

oysters*

	EACH	HALF	DOZEN
Capital Gem (<i>Harstine Isle East, WA</i>)	4	/ 24	/ 48
Coromandel (<i>Brickfield Bay, N.Z.</i>)	4	/ 24	/ 48
Marin Gem (<i>Point Reyes, CA</i>)	4	/ 24	/ 48
Oishi (<i>Nabocotta, WA</i>)	4.5	/ 27	/ 54
Pink Moon (<i>New London, P.E.I., CN</i>)	4.5	/ 27	/ 54
Saint Simon (<i>Saint Simon Bay, N.B. CN</i>)	4	/ 24	/ 48
Summerstone (<i>Skunk Island, WA</i>)	4.5	/ 27	/ 54

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
Plateaux de Fruits de Mer	ROYALE	IMPERIAL
<i>Selection of steamed & raw shellfish</i>	95	/ 195

caviar*

served with papadom & crème fraîche

Tsar Nicoulai Estate .6 oz.	55
Tsar Nicoulai Golden Osetra .6 oz.	80

weekend picnic

Fruit Pop Tarts: strawberry <i>or</i> peach	8.5
Warm cinnamon roll with citrus scented cream cheese frosting	8.5
Fresh fruit: Mission figs, Shinko pear, blackberries, raspberries, Straus yogurt, honey, house granola	15
Lavender-baked goat cheese, Bronx grapes, endive, cucumber, radish crudité, crostini	17
Sonoma little gems, marinated baby beets, pink lady apples, green goddess dressing, toasted seeds	16
Ambrosia melon, Armenian cucumbers, Brokaw avocado, hazelnut dukkah, basil oil, Essex feta, Aleppo	18
Smoked salmon toasts, Meyer lemon, chèvre, cucumber, pickled onions, capers, grilled levain	23
*Ceviche: Local halibut, avocado, leche de tigre, jicama, onion, habanero, fried plantain	24
Rich duck liver mousse tart, pickled yellow peach, house mustard, radishes, frilly mustard	24
*Sirloin beef tartare, truffled Dijon crack sauce, fried capers, red onion, herbs, Reggiano, waffle 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, Tory farm pluots, citrus-maple whipped cream, candied walnuts	19
French rolled Champagne omelette, gold chanterelles, truffle, Comté, crème fraîche, crisp potatoes, salad	25
Balsamic fried eggs, fingerling potato hash, sliced San Daniele prosciutto, garlic confit, roasted radicchio	25
Heavenly scramble, soft farm eggs, tomatillo salsa, summer squash, shell beans, cherry tomato, queso fresco	24
Crisp duck leg confit, poached farm eggs, figs, panzanella, mixed chicories, five spice quacklins	27

sandwiches & the grill

Croque Monsieur: Parisian style sliced ham, Gruyère, toasted pain de mie bread, garden lettuces, French fries	23
*House ground burger, Hatch chili cheddar whip, house Dutch crunch bun, bugré herb sauce, grilled onions	24
ADD A YUMMY DETAIL: FARM EGG 2 / SLICED AVOCADO 2 / BROWN SUGAR BACON 3 / SIDE OF FRIES 6.5	
Poulet frites! Za'atar grilled chicken, hummus, harissa baby carrots, toum, cilantro feta sauce, French fries	28
Akaushi Wagyu bavette steak, patatas bravas, sunnyside egg, Early Girls, salsa verde, ancho-lime mayo, 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 sourdough toast, fig 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.