

foreigncinema

Sunday Brunch, August 13th, MMXVII

oysters*

	EACH	/	HALF	/	DOZEN
Beau Soleil (New Brunswick)	4.5	/	27	/	50
Blue Point (Connecticut)	4.25	/	26	/	48
Capital Pacifics (Washington)	3.5	/	21	/	40
Chelsea Gem (Washington)	3.5	/	21	/	40
Hog Island Sweets (Point Reyes, CA)	4	/	24	/	46
Kumamoto (Humboldt, CA)	4.5	/	27	/	50
Malpeque (Prince Edward Island)	4.5	/	27	/	50
Miyagi (Point Reyes, CA)	3.75	/	22	/	43
Pacific Gold (Morro Bay, CA)	4.5	/	27	/	50
Saint Simone (New Brunswick)	4	/	24	/	46
Shigoku (Willapa Bay, WA)	4	/	24	/	46

shellfish*

	FOUR	/	EIGHT	/	TWELVE
White Prawn Cocktail (Florida)	12	/	24	/	36
Lobster (Maine)			HALF	/	WHOLE
			30	/	60
Dungeness Crab (Oregon)			23	/	46
Tsar Nicoulai Caviar Service Crème fraîche, toasted papad			28		

We recommend starting with a High Fidelity cocktail!

weekend picnic

Caramel pecan sticky bun	6.5
Organic 'Pop Tarts': strawberry or nectarine	6.75
Warmed goat cheese in a fig leaf, tomato jam, crudite, baguette toast	14
August Fruit Bowl: golden raspberries, blackberries, strawberries & Straus yogurt, toasted almonds, mint	9
Heirloom tomatoes & cucumbers, house mozzarella, salsa yerba y ajo, Sausalito Springs watercress	14
*Seabass ceviche, yuzu sauce, avocado, sungold tomatoes, serrano, olio verde, taro chips	16
Picnic board: pâté de canard & duck liver mousse, Patacabra cheese, sliced peach, grilled bread	15.5
Warm brandade gratin: whipped salt cod, potatoes, garlic, chilies; grilled baguette, house pickles	15
*Sirloin beef carpaccio, horseradish sauce, fried capers, upland cress, Manchego, gaufrettes	16
*Santa Barbara smoked salmon, crème fraîche, pickled cucumbers, capers, trout roe, farm egg salad on spelt toast	15

santa cruz pastured farm eggs

Baguette French Toast, Balakian farms white nectarines, fresh huckleberries, brown sugar-orange butter	16
Champagne-Truffle Omelet: chanterelle mushrooms, Comté & Fontina, fines herbs; Sonoma lettuces, crisp potatoes	17
Summer Scramble: zucchini, padron peppers, cranberry beans, salsa fresca, St. George cheese, arugula, tortilla chips	16
Fried Eggs, spring onion-roasted garlic potato hash, summer chicories, Pecorino salsa, San Daniele prosciutto	17
Poached Farm Eggs: crisp duck leg confit, endive & radicchio, torn croutons, currants, quacklins, sherry dressing	18.5
Robust Persian Flat Omelet: scallions, cilantro, Thai chilies; straw potatoes, avocado, tomato chutney, lime	16

sunday sandwiches

Croque Madame: toasted ham & Gruyère, crowned with an egg, béchamel blanket; French fries, green salad	18
Open Faced Tuna Melt: cheddar, capers, jalapenos, spring onions; French fries, pickles	26
*Our Burger: house Dutch crunch bun, Barely Buzzed cheddar whip, Bugre herb sauce; French fries	16

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

extras

Chicken, porcini-chanterelle sausages	6.5
Slow-cooked, brown sugar smoked alderwood bacon	7

*Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.
A 5.5% charge is being applied to each check for San Francisco city mandates. Foreign Cinema is not responsible for lost, stolen or damaged items.