

oysters*

	EACH	/	HALF	/	DOZEN
west coast					
Amethyst (<i>Humboldt, CA</i>)	4	/	24	/	48
Grays Harbor (<i>Washington</i>)	4	/	24	/	48
Kumamoto (<i>Humboldt</i>)	4.5	/	27	/	54
east coast					
Acadian Pearl (<i>New Brunswick</i>)	4.5	/	27	/	54
Beau Soleil (<i>New Brunswick</i>)	4.5	/	27	/	54
Belon (<i>Maine</i>)	5	/	30	/	60
Chesapeake Bay (<i>Maryland</i>)	4	/	24	/	48
Village Bay (<i>New Brunswick</i>)	4	/	24	/	48

shellfish*

	FOUR	/	EIGHT	/	DOZEN
White Prawn Cocktail (<i>Florida</i>)	12	/	24	/	36
<i>house made cocktail sauce, remoulade</i>					
Local Dungeness Crab (<i>Marin Coast</i>)					
Lobster (<i>Maine</i>)			HALF	/	WHOLE
			32	/	64
			32	/	64
caviar					
Tsar Nicolai Estate Caviar .5oz			35		
Royal White Sturgeon 1oz			100		
<i>served with crème fraîche & toasted papadum</i>					

weekend picnic

Warm cinnamon bun, citrus-scented cream cheese icing	7
Organic fruit 'Pop Tart': Maui pineapple <i>or</i> Seville orange	7
March Fruit: sliced Moro & Tarocco blood orange, Olympia pear, honey, mint	9.5
Lavender baked goat cheese with tapenade, radicchio, vegetable crudité, toasts	12
Rich duck liver pâté toasts, frilly mustard greens, julienned celery root, radishes	12.5
*Potted smoked trout rillettes, beets, little gems, Champagne dressing, toast points	12
*Pacific ahi ceviche, yuzu ponzu, tangelo, avocado, radishes, sprouts, chili oil, savory shrimp crackers	17
*Beef sirloin carpaccio, giardinera, french mayo, breadcrumbs, watercress, lemon	17
Provençal Brandade: salt cod, potatoes, chilies, garlic; toasts, house pickles	14
*Plancha: Monterey calamari in Oaxacan-style mole with chickpeas, lime, aioli, tortilla chips	16
Brunch Bowl: smoked salmon, quinoa, hummus, cucumber, farm egg, dill crème fraîche, spelt toast, pickles	16.5

sonoma pastured farm eggs

Baguette French Toast: cara cara oranges, wild huckleberries, maple butter, cocoa nibs	16.5
Aged Vermont Cheddar Omelet: lager, fines herbes, Opal apple; golden fried potatoes, Sonoma greens	17
Sunny side up egg, kale, duck confit, avocado, sunny egg, farro, apricots, cracklings, harissa, sherry vinaigrette	18
Persian Hash: robust chicken khima, masala, tomato, fresh curry leaf; poached egg, angel hair potatoes, mizuna	17
Heavenly Scramble: Brussels sprouts, Meyer lemon salsa, ricotta, breadcrumbs, Italian butter beans, Parmesan	17
Dungeness crab frittata, goat cheese, potatoes, peppers; Green Goddess, frisée, Piave	20

idwiches & the grill

Croque Madame: Parisian-style ham & Gruyère, crowned with an egg, béchamel; French fries, arugula & frisée	17
Glorious Brisket Pastrami: Swiss cheese, our kraut, Russian dressing on grilled rye, Kennebec chips, pickles	18
*Grilled wild steelhead, parsnip purée, fingerling potatoes, baby carrots, gribiche, pea tendrils	23
*Natural ground chuck burger, Barely Buzzed cheddar, our Dutch crunch bun, Bugré herb sauce, fries	18

ADD A YUMMY DETAIL: FARM EGG 3 AVOCADO 2 BROWN SUGAR BACON 3

extras

Grilled levain toast with whipped butter, caramel apple butter	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 SF city mandates. Corkage: \$30 per 750ml bottle, Magnum \$50; 2 bottle max. Foreign Cinema is not responsible for lost, stolen or damaged items.

