

oysters*

west coast

Disco Hama (<i>Washington</i>)	4	/	24	/	48
Hog Island Sweets (<i>Point Reyes, CA</i>)	4	/	24	/	48
Shigoku (<i>Willapa Bay, WA</i>)	4.5	/	27	/	54

east coast

Beau Soleil (<i>New Brunswick</i>)	4.5	/	27	/	54
Ichabod Flats (<i>Plymouth, MA</i>)	4.5	/	27	/	54
Moon Shoal (<i>Massachusetts</i>)	4.5	/	27	/	54
Row 34 (<i>Massachusetts</i>)	4	/	24	/	48
Wellfleet (<i>Massachusetts</i>)	4	/	24	/	46

EACH / HALF / DOZEN

shellfish*

White Prawn Cocktail (*Florida*)

FOUR / EIGHT / TWELVE

12 / 24 / 36

Lobster (*Maine*)

HALF / WHOLE

32 / 64

caviar

Royal California White Sturgeon Caviar 1oz

80

Petrossian Tsar Imperial Shassetra Caviar 1oz

100

served with crème fraîche & toasted papadum

weekend picnic

Samara's warm cinnamon bun, citrus-scented cream cheese icing	6.75
Organic fruit 'Pop Tarts': pumpkin <i>or</i> plum	6.75
November Fruit: Fuyu persimmon, Crimson grapes, pomegranate, Straus yogurt, honey, toasted almonds	12
Lavender baked goat cheese, radicchio, fig aillade; baguette toasts, crudité	14
Roasted delicata squash, Egyptian nut dukkah, Yai's spiced red pepper jam, feta, wild arugula	14
*Pacific tuna poke avocado, spring onions, jicama, radish, ponzu-soy essence, fried taro chips	17
Rich duck liver paté toast, baby beets, herb salad, blood orange vinaigrette, saba	14.5
*Beef sirloin tartare, fines herbs, fresh horseradish sauce, gaufrettes, Manchego, watercress	17
Aromatic Brandade: salt cod, potatoes, Kashmiri chilies, garlic; toasts, house pickles	15
*Plancha: Monterey calamari in Oaxacan mole rojo, chickpeas, lime, aioli, tortilla chips	17
*Santa Barbara smoked salmon, farm egg toasts, pickled onions, fresh dill, crème fraîche, trout caviar	16.5

sonoma pastured farm eggs

Baguette French Toast: caramelized French Butter pears, wild huckleberries, orange butter, cocoa nibs	16.5
uffled Champagne Omelet: maitake mushrooms, fines herbs, Raclette, Comté; golden potatoes, Sonoma lettuces	18.5
Meyer Lemon Scramble: our ricotta, toasted Brussels sprouts, salsa verde, cranberry beans, Piave, breadcrumbs	16.5
Poached Eggs: crisp duck leg confit, golden chanterelles, cranberries, endive, frisée, levain croutons, quacklins	17
Baked Eggs al Pastor: two farm eggs in soft polenta, house sausage, mojo verde, queso fresco, arugula	18
*Wild Nettles Frittata: fromage blanc, gypsy peppers, potatoes, sliced avocado, green goddess dressing	18

sunday grill & sandwiches

*Grilled Pacific swordfish, baby artichokes, cherry tomato salsa, white butter beans, aioli	25
*House ground burger, natural chuck, Barely Buzzed cheddar, our Dutch crunch bun, herb-cayenne mayo, fries	17
ADD A YUMMY DETAIL: FARM EGG 3 AVOCADO 2 BROWN SUGAR BACON 3	
Herb roasted pork loin sandwich, broccoli rabe, Pecorino Toscano, house mustard; fingerling potato chips	17
Croque Madame: Parisian-style ham & Gruyère, crowned with an egg, béchamel; French fries, mixed lettuces	18

extras

Toulouse-style pork 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.*