

# foreigncinema

sunday, october 10th, 2021

## oysters\*

	EACH	/	HALF	/	DOZEN
Beau Soleil ( <i>Miramichi Bay, N. B. CN</i> )	4.5	/	27	/	54
Blue Pool ( <i>Lilliwaup, WA</i> )	3.5	/	21	/	42
Hog Island Atlantic ( <i>Tomales Bay, CA</i> )	3.75	/	22.5	/	45
Hog Island Sweets ( <i>Point Reyes, CA</i> )	4.5	/	27	/	54
Kumamoto ( <i>Point Reyes, CA</i> )	4.5	/	27	/	54
Kumiai ( <i>Baja, MX</i> )	3.5	/	21	/	42
Marin Gem ( <i>Point Reyes, CA</i> )	3.5	/	21	/	42
Marin Miyagi ( <i>Tamales 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> )			40	/	80
			40	/	80

## caviar

Tsar Nicolai Estate Caviar .5oz papadum, crème fraîche	40
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## weekend picnic

Organic fruit 'Pop Tart': raspberry <i>or</i> strawberry	7.5
Blackberries, strawberries, raspberries, Straus yogurt, mint, honey drizzle, toasted pistachios	8.5
Lavender baked goat cheese, tapenade, radicchio, baguette toasts, apple crudites, Belgian endive	15
Little Gem Goddess salad, crispy quinoa, tomatoes, radishes, Champagne-herb dressing	13
Pacific halibut ceviche, aguachile, lime, avocado, fragrant cucumber, jalapeño, crispy taro, cilantro	18
Santa Barbara salmon gravlax, smoked trout rilette, caviar, frisée-herb salad, pickled onions, farm egg, cress	18
Plancha: Monterey Bay calamari, scallops, tiny clams, Oaxacan mole rojo, beans, marjoram aioli, tortilla chips	20
Fragrant Sonoma melons, sliced San Daniele prosciutto, Laychee chèvre, coco nibs, chili oil	18
*Brunch Bowl: escarole, gems, mozzarella, celery, tomatoes, farm egg, Italian butter beans, cucumbers, lemon mayo	18
Sirloin steak tartare, fresh horseradish sauce, waffled potatoes, capers, fried rosemary, chili oil	18
Provençale Brandade: blended salt cod, Yukon potatoes, garlic, house pickles, griddled bread	15

## sonoma farm eggs

Baguette French toast, Mutsu apples, wild huckleberries, candied pecans, brown sugar-orange butter	16.5
Champagne French rolled omelet, golden chanterelles, spring herbs, Raclette, Comté, golden potatoes, garden salad	20
Scrambled Eggs <i>Borracha</i> , drunken salsa, tortilla ribbons, squash, shell beans, queso fresco, tomatoes, Manchego	18
Crisp duck leg confit, poached farm eggs, greens, croutons, tomatoes, harissa vinaigrette, pepitas, basil sauce	20

## 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
House ground natural chuck burger, Hatch chili-cheddar whip, Dutch Crunch bun, lettuces, tomato, red onion	17
ADD A YUMMY DETAIL: FARM EGG 3, AVOCADO 2, BROWN SUGAR BACON 3	
Maine lobster, Dungeness crab, white shrimp Po'Boy sandwich, cayenne mayo, slaw, Acme soft roll, pickles, fries	24
Steak frites, grilled coffee-rubbed bavette steak, green beans, garden tomatoes, shallot-tarragon mayo, fries	32
Grilled half chicken, sautéed white corn, fingerlings, Jimmy Nardello peppers, chimichurri	25

## extras

Slow-cooked, brown sugar-smoked bacon	7.5
Sourdough toast, fig jam, cultured whipped butter	5
Hand-cut French fries	6

\*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.

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