

## oysters\*

### west coast

	EACH	/	HALF	/	DOZEN
Chelsea Gem ( <i>Washington</i> )	3.5	/	21	/	42
Coveys ( <i>Buckley Bay, BC</i> )	4	/	24	/	48
Fanny Bay ( <i>Vancouver Island, BC</i> )	3.5	/	21	/	42
Kumamoto ( <i>Humboldt, CA</i> )	4.5	/	27	/	54
Maro-Ishi ( <i>Puget Sound, Wa</i> )	4	/	24	/	48

### east coast

Chesapeake Bay ( <i>Maryland</i> )	4	/	24	/	48
Island Creek ( <i>Massachusetts</i> )	4	/	24	/	48
Mookie Blue ( <i>Massachusetts</i> )	3.5	/	21	/	42
Saint Simone ( <i>New Brunswick</i> )	4	/	24	/	48
Saquis ( <i>Plymouth MA</i> )	4	/	24	/	48

## shellfish\*

	FOUR	/	EIGHT	/	DOZEN
White Prawn Cocktail ( <i>Florida</i> )	12	/	24	/	36
<i>house made cocktail sauce, remoulade</i>					
Lobster ( <i>Maine</i> )			HALF	/	WHOLE
			38	/	76

## caviar

Tsar Nicolai Estate Caviar .5oz	30
Petrossian Imperial Shassetra 1oz	120
Regis Ova Royal 1oz	130
<i>crème fraîche &amp; papadam</i>	

## weekend picnic

Warm cinnamon bun, citrus-scented cream cheese icing	7
Organic fruit 'Pop Tart': rhubarb or Maui pineapple	7
Coastal strawberries with fromage blanc, Séka Hills wild flower honey, fresh mint, cocoa nibs	11
Hand-pulled mozzarella, radicchio, torn levain croutons, shaved heirloom squash, balsamica	11
Pâté de maison, rich duck liver mousse, green almond pickle, cornichon, radishes, toasts, house mustard	12
*Potted smoked trout rillettes, pickled artichoke hearts, daikon radish, toast points	11.75
*Brazilian style tuna ceviche, fragrant citrus, avocado, lime, red onion, radish, habanero, savory shrimp cracker	17
Provençal Brandade: blended salt cod, whipped potatoes, garlic, Thai green chilies; toasts, house pickles	14
*Plancha of Monterey Bay calamari in Oaxacan-style mole with chickpeas, lime, aioli, tortilla chips	16
Brunch Bowl: smoked salmon, quinoa, hummus, cucumbers, farm egg, dill crème fraîche, pickles, spelt toast	16.5

## sonoma pastured farm eggs

Baguette French toast, wild huckleberries, orange maple butter, cara cara supremes, toasted almonds	16.5
Champagne truffle omelet: mushroom duxelle, Raclette, Comté, Fontina, spring herbs; salad, crispy potatoes	17
Lager Scramble, fava leaf, asparagus, spring onion, Vermont cheddar, lemon, breadcrumbs, Green Goddess	17
Balsamic fried eggs, potato-roasted garlic hash, roasted greens, sliced San Danielle prosciutto, balsamic deglaze	17.5
Crisp duck leg confit, kale, quinoa, croutons, frisée, poached farm egg, cracklings, sherry honey dressing	18
Robust Persian flat omelet, spring onions, cilantro, serranos; angel hair potatoes, sliced avocado, tomato chutney	16.5

## sandwiches & the grill

Croque Madame: Parisian-style ham & Gruyère, crowned with an egg, béchamel; French fries, salad greens	17
Succulent pork loin w/orange, garlic & fennel seed, Tuscan style broccoli rabe, Pecorino, soft baguette, French fries	17.5
Grilled Tandoori chicken, cumin scented basmati rice, avocado-cucumber raita, masala lentils, lime salad	23
*House ground natural chuck burger, Barely Buzzed cheddar, our Dutch crunch bun, Bugré herb sauce, fries	18

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

## extras

Slow-cooked, brown sugar smoked bacon	7.5
House Boudin Blanc sausages	7.5
Grilled levain toast with whipped butter, strawberry 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.