

oysters*

	EACH	HALF	DOZEN
Barachois (<i>Miramichi Bay, N. B. CN</i>)	4.5	/ 27	/ 54
Capital Gem (<i>Harstine Isle East, WA</i>)	4.5	/ 27	/ 54
Kumamoto (<i>Point Reyes, CA</i>)	4.75	/ 28.5	/ 57
Kumiai (<i>Baja, MX</i>)	4	/ 24	/ 48
Kusshi (<i>Deep Bay, B.C.</i>)	4.5	/ 27	/ 54
Luna Bella (<i>Washington</i>)	4.5	/ 27	/ 54
Mirada Bay (<i>Hood Canal, WA</i>)	4.5	/ 27	/ 54
Oishi (<i>Skagit, WA</i>)	4.5	/ 27	/ 54
Wellfleet (<i>Cape Cod, MA</i>)	4.5	/ 27	/ 54

shellfish*

	FOUR	EIGHT	DOZEN
White Prawn Cocktail (<i>Sea of Cortez</i>)	12	/ 24	/ 36
	HALF	WHOLE	
Dungeness Crab (<i>Washington</i>)	45	/ 90	
Lobster (<i>Maine</i>)	45	/ 90	
	ROYAL	IMPERIAL	
Plateaux de Fruits de Mer Today's selection of steamed & raw shellfish	80	/ 180	

caviar

served with papadum & crème fraîche

Tsar Nicoulai Estate .6 oz.	42
Tsar Nicoulai Golden Osetra .6 oz.	75

weekend picnic

Fruit Pop Tarts: Maui pineapple or quince	8.5
Fruit Bowl: Shinko pear, kiwi, pomegranate, Mt Rose apples, Straus yogurt, mint, honey	9
Lavender baked goat cheese, escarole, poached tart cherries, crostini, Belgian endive, cucumber, radish crudité	16
Sonoma mixed chicory salad, avocado, cara caras, green goddess dressing, radish, spiced pepitas	14
Smoked salmon & trout rillettes, crème fraîche, farm egg, caviar, frilly mustards, frisée, crostini	23
Brunch Charcuterie, bresaola, coppa, saucisson, rich duck liver mousse, apple jelly, frisée, house mustard, grilled bread	23
Brunch Bowl: escarole, radicchio, farm egg, baby beets, white beans, mozzarella, shaved fennel, red wine vinaigrette	18
Plancha! Monterey Bay calamari, Oaxacan mole rojo, shell beans, marjoram aioli, tortilla chips	18
Pacific ahi ceviche, avocado, citrus yuzu jus, spring onion, habanero, jicama, taro chips	22
Beef sirloin carpaccio, horseradish crème fraîche, waffled potatoes, fried sage, rosemary, pecorino	19
Brandade: local salt cod, Yukon gold potatoes, Thai green chili, vegetables à la Grecque, crostini	17.5
Avocado toast: grilled Acme levain, soft farm egg, pickled red onion, aleppo chili flake, olio agrumato	16

silver sky ranch sonoma farm eggs

Baguette French toast, blood oranges, coastal huckleberries, orange-maple butter, cocoa nibs	16.5
Champagne French omelet, truffle, chanterelle mushrooms, raclette, Comté, herbs, Yukon gold potatoes, greens	22
Balsamic fried farm eggs, San Daniele prosciutto, crispy Brussels sprouts, roasted garlic, Yukon potato hash	19
Crisp duck leg confit, poached farm eggs, chicories, Tuscan farro, butternut squash, sherry dressing, quacklins	25
Shakshuka, eggs in slow-cooked Tunisian spiced aromatic tomatoes, zucchini, jalapeño, feta, lime, cilantro, grilled bread	21

sandwiches & the grill

Croque Monsieur, French style ham, Gruyère, toasted Acme levain bread, French fries, green salad, house pickles	18.5
Croque Madame, French style ham, Gruyère, house pain de mie bread, béchamel, egg crown, greens, fries	23
Madras curry fried chicken sandwich, cabbage slaw, jalapeño, banh mi carrots, lemon-cayenne mayo, French fries	23
Grilled Akaushi Wagyu bavette, sunny side up farm egg, chard, Italian butter beans, salsa verde, watercress	35

extras

Slow-cooked, brown sugar-smoked bacon	8
Warm Acme bread, house-cultured butter, sea salt	5
Bernal Bakery sourdough toast, citrus marmalade, our cultured butter, sea salt	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.