

## oysters\*

	EACH	/	HALF	/	DOZEN
west coast					
Disco Hama (Washington)	4	/	24	/	46
Grassy Bar (Morro Bay, CA)	3.5	/	21	/	40
Hog Island Sweets (Point Reyes, CA)	4	/	24	/	46
Kumiai (Baja, CA)	3.5	/	21	/	40
Pacific Gold (Morro Bay, CA)	4	/	24	/	46
Shigoku (Willapa Bay, WA)	4.5	/	27	/	50

## east coast

Beau Soleil (New Brunswick)	4.5	/	27	/	50
Island Creek (Massachusetts)	4	/	24	/	46
Moon Shoal (Barnstable, MA)	4.5	/	27	/	50
Wellfleet (Massachusetts)	4	/	24	/	46

## shellfish\*

	FOUR	/	EIGHT	/	TWELVE
White Prawn Cocktail (Florida)	12	/	24	/	36
			HALF	/	WHOLE
Dungeness Crab (Crescent City, CA)			30	/	60
Lobster (Maine)			32	/	64

## caviar

Tsar Nicoulai Estate Caviar .5oz	28
Petrossian Tsar Imperial Shassetra Caviar 1oz	100
<i>served with crème fraîche &amp; toasted papadum</i>	

## weekend picnic

Samara's warm cinnamon bun, citrus-scented cream cheese icing	6.75
Organic 'Pop Tarts': strawberry <i>or</i> peach	6.75
Brunch Toast: blackberries in blood orange essence, house ricotta, olio nuovo, grilled levain	13.5
Tomato & cucumber salad with toasted flatbread, za'atar, hummus and feta, harissa dressing, Tunisian spices	13
*Tuna poke, yuzu ponzu, pineapple, Walla Walla onions, avocado, cucumber, habanero, plantain chips	17
eef sirloin carpaccio, Half Moon Bay baby artichokes, French mayo, Sausalito Springs watercress, fried capers	17
Brandade: whipped salt cod, potatoes, garlic, olive oil; toasted baguette, house pickles	15
*Plancha: Monterey Bay calamari, Oaxacan mole verde, chickpeas, lime, aioli, tortilla chips	16
Santa Barbara smoked salmon, farm egg, dill-crème fraîche, pickled mustard seeds, farm greens, spelt toast	16.5

## sonoma pastured farm eggs

Baguette French Toast, Dapple Dandy pluots, huckleberries, orange blossom butter, cocoa nibs	16.5
Truffled Lager Omelet: gold chanterelles, Raclette & Comté, fines herbs; crispy potatoes	17
Summer Scramble: squash blossoms, cherry tomatoes, zucchini, basil, aged cheddar, breadcrumbs, arugula	17
Baked Eggs: American heritage pork al pastor, creamy polenta, chicharrónes, Manchego, arugula	18
Poached Farm Eggs, crisp duck leg confit, frisée, nectarines, currants, Cabernet vinaigrette, levain croutons	18
Corn & Roasted Chiles Flat Omelet: gypsy peppers, scallions, chives, cilantro; avocado, green goddess, greens	16.5

## sunday grill & sandwiches

*Tandoori scented half chicken, grilled summer escarole and lemon, French fries, Tandoori mayo	20
*Our house ground burger, Barely Buzzed cheddar, house Dutch crunch bun, Bugré herb sauce, French fries	16
<b>ADD A YUMMY DETAIL:</b> 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

Chicken boudin brunch 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.*