

## oysters\*

|  | EACH | / | HALF | / | DOZEN |
|--|------|---|------|---|-------|
| Agate Pearl ( <i>Washington</i> )              | 4.5  | / | 27   | / | 54    |
| Beau Soleil ( <i>New Brunswick</i> )           | 4    | / | 24   | / | 48    |
| Belon ( <i>Maine</i> )                         | 5    | / | 30   | / | 60    |
| Chesapeake Bay ( <i>Maryland</i> )             | 4    | / | 24   | / | 48    |
| Crowes Pasture ( <i>Cape Cod, MA</i> )         | 4    | / | 24   | / | 48    |
| Mookie Blue ( <i>Massachusetts</i> )           | 3.5  | / | 21   | / | 42    |
| Moonstruck ( <i>Maryland</i> )                 | 4    | / | 24   | / | 48    |
| Olympia from Chelsea Gem ( <i>Washington</i> ) | 4.5  | / | 27   | / | 54    |
| Stormy Bay ( <i>New Jersey</i> )               | 4    | / | 24   | / | 48    |
| Wellfleet ( <i>Massachusetts</i> )             | 4    | / | 24   | / | 48    |

## shellfish\*

|   | FOUR | / | EIGHT | / | DOZEN |
|---|------|---|-------|---|-------|
| White Prawn Cocktail ( <i>Florida</i> ) | 12   | / | 24    | / | 36    |

*our own cocktail sauce*

*Local Marin Coast!* Dungeness Crab HALF  
20

## caviar

|  |     |
|--|-----|
| Tsar Nicoulai Estate Caviar .5oz                           | 35  |
| Regiis Ova Royal 1oz<br><i>crème fraîche &amp; papadam</i> | 100 |

Start it off with a *Some Kind Of Wonderful* cocktail

## weekend picnic

|   |      |
|---|------|
| Organic fruit 'Pop Tarts': wild huckleberry <i>or</i> pineapple                                       | 7    |
| Moroccan blood oranges, kiwi, Straus yogurt, fried almonds, honey                                     | 8    |
| Lavender baked goat cheese with radicchio, fig aillade, baguette toasts, crudité                      | 14   |
| Roasted baby beets with quinoa & avocado toast on spelt bread with Egyptian dukkah, feta              | 12.5 |
| Grilled broccoli rabe, hummus, favas, shaved fennel, apricot salsa                                    | 12.5 |
| *Pacific sea bass ceviche, mango, avocado, jicama, fried plantain chips, lime, habanero, red onion    | 17   |
| Warm brandade: whipped salt cod, potatoes, garlic, lemon zest; crostini, house pickles                | 14   |
| *Plancha of Monterey Bay calamari, Oaxacan mole, chickpeas, lime, aioli, tortilla chips               | 14.5 |
| Brunch Bowl: smoked trout & salmon, farro, farm egg, grapefruit, toast, cucumbers, mint, dill, hummus | 18   |

## sonoma farm eggs

|   |      |
|---|------|
| Baguette Tropical French toast, Maui pineapple, toasted coconut, Macadamia nuts, lime maple butter                | 16.5 |
| French rolled omelet with Champagne, sorrel, d'Affinois, Comté; small salad, golden fried potato wedges           | 18   |
| Scrambled eggs, Meyer lemon salsa, Brussels sprouts, spring onions, arugula, cress, shell beans, Reggiano shower  | 17.5 |
| Crisp duck leg confit, poached farm egg, cauliflower, yam, kale, frisée, garlic croutons, red wine vin, quacklins | 17.5 |
| Fried farm eggs, Chile Verde from Ibérico heirloom pork, queso fresco, tortilla ribbons, chicharrónes, escabeche  | 18   |
| Dungeness crab frittata, fromage blanc, potatoes; Green Goddess, avocado, tardivo radicchio, lemon dressing       | 20   |

## sandwiches & the grill

|  |      |
|--|------|
| Croque Madame, Gruyère, French ham, toasted pan de mie bread, béchamel, egg crown; salad, pickles        | 18.5 |
| Grilled Pacific tuna & aged Shelburne cheddar melt, bacon, toasted levain, French fries, raw slaw        | 17.5 |
| Grilled Tandoori style half chicken, basmati rice, avocado sauce, cucumber raita, baby carrots           | 20   |
| *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

## extras

|  |     |
|--|-----|
| Chicken-truffle sausages                             | 7.5 |
| Slow-cooked, brown sugar smoked bacon                | 7.5 |
| Grilled Acme levain toast, whipped butter, guava jam | 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.