

foreigncinema

Sunday Brunch, March 4th 2018

oysters*

	EACH	/	HALF	/	DOZEN
Beau Soleil (New Brunswick)	4.5	/	27	/	50
Blue Point (Connecticut)	4	/	24	/	46
Fanny Bay (Vancouver Island, BC)	3.5	/	21	/	40
Hog Island Sweet (Point Reyes, CA)	4	/	24	/	46
Ichabod Flats (Plymouth, MA)	4.5	/	27	/	50
Miyagi (Point Reyes, CA)	3.75	/	22	/	43
Mookie Blue (Massachusetts)	3.5	/	21	/	40
Moon Shoal (Barnstable, MA)	4.5	/	27	/	50
Oysterponds (Long Island, NY)	4	/	24	/	46
Purple Mountain (Hood Canal, WA)	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

caviar

Tsar Nicolai Estate Caviar .5oz	28
<i>served with crème fraîche, toasted papadum</i>	

We recommend beginning with our Firewalk With Me cocktail!

weekend picnic

Warm caramel pecan sticky bun	6.75
Organic 'Pop Tarts': pear <i>or</i> wild huckleberry	6.75
Cara cara, blood oranges & satsumas with house ricotta, fried rosemary, almonds, olio nuovo, honey	10
Baked Fromage d'Affinois with radicchio, marinated olives, watermelon radish, endive, crostini	12
*Pacific tuna poke, diced avocado, citrus ponzu, Asian pear, togarashi, caviar, crispy taro	16
Duck liver mousse, arugula, baby beets, kumquat marmalade, grilled levain	14
Brandade: whipped salt cod, potatoes, garlic, olive oil; toasted ciabatta, house pickles	15
*Skywalker Ranch beef sirloin carpaccio, horseradish sauce, fried capers, farm egg, gaufrettes, Piave	16
Santa Barbara smoked salmon, dill-crème fraîche, mixed radish salad, grilled spelt toast, tobiko butter	16

sonoma pastured farm eggs

Baguette French Toast, first of the season coastal strawberries, whipped mascarpone, cocoa nibs	16.5
Ale Omelet: mixed forest mushrooms, Vermont cheddar & Raclette, fines herbs; crisp potatoes	16.5
Akuri: heavenly Parsi scramble with spring onions, green chilies, cilantro, garbanzos, fava leaf, warm toast	16.5
Balsamic Fried Eggs, roasted garlic-potato hash, winter escarole, sliced San Daniele prosciutto	17
Poached Farm Eggs, crisp duck leg confit, baby chicories, currants, lentils, torn croutons, quacklins, sherry dressing	18
*Dungeness Crab Frittata, fromage blanc, Yukon potatoes, Green Goddess, jalapeño, avocado, herb salad	20

sunday sandwiches

*Our house ground burger, Barely Buzzed cheddar, house Dutch crunch bun, Bugré herb sauce, French fries	16
ADD A YUMMY DETAIL: FARM EGG 3 AVOCADO 2 BROWN SUGAR BACON 3	
Croque Madame: Parisian-style ham & Gruyère, crowned with an egg, béchamel; French fries, mixed lettuces	18
*Glorious Pastrami: Max's smoked brisket, house kraut, Russian dressing, alpine cheese on rye; French fries	18.5

extras

Chicken chanterelle breakfast sausages	6.5
Slow-cooked, brown sugar smoked alderwood bacon	7.5

*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.