

oysters*

	EACH	/	HALF	/	DOZEN
Grays Harbor (<i>Washington</i>)	4	/	24	/	46
Ichabod Flats (<i>Plymouth, MA</i>)	4.5	/	27	/	50
Island Creek (<i>Massachusetts</i>)	4	/	24	/	46
Miyagi (<i>Point Reyes, CA</i>)	3.75	/	22	/	43
Mookie Blue (<i>Massachusetts</i>)	3.5	/	21	/	40

shellfish*

	FOUR	/	EIGHT	/	TWELVE
White Prawn Cocktail (<i>Florida</i>)	12	/	24	/	36
Dungeness Crab (<i>Crescent City, CA</i>)			HALF	/	WHOLE
			30	/	60
Lobster (<i>Maine</i>)			35		70

caviar

served with crème fraîche & toasted papadum

Tsar Nicoulai Estate Caviar .5oz	28
Petrossian Tsar Imperial Shassetra Caviar 1oz	100

weekend picnic

Samara's warm cinnamon bun, citrus-scented cream cheese icing	6.75
Organic 'Pop Tarts': blackberry <i>OR</i> peach	6.75
Morning Toast: loganberries, blackberries & raspberries, creamy ricotta, chocolate mint, cranberry-walnut bread	13.5
Honey Krisp nectarines, fromage blanc, pistachios, gilded Tunisian spice oil, arugula	12.5
*Pacific tuna salpicón, <i>sangre de tigre</i> , avocado, heirloom cucumbers, habanero, plantain chips	17
Mara de Bois strawberries, Martin's arugula, Champagne vinaigrette, marinated baby beets, pâté toast	13
*Beef sirloin carpaccio, julienne heirloom squash, house cured anchovies, pine nuts, capers, Grana Padano	17
Brandade: whipped salt cod, potatoes, garlic, olive oil; toasted baguette, house pickles	15
Plancha: Monterey Bay calamari, Oaxacan mole rojo, chickpeas, lime, aioli, totopos	16
Santa Barbara smoked salmon, farm egg, dill crème fraîche, pickled onions, mustard greens, spelt toast	16.5

sonoma pastured farm eggs

Baguette French Toast: <i>bananas foster</i> , toasted pecans, whipped mascarpone	16.5
Champagne Omelet: chanterelle mushrooms, Comté & Raclette, fines herbs; small salad, crispy potatoes	17
Baked Eggs: polenta, Brentwood corn, marinated cherry tomatoes, basil pesto, breadcrumbs, Merguez sausage	18
Balsamic Fried Eggs: roasted garlic-potato hash, roasted escarole, radicchio, balsamic vinegar glaze	16.5
Brunch Tostada: duck al pastor, a poached egg, refried beans, slaw, radishes, jicama, queso fresco, flour tortilla	18
Robust Persian Flat Omelet: spring onion, cilantro, garlic; avocado, angel hair potatoes, tomato chutney	16.5

sunday grill and sandwiches

Grilled Pacific swordfish: Valencia oranges, butter beans, little gem lettuce, green olive tapenade, aioli	22
*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, Swiss cheese on rye; French fries	18.5

extras

Five-spice duck 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.