

## oysters\*

### west coast

	EACH	/	HALF	/	DOZEN
Hammersley Inlet ( <i>Washington</i> )	4	/	24	/	48
Kumamoto ( <i>Humboldt, CA</i> )	4.5	/	27	/	54
Kumiai ( <i>Baja, CA</i> )	3.5	/	21	/	42

### east coast

Belon ( <i>Maine</i> )	5	/	30	/	60
Chesapeake Bay ( <i>Maryland</i> )	4	/	24	/	48
East Point ( <i>Virginia</i> )	3.75	/	22	/	45
Saint Simone ( <i>New Brunswick</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>Maine</i> )			HALF	/	WHOLE
			32	/	64
Lobster ( <i>Maine</i> )			32	/	64

## caviar

*served with crème fraîche & toasted papadum*

Tsar Nicoulai Estate Caviar .5oz	30
Royal White Sturgeon 1oz	100
Imperial Shassetra 1 oz.	125

## weekend picnic

Warm cinnamon bun, citrus-scented cream cheese icing	7
Organic fruit 'Pop Tart': Maui pineapple <i>or</i> Seville orange marmalade	7
Yerena farms strawberries, blood oranges, cara caras, fromage blanc, evoo, mint	11
Lavender baked goat cheese with tapenade, vegetable crudité, toasts	12.5
Pâté de maison, cornichon, frilly mustard greens, julienned celery root, radishes	11
*Potted smoked trout rillettes, daikon radish, little gems, Champagne dressing, toast points	11.5
*Pacific tuna ceviche, yuzu ponzu, Mandarins, avocado, radishes, onions, chili oil, savory shrimp rice crackers	17
Provençal Brandade: salt cod, potatoes, chilies, garlic; toasts, house pickles	14
*Plancha of Monterey Bay calamari & mussels in Oaxacan-style mole with chickpeas, lime, aioli, tortilla chips	16
*Brunch Bowl: smoked salmon, quinoa, hummus, cucumbers, farm egg, dill crème fraîche, pickles, spelt toast	16.5

## sonoma pastured farm eggs

Baguette French toast, Brokaw guava essence, sliced bananas, lime butter, cocoa nibs, toasted coconut	16.5
Champagne omelet, mushroom duxelles, Fontina, Comté, spring herbs; Sonoma lettuces, crispy potatoes	17
Spring Scramble: asparagus, artichokes, Meyer lemon salsa, spring onions, arugula, breadcrumbs, Piave	17
unny side farm egg with grains & greens: farro, quinoa, kale, harissa, apricots, Pecorino, pepitas, sunflower seeds	16
Festive tostada, duck confit, tinga sauce, shell beans, cabbage slaw, escabeche, poached egg, queso fresco	17.5
Shakshuka: Tunisian baked eggs in tomatoes, cauliflower, chard, jalapeno with cumin, feta, cilantro; lavash	16.5

## idwiches & the grill

Croque Madame: Parisian-style ham & Gruyère, crowned with an egg, béchamel; French fries, arugula & frisée	17
Bánh Mì: succulent pork loin, rich pâté, baguette, mint, cilantro, pickles, lemon cayenne mayo; potato chips	17.5
*Grilled Maine sea scallops, sliced avocado, fingerling potatoes, carrots, papi chulo salsa, white beans	26
*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 bacon	7.5
Pork breakfast sausages	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.

