

oysters*

	EACH	/	HALF	/	DOZEN
Beau Soleil (<i>New Brunswick, CN</i>)	4.5	/	27	/	54
Fanny Bay (<i>Vancouver, CN</i>)	4	/	24	/	48
Hog Island Sweets (<i>Point Reyes, CA</i>)	4.5	/	27	/	54
Kumamoto (<i>Baja, MX</i>)	4.5	/	27	/	54
Kumiai (<i>Baja, MX</i>)	3.5	/	21	/	42
Kusshi (<i>British Columbia, CN</i>)	4.5	/	27	/	54
Marin Gem (<i>Point Reyes, CA</i>)	3.5	/	21	/	42
St. Simone (<i>New Brunswick, CN</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 Nicoulai Estate Caviar .5oz papadum, crème fraîche	45
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weekend picnic

Organic fruit 'Pop Tart': Maui pineapple or heirloom apple	7.5
Blackberries, kiwi, blueberries, raspberries, Straus yogurt, mint, honey drizzle, toasted pistachios	8.5
Lavender baked goat cheese, tapenade, radicchio, baguette toasts, apple, Belgian endive	15
Gem salad, crispy quinoa, orange supremes, feta, radishes, Champagne-herb dressing	13.5
Brunch Charcuterie: Faux gras, duck breast prosciutto, grilled bread, salad greens, Asian pear, persimmon	16
Hawaiian tuna ceviche, passionfruit yuzu, avocado, lime, chilies, fragrant cucumber, spring onions, fried taro	20
Santa Barbara salmon gravlax, potted smoked trout, caviar, frisée-herb salad, pickled onions, farm egg, cress	18
Plancha: Monterey Bay calamari, Oaxacan mole rojo, shell beans, marjoram aioli, tortilla chips	18
*Brunch Bowl: radicchio, escarole, gems, celery, shaved fennel, farm egg, Italian beans, radish, lemon-caper mayo	18
Sirloin steak tartare, fresh horseradish sauce, waffled potatoes, capers, fried sage, rosemary, chili oil	20
Provençale Brandade: blended salt cod, Yukon potatoes, garlic, house pickles, griddled bread	15

sonoma farm eggs

Baguette French toast, autumn pluots, wild huckleberries, candied pecans, brown sugar-orange butter	16.5
Champagne French rolled omelet, hen of the wood, spring herbs, Raclette, Comté, golden potatoes, garden salad	20
Roman Scramble, Meyer lemon bagna cauda, choppin' broccoli rabe, shell beans, breadcrumbs, Reggiano shower	18
Crisp duck leg confit, poached farm eggs, mixed chicories, roasted squash, croutons, cracklings, sherry dressing	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, Barely Buzzed cheddar whip, Dutch Crunch bun, lettuces, grilled red onion	17.5
ADD A YUMMY DETAIL: FARM EGG 3, AVOCADO 2, BROWN SUGAR BACON 3	
Avocado & Peruvian spiced chicken, lime-jalapeno mayo, Acme soft roll, bbq potato chips, pickles	18
Steak frites, grilled bavette, coffee rub, green chard & kale, tarragon-shallot sauce, Kennebec French fries	32

extras

Slow-cooked, brown sugar-smoked bacon	7.5
Bernal Bakery sourdough toast, apple jelly, 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 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.