

oysters*

west coast

Grassy Bar (<i>Morro Bay, CA</i>)	3.5	/	21	/	42
Kumamoto (<i>Baja, CA</i>)	4.5	/	27	/	54
Shigoku (<i>Willapa Bay, WA</i>)	4.5	/	27	/	54

east coast

Bay View (<i>Massachusetts</i>)	4	/	24	/	48
Beau Soleil (<i>New Brunswick</i>)	4.5	/	27	/	54
Chesapeake Bay (<i>Maryland</i>)	4	/	24	/	48
Jolly Atlantic (<i>Massachusetts</i>)	4	/	24	/	48
Mookiemotos (<i>Maine</i>)	4	/	24	/	48

shellfish*

White Prawn Cocktail (<i>Florida</i>)	12	/	24	/	36
<i>house made cocktail sauce, remoulade</i>					
Lobster (<i>Maine</i>)			HALF	/	WHOLE
			38	/	76
caviar					
Tsar Nicoulai Estate Caviar .5oz			30		
Regiis Ova Royal 1oz			130		
<i>crème fraîche & papadum</i>					

weekend picnic

Warm cinnamon bun, Mexican chocolate-cinnamon scented icing	7
Organic fruit 'Pop Tart': rhubarb <i>or</i> apricot	7
Fragrant summer melon and coastal strawberries, Straus yogurt, Seka Hills honey with lemon	9
Lavender baked goat cheese, tapenade, marinated beets, toasts, crudite	11
Crostini: fava bean hummus, broccoli rabe, house cured anchovies, Mezzo Secco	10
*Brazilian style tuna ceviche, avocado, red onions, lime, habanero, Yainel's rice crackers	17
*Beef sirloin tartare, onion, capers, Barely Buzzed cheddar, Green Goddess dressing, waffled potato chips, watercress	17
Warm brandade: blended salt cod, gold potatoes, garlic; crostini, house pickles	15
*Plancha of Monterey Bay calamari in Oaxacan-style mole with chickpeas, lime, aioli, tortilla chips	16
Brunch Bowl: smoked salmon, cucumbers, hummus, farm egg, quinoa, oro blanco, toast, dill, crème fraîche	16.5

sonoma pastured farm eggs

Baguette French toast, rose diamond nectarines, maple mascarpone, cocoa nibs	16.5
Cider omelet, Shelburne cheddar, Comte, maitake duxelles; Sonoma County lettuces, golden potatoes	17
June scramble, Fontina, Raclette, salsa verde, zucchini julienne, shelling beans, upland cress, breadcrumbs	17
Festive baked eggs in our chorizo, soft herb polenta, roasted new garlic; summer escarole, mojo verde, queso fresco	17
Crisp duck leg confit, kale, farro, a poached farm egg, apricots, poached cherries, cracklings, tart cherry dressing	17.5
Robust Persian flat omelet, red spring onions, shallots, cilantro, new garlic; straw potatoes, tomato jam, avocado	16.5

sandwiches & the grill

Croque Madame: French ham, Gruyère, crowned with an egg, béchamel; French fries, salad, pickles	17.5
Weekend Torta: sliced house-smoked beef brisket, Spanish escabeche, pimentón aioli, bodega roll, Gaucho fries	17
Grilled Pacific swordfish, sweet white corn with spring shallots, la salsa borracha, grilled padrons, lime butter	26
*House ground natural chuck burger, Red Butte Hatch chile cheddar, our Dutch crunch bun, herb sauce, fries	17

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

extras

Slow-cooked, brown sugar smoked bacon	7.5
Grilled levain toast with whipped butter, strawberry preserves	5

*Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

A 6% charge is being applied to each check for SF city mandates. Corkage: \$40 per 750ml bottle, Magnum \$60; 2 bottle max. Foreign Cinema is not responsible for lost, stolen or damaged items.

