

oysters*

	EACH	HALF	DOZEN
Capital Gems (<i>Harstine Isl East, WA</i>)	4	/ 24	/ 48
Chesapeake Bay (<i>Maryland</i>)	4	/ 24	/ 48
Chelsea Gem (<i>Eld Inlet, WA</i>)	4	/ 24	/ 48
Coromandel (<i>Brickfield Bay, N.Z.</i>)	4	/ 24	/ 48
Malpeque (<i>Prince Edward Island, CN</i>)	4.5	/ 27	/ 54
Oishi (<i>Nahcotta, WA</i>)	4.5	/ 27	/ 54
Sawmill Bay (<i>Read Island, B.C., CN</i>)	4	/ 24	/ 48

shellfish*

	FOUR	EIGHT
White Prawn Cocktail (<i>Sea of Cortez</i>)	16	/ 32
	HALF	WHOLE
Lobster (<i>Maine</i>)	45	/ 90
Dungeness Crab (<i>Washington</i>)	40	/ 80
	ROYALE	IMPERIAL
Plateaux de Fruits de Mer <i>Selection of steamed & raw shellfish</i>	80	/ 180

caviar*

served with kettle chips & crème fraîche

Tsar Nicoulai Estate .6 oz.	55
Tsar Nicoulai Golden Osetra .6 oz.	75

weekend picnic

Fruit Pop Tarts: strawberry <i>or</i> blood orange	8.5
Fresh fruit: Bing cherries, yellow peaches, raspberries, strawberries, Straus yogurt, honey, house granola	15
Lavender-baked goat cheese, nectarines, endive, cucumber, radish crudité, crostini	17
Smoked salmon toasts, Meyer lemon, chèvre, cucumber, pickled onions, capers, grilled levain	23
Fresh pulled burrata, heirloom tomatoes, house cured lardo, crunchy chili oil, basil	20
Persian breakfast, herb salad, za'atar, feta, apple jelly, warm focaccia, labneh	16.5
Martin's field greens, Tory Farms apricots, duck liver mousse, grilled bread	20
Ceviche*: Pacific tuna, avocado, cucumber aguachile, jicama, onion, habanero, fried plantains	24
Sirloin beef tartare* creamy horseradish, fried capers, red onion, herbs, Reggiano, gaufrette chips	23
<i>Plancha!</i> Monterey Bay calamari, Oaxacan mole rojo, shelling beans, marjoram aioli, tortilla chips	19
Brandade: local salt cod, Yukon gold potatoes, Thai green chilies, vegetables à la Grecque, crostini	17

silver sky ranch farm eggs

Baguette French toast, golden peaches, citrus-maple whipped cream, candied walnuts	19
Champagne French omelette, black truffle, chanterelles, Comté, crème fraîche, crisp potatoes, green salad	25
Summer scramble, summer squash, roasted jalapeños, cilantro crema, tortilla ribbons, mizuna, Manchego	24
Vegetable tostada, white corn, cherry tomatoes, fried egg, shishitos, shell bean purée, mojo verde, avocado	24
Crisp duck leg confit, mixed chicories, poached farm eggs, apricots, panzanella, five spice quacklins	27

sandwiches & the grill

Croque Madame, Parisian style ham, Gruyère, our pain de mie, béchamel, egg crown, greens, French fries	24
House ground burger*, Hatch chile cheddar whip, our Dutch crunch bun, bugré herb sauce, grilled onions	22
<i>ADD A YUMMY DETAIL: FARM EGG 2 / SLICED AVOCADO 2 / BROWN SUGAR BACON 3 / SIDE OF FRIES 6.5</i>	
Tandoori chicken, avocado chutney, yellow wax beans, grilled radicchio, hummus, angel hair potatoes	28
Akaushi Wagyu bavette steak, patatas bravas, sunnyside eggs, cowboy onions, salsa verde, aioli, jus	38

extras

Slow-cooked, brown sugar-smoked bacon	8.5
Hand cut Kennebec French fries	6.5
Warm Acme levain bread, house made cultured butter	5.5
Bernal Bakery toast, mango jam, house made cultured butter	6.5

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