

foreigncinema

sunday, august 30th, 2026

oysters*

	EACH		HALF		DOZEN
Birch Point (<i>Dyer Bay, ME</i>)	4.5	/	27	/	54
Saint Simon (<i>Saint Simon Bay, N.B. CN</i>)	4	/	24	/	48
Sea Cup (<i>Charleston, SC</i>)	4	/	24	/	48
Shigoku (<i>Willapa Bay, WA</i>)	4.5	/	27	/	54

shellfish*

White Prawn Cocktail (<i>Sea of Cortez</i>)	FOUR	EIGHT	
	16	/	32
Lobster (<i>Maine</i>) Dungeness Crab (<i>Washington</i>)	HALF	WHOLE	
	45	/	90
Plateaux de Fruits de Mer	ROYALE	IMPERIAL	
	95	/	195

caviar

Tsar Nicoulai Estate .5 oz.	59
Tsar Nicoulai Golden Osetra .5 oz. <i>hand cut potato chips, crème fraîche</i>	83

We feature a 2023 Fiano di Avellino from *Quintidecimo*, one of the highest esteemed wineries in Campania for \$35/glass or \$94/carafe. This native Southern Italian varietal is grown on the sunny hillsides outside Naples and is known for having a fresh, flinty minerality. It is a dry white wine that displays notes of bright exotic citrus, white nectarines, almonds, and fresh thyme. Pairs well with the Sea Scallops

urban picnic

Mixed Mediterranean olives	7.5
Lavender scented goat cheese baked on fig leaf, coastal huckleberries, crudité, rose endive, crostini	23
Brandade: salt cod, whipped Yukon potatoes, garlic, crostini, house pickled vegetables	25
"Fish & Chips" Santa Barbara smoked salmon, Meyer lemon ranch, kettle chips, farm egg, trout roe	25

premieres

Soup: Early Girl tomato & zucchini velouté, Vermont cheddar, chili oil	12
August chicory salad, green goddess dressing, marinated beets, ricotta salata, toasted seeds	16.5
Heirloom tomato, summer cucumbers, crispy garlic-chili crunch, spring onion, Essex feta	17
Hamachi crudo, coconut leche de tigre, yellow peach, serrano chili, opal basil, finger lime	26
Spanish octopus carpaccio, preserved lemon, capers, Aleppo chili, Grecian Spanish Alziari virgin olive oil	24
Beef sirloin tartare, tahina sauce, black olives, English cucumber, pepper relish, pine nuts, flatbread	24
Steamed Manila clams, fragrant tomato-saffron broth, rouille, angel hair potatoes	24

main features

East Coast sea scallops, golden chanterelles, baby carrots, sweet 100s, fried Yukons, pil pil sauce	45
Tagliatelle Verde, slivered snap peas, grilled torpedo onion, walnut pesto, Pecorino, Calabrian chili, breadcrumbs	34
Eggplant Milanese, tomato vinaigrette, pickled Nardello peppers, sungolds, shaved zucchini, sultana relish	30
Madras curry sesame fried chicken, sweet & sour cauliflower, ginger scallion spoonbread, spiced honey	36
Five-spice duck breast, Sardinian fregola, toasted hazelnuts, Bronx grapes, Belgian endive, salsa verde	45
Brined heritage pork chop, Tuscan white beans, roasted Mission figs, grilled radicchio, Umbrian sauce	45
Grilled Akaushi Wagyu bavette, creamed Brentwood corn, heirloom tomato, Oaxacan mole, charred shishito butter	46
Grilled 28-day aged Wagyu rib-eye steak, served with the above accompaniments	85

Fried anchovy-stuffed green olives, lemon	7.5
Ibérico pork chicharrónes, harissa spice, lime, sea salt	7.5

Rosemary & Niçoise olive focaccia, extra virgin olive oil	6.5
Warm Edible Schoolyard bread, our cultured butter, flaky sea salt	5.5

Film: 'Mrs. Doubtfire' 1993

A 6.25% charge is being applied to each check for San Francisco city mandates.

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

Corkage fee: \$40 per 750ml bottle, Magnum corkage \$80; 2 bottle maximum. Foreign Cinema is not responsible for lost, stolen or damaged items.