
Steak frites, grilled coffee-rubbed bavette steak, sliced tomatoes, fries, shallot-tarragon mayo, arugula	32
Double-cut pork chop, sunnyside farm egg, butter beans, olivada, grilled chard, harissa butter	28

extras

Slow-cooked, brown sugar-smoked bacon	7.5
Sourdough toast, house-made Gravenstein apple jelly, cultured whipped butter	5
Hand-cut Chipperbec fries	5.5

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