

foreigncinema

Sunday Brunch, April 8th, 2018

oysters*				shellfish*			
	EACH	HALF	DOZEN		FOUR	EIGHT	TWELVE
west coast				White Prawn Cocktail (Florida)			
Grassy Bar (Morro Bay, CA)	3.5	/	21 / 40		12	/	24 / 36
Hog Island Sweet (Point Reyes, CA)	4	/	24 / 46				
Miyagi (Point Reyes, CA)	3.75	/	22 / 43			HALF	/ WHOLE
Shigoku (Willapa Bay, WA)	4	/	24 / 46	Lobster (Maine)		50	/ 100
east coast				Dungeness Crab (Oregon)		32	/ 64
Chesapeake Bay (Maryland)	4	/	24 / 46	caviar			
Malpeque (Prince Edward Island)	4.5	/	27 / 50	Tsar Nicoulai Estate Caviar .5oz			
Mobjack Bay (Virginia)	3.5	/	21 / 40	served with crème fraîche, toasted papadum			
Mookie Blue (Massachusetts)	3.5	/	21 / 40	Petrossian Tsar Imperial Shassetra Caviar 1oz			
Saint Simone (New Brunswick)	4	/	24 / 46	served with crème fraîche, toasted papadum			
Wellfleet (Massachusetts)	4	/	24 / 46				

We recommend beginning with our Fire Walk With Me cocktail!

weekend picnic

Cardamom coffee cake with flambéed apples	6.75
Organic 'Pop Tarts': rhubarb <i>or</i> strawberry	6.75
Cara cara, blood orange & mandarins with goat cheese, fried rosemary, almonds, olio nuovo, honey	10
Martin's arugula with warm Fermier brie, fig-pecan aillade, French breakfast radish, citron oil	12
*Local halibut ceviche, diced avocado, red onion, lime, habanero, plantain chips	16
Duck liver mousse, citrus marmalade, micro green salad, baby beets, grilled levain	14
Brandade: whipped salt cod, potatoes, garlic, olive oil; toasted ciabatta, house pickles	15
*Monterey calamari á la plancha with mole rojo, head on prawn, chickpeas, aioli, cilantro, tortilla chips	16
Beef sirloin carpaccio, balsamic sauce, potato gaufrettes, sage, spicy field greens	17
Santa Barbara smoked salmon, fresh tarragon, rich poached egg yolk, cornichon, shaved radish, spelt toast	16.5

sonoma pastured farm eggs

Baguette French Toast, Maui gold pineapple, whipped coconut butter, cocoa nibs, macadamia	16.5
Champagne Omelet: king trumpet mushrooms, apple, fines herbes, Fontina, Sonoma lettuce	17.5
Spring Scramble: asparagus, green goddess, Comté, butter beans, spinach, breadcrumbs, Piave, arugula	16.5
Balsamic deglazed fried eggs, roasted garlic-potato hash, Martin's chicories, San Daniele prosciutto	17
Brunch Tostada: duck al pastor, a poached egg, cranberry beans, jicama, cabbage, radishes, cotija, flour tortilla	18
Robust Persian Flat Omelet: spring onions, cilantro, Thai chilies; straw potatoes, tomato chutney, avocado, lime	16.5

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

Our smoked kielbasa sausage	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.