

oysters*

east coast

	EACH	/	HALF	/	DOZEN
Beau Soleil (<i>New Brunswick</i>)	4.5	/	27	/	54
Mere Point (<i>Maquoit Bay, Maine</i>)	4	/	24	/	48
Moon Shoal (<i>Massachusetts</i>)	4.5	/	27	/	54
Saint Simone (<i>New Brunswick</i>)	4	/	24	/	48
Whaleback (<i>Maine</i>)	4	/	24	/	48

west coast

Coromandel (<i>New Zealand</i>)	4	/	24	/	48
Fanny Bay (<i>Vancouver Island, BC</i>)	3.5	/	21	/	42
Kaipara (<i>Kaipara Harbor, N.Z.</i>)	4	/	24	/	48
Kumamoto (<i>Tomales Bay, CA</i>)	4	/	24	/	48
Kusshi (<i>Deep Bay, British Columbia</i>)	4	/	24	/	48
Miyagi (<i>Point Reyes, CA</i>)	3.75	/	22.5	/	45

shellfish*

White Prawn Cocktail (*Florida*)

FOUR	/	EIGHT	/	DOZEN
12	/	24	/	36

Lobster (*Maine*)

HALF	/	WHOLE
32	/	64

Dungeness Crab

30

caviar

Tsar Nicoulai Estate Caviar .5oz

40

served with papadum & crème fraîche

Quench your thirst with Purple Rain, an elderberry spritz

weekend picnic

Organic fruit 'Pop Tarts': strawberry or peach 7

Melon, berries, gold plums, Straus yogurt, honey, mint, toasted pistachios 8

Lavender baked goat cheese, tomato confit, green olive tapenade; baguette toasts, crudité 14

Andy's hand pulled mozzarella, figs, San Daniele prosciutto 17

Vegetables: tomatoes, green beans, hummus, carrots, cucumbers, Egyptian dukkah 14

Caribbean halibut ceviche, coconut guava salsa, avocado, jimaca, aji amarillo, spring onions, taro chips 18

Smoked salmon toasts, fromage blanc, horseradish, cress, capers, pickled shallots 18

*Plancha of Monterey Bay calamari, Spanish romesco mole rojo, chickpeas, marjoram aioli, tortilla chips 16

Venetian Brunch Bowl: Pacific tuna, radicchio, arugula, farm egg, butter beans, lemon, olio nuovo, caper mayo 16

sonoma farm eggs

Baguette French toast, Johanna pluots, maple orange butter, wild huckleberries, cocoa nibs 16.5

Champagne truffle French rolled omelet, duxelles, raclette, Comté; golden potatoes, mixed salad 20

Heavenly Basil Scramble, cherry tomatoes, squash blossoms, Fontina, zucchini; shelling beans, breadcrumbs, Piave 17

Festive brunch tostada, duck al pastor, poached egg, crunchy slaw, gem lettuces, queso fresco, crema, flour tortilla 18

sandwiches & the grill

Croque Madame, Parisienne smoked ham, Gruyère, pan de mie bread, béchamel, egg crown; salad, French fries 18

BLT, avocado, brown sugar bacon, heirloom tomatoes, butter lettuces, herb-shallot mayo, house potato chips 18.5

*Our Burger, house ground natural chuck, Barely Buzzed cheddar whip, Dutch crunch bun, herb sauce, fries 17

ADD A YUMMY DETAIL: FARM EGG 3 AVOCADO 2 BROWN SUGAR BACON 3

Grilled Tandoori chicken, basmati rice, eggplant, pepper, chick pea tagine, pistachios, cucumber raita 25

extras

Slow-cooked, brown sugar smoked bacon 7.5

Warm sourdough toast, whipped butter, fruit preserves 5

Hand cut French fries 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.