

## oysters\*

### west coast

	EACH	/	HALF	/	DOZEN
Kumamoto ( <i>Humbolt, CA</i> )	4.5	/	27	/	50
Miyagi ( <i>Point Reyes, CA</i> )	3.75	/	22	/	43
Pacific Gold ( <i>Morro Bay, CA</i> )	4	/	24	/	46
Shigoku ( <i>Willapa Bay, WA</i> )	4.5	/	27	/	50

### east coast

Beau Soleil ( <i>New Brunswick</i> )	4.5	/	27	/	50
Island Creek ( <i>Massachusetts</i> )	4	/	24	/	46
Mookie Blue ( <i>Massachusetts</i> )	3.5	/	21	/	40
Village Bay ( <i>New Brunswick</i> )	4	/	24	/	46
Wellfleet ( <i>Massachusetts</i> )	4	/	24	/	46

## shellfish\*

### White Prawn Cocktail (*Florida*)

FOUR	/	EIGHT	/	TWELVE
12	/	24	/	36

### Lobster (*Maine*)

### Dungeness Crab (*Oregon*)

HALF	/	WHOLE
32	/	64
30	/	60

## caviar

### Tsar Nicoulai Estate Caviar .5oz

28

### Royal California White Sturgeon Caviar 1oz

80

### Petrossian Tsar Imperial Shassetra Caviar 1oz

100

*served with crème fraîche & toasted papadam*

*New Cookbooks Available for You!*

## weekend picnic

Phil's warm cinnamon bun, citrus-scented cream cheese icing	6.75
Organic fruit 'Pop Tarts': raspberry <i>OR</i> pluot	6.75
Late Summer Fruit: Jupiter grapes, peaches, Kadota figs, Dapple Dandy pluots, Labneh, mint, ras honey	12
Grilled marinated broccoli rabe, cherry tomatoes, hummus, toasted Egyptian dukkah, citrus agrumato	12
*Brazilian Ceviche: local halibut, avocado, cucumber, red onions, habanero, plantain chips	17
*Beef sirloin carpaccio, potato gaufrettes, tarragon shallot sauce, watercress	17
Aromatic Brandade: salt cod, potatoes, toasted Kashmiri chilies, cumin, garlic; toasts, pickles	15
*Plancha: Monterey Bay calamari, Oaxacan mole rojo, chickpeas, lime, aioli, tortilla chips	16
Smoked salmon, French caviar lentils, farm egg, dill-crème fraîche, roe, pickled mustard seeds, spelt toast	16.5

## sonoma pastured farm eggs

Baguette French Toast: wild huckleberries, toasted almonds, cider-orange blossom butter, cocoa nibs	16.5
Vouvray & Summer Truffle Omelet: golden chanterelle mushrooms, Raclette, Comté, fines herbs; golden potatoes	18
Heavenly Scramble: squash blossoms, zucchini, salsa fresca, fresh shelling beans, Mezzo Secco, tortilla ribbons	17
Balsamic Fried Eggs: roasted garlic-potato hash, summer chicories, sliced San Daniele prosciutto, balsamic glaze	17
uck al Pastor Tostada: poached farm egg, fragrant red chilies & citrus; cabbage, jicama, queso fresco, flour tortilla	18
Robust Persian Flat Omelet: scallions, cilantro, chilies; sliced avocado, tomato-ginger chutney, angel hair potatoes	16.5

## sunday grill & sandwiches

ed Rare Tombo Tuna: Persian spices, chickpeas, cherry tomatoes, grilled greens-salsa verde, niçoise olives, aioli	23
*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, Alpine cheese on rye; French fries	18.5

Chicken boudin 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.*