

oysters*

	EACH	/	HALF	/	DOZEN
west coast					
Black Pearl (<i>Quadra Island, BC</i>)	4	/	24	/	48
Bonita (<i>Washington</i>)	3.25	/	19.5	/	39
Grays Harbor (<i>Washington</i>)	4	/	24	/	48
Henderson Inlet (<i>Puget Sound, WA</i>)	3.75	/	22	/	45
Kumamoto (<i>Humboldt, CA</i>)	4.5	/	27	/	54
Rocky Points (<i>Washington</i>) <i>wild!</i>	4.5	/	27	/	54
Shigoku (<i>Willapa Bay, WA</i>)	4.5	/	27	/	54
east coast					
Beau Soleil (<i>New Brunswick</i>)	4.5	/	27	/	54
Island Creek (<i>Massachusetts</i>)	4	/	24	/	48
Little Guns (<i>New York</i>)	4	/	24	/	48
Village Bay (<i>New Brunswick</i>)	4	/	24	/	48
Wellfleet (<i>Massachusetts</i>)	4	/	24	/	48

shellfish*

	FOUR	/	EIGHT	/	TWELVE
White Prawn Cocktail (<i>Florida</i>)	12	/	24	/	36
			HALF	/	WHOLE
Lobster (<i>Maine</i>)			32	/	64
Local Dungeness Crab!			32	/	64

caviar

Tsar Nicoulai Estate Caviar .5oz	30
Royal California White Sturgeon Caviar 1oz	80
Petrossian Tsar Imperial Shassetra Caviar 1oz	100
<i>served with crème fraîche & toasted papadum</i>	

weekend picnic

Samara's warm cinnamon bun, citrus-scented cream cheese icing	6.75
Organic fruit 'Pop Tarts': pear <i>or</i> mango	6.75
Lavender baked goat cheese, Gala apples, radicchio, hazelnut fig aillade; baguette toasts, endive	14
Persian Breakfast: garden cucumbers, herb salad, feta, labneh, za'tar, cranberry preserves, warm flatbread	14
Gala apples, Fuyu persimmon & pomegranate with Straus yogurt, honey, oat crumble	10
*Pacific tuna ceviche, chayote, citrus-herb-serrano salsa, spring onions, achiote chile oil, radish, rice crackers	17
Rich duck liver pâté toasts, shaved fennel, mizuna, baby beets, toasted pecans, saba	14.5
Beef carpaccio, horseradish cream, fried sage, cress, waffle chips, Pecorino Toscano	17
Robust Brandade: salt cod, potatoes, Kashmiri chilies, garlic; toasts, house pickles	15
*Plancha: Monterey calamari in Oaxacan mole rojo, chickpeas, lime, aioli, tortilla chips	17
*Farm egg toasts with smoked salmon, pickled onions, fresh dill, crème fraîche, trout caviar	16.5

sonoma county pastured farm eggs

Tropical French Toast: guava syrup, sliced bananas, fresh ricotta, toasted coconut	16.5
Champagne Omelet: wild mushrooms, fines herbs, Raclette, Comté; golden potatoes, Petaluma mixed lettuces	17
Luscious Winter Scramble: Dungeness crab, la salsa borracha, jalapeño, cilantro; arugula, queso fresco, crème	21
Poached Eggs: crisp duck leg confit, chicories, butter beans, croutons, currants, five spice, quacklins, sherry vin	17.5
Balsamic Fried Eggs: roasted garlic-potato hash, roasted escarole, sliced San Daniele prosciutto	17
at Omelet, wild nettles, Parmesan, julienned peppers, serranos; Meyer lemon, lentils, sliced avocado, frisee salad	16.5

sunday grill & sandwiches

Grilled Gulf shrimp, Tandoori spices, basmati rice, pistachios, romanesco, onion raita, tomato chutney, hummus	22
*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	
Max's warm corned beef brisket, Swiss cheese, our sauerkraut, Acme rye bread, French fries, cornichon	17
Croque Madame: Parisian-style ham & Gruyère, crowned with an egg, béchamel; French fries, mixed lettuces	18

extras

Our chicken boudin blanc 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.*