

## oysters\*

	EACH	/	HALF	/	DOZEN
Amethyst (Humboldt, CA)	4	/	24	/	48
Beau Soleil (New Brunswick)	4.5	/	27	/	54
Chesapeake Bay (Maryland)	4	/	24	/	48
Kumiai (Baja, CA)	3.5	/	21	/	42
Miyagi (Point Reyes, CA)	3.75	/	22	/	45
Mookie Blue (Massachusetts)	3.5	/	21	/	42
Village Bay (New Brunswick)	4	/	24	/	48

## shellfish\*

	FOUR	/	EIGHT	/	DOZEN
White Prawn Cocktail (Florida)	12	/	24	/	36
<i>house made cocktail sauce, remoulade</i>					
			HALF	/	WHOLE
Dungeness Crab (Washington)			36	/	72
Lobster (Maine)			38	/	76

## caviar

Regiis Ova Royal 1oz	100
<i>crème fraîche &amp; papadum</i>	

*Chef Gayle recommends starting with a Pretty Peaches cocktail*

## weekend picnic

Warm coffee cake, coffee cream cheese icing	7
Organic fruit 'Pop Tart': peach <i>or</i> strawberry	7.5
Fragrant summer melon, figs, grapes, Straus yogurt, Séka Hills honey, toasted pistachios	8.5
Lavender baked goat cheese on a fig leaf, coastal strawberries, tapenade, baguette toasts, radishes, endive	15.5
Baby beets, garden tomatoes, littles, gems, radishes with butter beans, tarragon shallot mayo	11.5
*Pacific sea bass ceviche, avocado, cucumbers, lime, ají limón chilies, red onion, fried taro	17
Beef sirloin carpaccio, lemon crème fraîche, arugula, hazelnuts, fried rosemary	17
Warm brandade: whipped salt cod, potatoes, garlic, chilies, cumin; crostini, house pickles	15
*Plancha of Monterey Bay calamari, sauce romesco, potatoes, chickpeas, lime, aioli, tortilla chips	16
Brunch Bowl: smoked salmon, trout rilette, farm egg, caviar, cucumbers, grain toast, radishes, hummus, dill, crema	18.5

## sonoma farm eggs

Baguette French toast, caramelized Bartelett pears, orange-maple butter, cocoa nibs, wild huckleberries	16.5
French rolled Champagne omelet, chanterelles, zucchini, Comté, Fontina, herbs; garden lettuces, fried potatoes	18
La Borracha Scramble, roasted green peppers, St. George cheese, shell beans; queso fresco, crema, tortilla ribbons	17
Tunisian Shakshuka, eggs baked in robust heirloom tomatoes, papas bravas, cumin, chilies, feta, lavash	17
Crisp duck leg confit, two poached eggs, summer chicories, French lentils, croutons, cracklins, sherry vin	18
Robust golden flat omelet, corn, savory peppers, Walla Walla onions; avocado, tomato jam, wispy frites	17

## sandwiches & the grill

Croque Madame: French ham, Gruyère, crowned with an egg, béchamel; French fries, salad, pickles	17.5
Tender aromatic Italian pork, arugula, shaved fennel, lemon; grilled ciabatta, shoe string potatoes, mostarda	17.5
Wild albacore, grilled rare, sun gold cherry tomatoes, potatoes, radishes, haricot vert, lemon mayo	25
*F.C. Burger: House ground chuck, Hatch chili cheddar, Dutch crunch bun, tomato, herb sauce, fries	17
ADD A YUMMY DETAIL: FARM EGG 3 AVOCADO 2 BROWN SUGAR BACON 3	

## extras

Boudin blanc sausage	7
Slow-cooked, brown sugar smoked bacon	7.5
Grilled levain toast, whipped butter, berry 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.*